

Ferris State University - College of Business
ASSOCIATES IN APPLIED SCIENCE - RESTAURANT & FOOD INDUSTRY MANAGEMENT - 62 Credits

NAME: _____ ID #: _____

Required		Course Title - Prerequisites Shown in Brackets ()	Crs	Gr	Gr Pt
COMMUNICATION COMPETENCE - 9 Credits Required					
COMM		Select one of the following: COMM 105 or COMM 121	3		
ENGL	150	English I (ENGL 074 or a min. score of 14 on ACT or 370 on SAT)	3		
ENGL	250	English II (ENGL 150 with grade of C- or better)	3		
SCIENTIFIC UNDERSTANDING - 4 Credits Required					
Consult the Ferris website: www.ferris.edu/htmls/academics/gened/scicourses.html for approved courses.					
		Science Course w/ Lab	4		
QUANTITATIVE SKILLS - 3 Credits Required					
MATH	115	Intermediate Algebra (MATH 110 with C- or better or 19 on ACT or 460 on SAT)	3		
Note: If Math ACT score is 24 or higher, substitute a gen ed elective					
CULTURAL ENRICHMENT - 3 Credits Required					
Consult the Ferris website: www.ferris.edu/htmls/academics/gened/gened.html					
		Cultural Enrichment Elective	3		
SOCIAL AWARENESS - 3 Credits Required					
ECON	221	Principles of Macroeconomics (MATH 110 with C- or better or ACT 19)	3		
ELECTIVES - 3 Credits Required					
Consult the Ferris website: www.ferris.edu/htmls/academics/gened/gened.html					
		General Education Elective	3		
BUSINESS CORE - 9 Credits Required					
ACCT	201	Principles of Accounting I (MATH 110 with C- or better or ACT 19)	3		
MGMT	301	Applied Management	3		
MGMT	373	Human Resource Management (Jr Status or Instructor Approval)	3		
RESTAURANT AND FOOD INDUSTRY MAJOR - 19 Credits Required					
RFIM	101	Orientation to Hospitality Industry	1		
RFIM	113	Sanitation and Safety	3		
RFIM	115	Food and Labor Cost Control System	3		
RFIM	207	Beverage Management (Select Majors Only)	3		
RFIM	211	Purchasing: Hospitality Industry	3		
RFIM	227	Industry Exploration (RFIM 113)	3		
RFIM	292	Restaurant and Food Industry Internship (Departmental Approval)	3		
MAJOR ELECTIVE COURSES - 9 Credits Required					
Choose Three Classes Below					
RFIM	111	Principles of Food Science	3		
RFIM	114	Menu Planning/Nutrition	3		
RFIM	127	Principles of Cooking and Baking	3		
RFIM	214	Design/Layout of Foodservice Facilities	3		
RFIM	226	World Cuisines	3		
RFIM	229	Dining Room Service Management	3		
Note: A 2.00 cumulative GPA is required for the major, business core and overall for completion of the degree.					
NOTICE REGARDING WITHDRAWAL, RE-ADMISSION AND INTERRUPTION OF STUDIES					
Students who return to the university after interrupted enrollment (not including Summer) must normally meet the requirements of the curriculum effect at the time of their return, not the requirements which were in effect when they were originally admitted.					

Suggested Schedule for Restaurant & Food Industry Management Associates

FIRST YEAR

Fall Semester			Crs
ENGL	150		3
RFIM	115		3
MATH	115	OR MATH 110	3
RFIM	101		1
RFIM	113		3
		TOTAL	13

Spring Semester			Crs
ACCT	201		3
COMM		105 or 121	3
		Cultural Enrich.	3
		Gen Ed. or MATH 115	3
RFIM		111, 226 or 229	3
		TOTAL	15

SECOND YEAR

Fall Semester			Crs
RFIM	227		3
RFIM		114 or 214	3
RFIM	211		3
MGMT	301		3
RFIM	207		3
		TOTAL	15

Spring Semester			Crs
MGMT	373		3
ECON	221		3
ENGL	250		3
RFIM	127		3
		Science	4
		TOTAL	16

Summer Semester			Crs
RFIM	292		3
		TOTAL	3