

School of Hospitality and Tourism Management

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The School of Hospitality and Tourism Management offers Bachelor and Master Degrees in Hospitality Management and Certificate Programs that combine practical experience with classroom theory to assist the student to gain the understanding, skills, and techniques needed to qualify for job opportunities and to achieve his or her career goals in the hospitality and tourism industries.

With the cooperation of industry executives, the School has created an internship program which literally utilizes the hotels, resorts, restaurants, clubs, airlines, travel agencies, and cruise lines as practice labs for students. The advanced phase of the graduate internship program provides each student a structured training experience normally not available to a student until he or she has entered the industry after graduation.

An Industry Advisory Board - which includes outstanding executives in the lodging, food service and tourism industries - works regularly with the faculty, staff, and students of the School to formulate and update a curriculum that is current, flexible, and related to the needs of the hospitality and tourism industries.

The School was designated a Program of Distinction by the former Florida Board of Education.

Note: The programs, policies, requirements, and regulations listed in this catalog are continually subject to review, in order to serve the needs of the University's various publics, and to respond to the mandates of the Florida Board of Education and the Florida Legislature. Changes may be made without advanced notice. Please refer to the General Information section for the University's policies, requirements, and regulations.

Location

The School is located on 200 tropical acres in a resort-like setting at the scenic Biscayne Bay Campus at Biscayne Boulevard and Northeast 151 Street, North Miami, Florida.

Admission

Applicants to the School must submit a Graduate Application for Admission to the University and must follow the regular University admission procedures described in the Admission section of the catalog. Applicants must be eligible for admission to the University before admission to the School.

Admissions standards for the Master of Science degree in Hospitality Management are an earned four year bachelor's degree with a 3.0 grade point average (GPA) on a 4.0 scale. International graduate student applicants whose native language is not English are required to submit a score for the Test of English as a Foreign Language (TOEFL) or for the International English Language Testing System (IELTS). A total score of 550 paper-based, or 80 on the iBT TOEFL or 6.5 overall on the IELTS is required.

An applicant whose GPA (as calculated by our admissions office) is less than 3.0 should submit scores on the Graduate Record Examination (GRE) or Graduate Management Admission Test (GMAT) which will be taken into consideration by the admissions committee in its evaluation of the application.

Applicants who meet admissions criteria, but do not have undergraduate preparation in Hospitality Management or business related major, will be required to complete specific graduate courses which will depend upon the individual's undergraduate preparation. A maximum of six semester hours of related graduate credit may be transferred from another university or from the graduate programs of this University provided they meet University requirements.

There is a requirement that all students complete 1000 hours of practical training work experience in the Hospitality or Tourism Industry in addition to the Graduate Internship of 300 hours. A minimum of 800 hours of the total 1300 hours must be completed while enrolled at FIU. Work experience documentation is required. All graduating students are required to attend the "Life After College" Workshop.

Degree Requirements

To be eligible for a Master's degree, a student must:

1. Satisfy all University requirements for a Master's degree.
2. Complete a minimum of 42 semester hours of graduate level course work in the Hospitality Management curriculum. (Exception: Executive Hospitality Management Track).
3. Earn a minimum grade point average of 'B' (3.0) in all approved courses in the student's graduate program of study.

No courses, in which a grade below 'C' is earned, may be counted toward the Master's Degree in Hospitality Management. However, all approved work taken as a graduate student will be counted in computing the grade point average, including courses graded 'D' or 'F'.

4. Pass an English Assessment Examination given by the University's Writing Center.

Non-Degree Seeking Students

Individuals who do not have the educational requirements to meet degree admission standards may be interested in enrolling in certain specific courses to improve their skills and to enhance their chances for promotion. A person may register as a Non Degree Seeking Student for a maximum of 12 semester hours. These credits and grades will not be considered for admission to our degree programs.

Distance Education Programs

The School of Hospitality Management offers the following programs via distance learning:

1. Executive Master of Science in Hospitality Management
2. Master of Science Hospitality Management
3. Graduate Certificate in Hospitality Studies

Master of Science in Hospitality Management

Undergraduate Prerequisites

Accounting, Finance, Marketing and Food Management are the undergraduate prerequisites. If not taken at the undergraduate level, students will take the following classes and these credits will count as electives towards the 42 credit hour requirements:

FSS 5755	International Food Production Management	3
HFT 5485	Financial Accounting and Analysis for the Hospitality Industry	3
HFT 6596	Marketing Management	3

All students will be assessed by the University Writing Center. Based on the assessment, further work with the Writing Center may be required.

Attendance at Dean's Lectures is required for all graduate students.

Core Requirements: (30)

HFT 6245	Hospitality/Tourism Service Operations Analysis	3
HFT 6246	Organizational Behavior in the Hospitality Industry	3
HFT 6296	Strategic Management for Hospitality and Tourism	3
HFT 6299	Case Studies in Hospitality Management	3
HFT 6446	Hospitality Enterprise Technologies	3
HFT 6477	Financial Management for the Hospitality Industry	3
HFT 6476	Feasibility Studies for the Hospitality Industry ¹	3
	or	
HFT 6478	Restaurant Development ¹	3
HFT 6586	Research and Statistical Methods	3
HFT 6697	Hospitality Law Seminar	3
HFT 6946	Graduate Internship	3

Graduate Hospitality Management Electives: 12

Research Project Option

In place of HFT 6476 or HFT 6478 and one elective, the student may choose to complete HFT 6916, the Hospitality

Industry Research Project, which carries a six credit hour requirement.

Industry Experience Requirement: 1300 hours

The three credit Graduate Internship (HFT 6946) involves 300 hours of hospitality work experience and is required for all graduate students unless prior experience warrants a waiver of this requirement (see advisor for information). Prior to registering for Internship, students are required to complete 1000 hours of hospitality related practical training work experience. The total work hours required is 1300 hours. A minimum of 800 hours must be completed while enrolled in the graduate program at FIU and up to 500 hours may be completed prior to enrolling at FIU. Work experience documentation is required.

Master of Science in Hospitality Management

Executive Masters Track Hospitality Management: (30)

Management Experience

A minimum of five years hospitality related management experience is required for acceptance into this track. Applicants must currently hold a management position in the hospitality or tourism industry. A Bachelor's degree from an accredited institution is required.

Undergraduate Prerequisite: (3)

HFT 5485	Financial Accounting and Analysis for the Hospitality Industry	3
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Core Requirements: (30)

HFT 6245	Hospitality/Tourism Service Operations Analysis	3
HFT 6257	Contemporary Issues in the Lodging Industry	3
HFT 6296	Strategic Management for Hospitality and Tourism	3
HFT 6299	Case Studies in Hospitality Management	3
HFT 6429	Hospitality Asset Management	3
HFT 6446	Hospitality Enterprise Technologies	3
HFT 6477	Financial Management for the Hospitality Industry	3
HFT 6476	Feasibility Studies for the Hospitality Industry	3
	or	
HFT 6478	Restaurant Development	3
HFT 6555	e-Commerce for Hospitality and Tourism	3
HFT 6596	Marketing Management	3

Evening courses available. Also available via distance learning.

Master of Science in Hospitality Management Thesis Track

Undergraduate Prerequisites: (15)

ENC 3311	Advanced Research Writing	3
FSS 3230C	Introductory Commercial Food Production	3
HFT 3403	Accounting for the Hospitality Industry	3
HFT 3503	Hospitality Marketing Strategy	3

HFT 4464	Financial Analysis in the Hospitality Industry	3
Attendance at Dean's Lectures is required for all graduate students.		
Course Requirements (39)		
HFT 6245	Hospitality/Tourism Service Operations Analysis	3
HFT 6246	Organizational Behavior in the Hospitality Industry	3
HFT 6296	Strategic Management for Hospitality and Tourism	3
HFT 6299	Case Studies in Hospitality Management	3
HFT 6446	Hospitality Enterprise Technologies	3
HFT 6477	Financial Management for the Hospitality Industry	3
HFT 6697	Hospitality Law Seminar	3
HFT 6972	Thesis	9
HFT 6946	Graduate Internship	0
STA 5206	Design of Experiments	3
STA 6166	Statistical Methods in Research I	3
STA 6167	Statistical Methods in Research II	3

HFT 6296	Strategic Management for Hospitality and Tourism
HFT 6299	Case Studies in Hospitality Management
HFT 6446	Hospitality Enterprise Technologies
HFT 6477	Financial Management of the Hospitality Industry
HFT 6476	Feasibility Studies for the Hospitality Industry
or	
HFT 6478	Restaurant Development
HFT 6586	Research and Statistical Methods
HFT 6697	Hospitality Law Seminar
HFT 6946	Graduate Internship

Electives

4 courses selected from the Hospitality and Tourism Management Graduate Course Offerings.

Overlap

Up to 4 courses (12 credits) may be used to satisfy both the bachelor's and master's degree requirements. Courses must be 5000- or 6000- level School of Hospitality and Tourism Management Graduate Courses.

Combined BS/MS in Hospitality Management

To be considered for admission to the combined bachelor's/master's degree program, students must have completed at least 75-90 credits in the bachelor's degree program at FIU and meet the admissions criteria for the graduate degree program to which they are applying. Students need only apply once to the combined degree program, but the application must be submitted to Graduate Admissions before the student starts the last 30 credits of the bachelor's degree program. A student admitted to the combined degree program will be considered to have undergraduate status until the student applies for graduation from their bachelor's degree program. Upon conferral of the bachelor's degree, the student will be granted graduate status and be eligible for graduate assistantships. Only 5000-level or higher courses, and no more than the number of credits specified by the program catalog, may be applied toward both degrees.

Admission Requirements

- Current enrollment in the Bachelor's Degree program in Hospitality Management at FIU.
- Completed at least 75-90 credit hours of course work.
- Current GPA must be 3.2 or higher.

General Requirements

- Completed Bachelor's Degree in Hospitality Management at FIU.
- Course work.
- Complete the separate 4+1 application.
- Applications should be submitted in the first semester of the student's senior year.

Required: (30 credits)

HFT 6245	Hospitality/Tourism Service Operations Analysis
HFT 6246	Organizational Behavior in the Hospitality Industry

Graduate Certificate in Hospitality Management

This program will consist of eighteen (18) credits of graduate level course work in Hospitality Management and will be designed by the student with close supervision by the School's graduate advisor. This program is primarily designed for students who are intent upon improving their academic credentials for teaching at an accredited community college level academic program.

Required Courses

HFT 6245	Hospitality and Tourism Service Operations Management
HFT 6246	Organizational Behavior in the Hospitality Industry

Electives

Students will complete twelve (12) credits of graduate level courses.

Students will take eighteen (18) credits of graduate level course work from the School of Hospitality and Tourism Management. Students will be required to fulfill all admission requirements for the University Graduate School as well as for the Master of Science degree program in Hospitality Management.

Course Descriptions**Definition of Prefixes**

FSS - Food Service Systems; HFT - Hotel, Food, Tourism.

FSS 5755 International Food Production Management (3). Study of international commercial food production management designed for hospitality graduate students. This course includes instruction on international cooking principles as well as hands-on food preparation in the food laboratories. This course includes weekly interactive lectures and a laboratory experience to allow the learner to develop skills required in food preparation and management.

FSS 6108 Purchasing and Menu Planning (3). Advanced information on sources, grades and standards, criteria for selection, purchasing and storage for the major foods, including development of specifications. Consideration of the menu pattern with particular emphasis on costing, pricing, and the work load placed on the production staff. Item analysis and merchandising features are emphasized.

FSS 6365 Food Service Systems (3). Principles of system analysis applied to the food service industry. Attention is given to the organization of modern food production, preparation, and distribution systems. Case study problems require application of economic and management principles for solution.

FSS 6452 Advanced Food Service Design Operations (3). Advanced planning, programming, and project documentation for commercial food service facilities. Spatial, environmental, and electro-mechanical design factors are stressed, with particular emphasis on efficiency modulation and investment aspects. Recommended: HFT 4343.

FSS 6834 Food Service Research (3). The planning, executing, and reporting of an individual research project dealing with significant problems in food service. Students demonstrate an understanding of research techniques through data collection, evaluation, and interpretation.

HFT 5485 Financial Accounting and Analysis for the Hospitality Industry (3). This course will introduce students to the basic accounting framework in the hospitality and tourism industries, including an understanding of the recording of transactions and the structure of hospitality financial statements based on the Uniform System of Accounts for the Lodging Industry (USAL).

HFT 5547 Leadership Training for Team Building (3). Students will learn leadership skills to facilitate team building activities in order to improve group communication, trust, problem-solving, and productivity.

HFT 5655 Franchising and Management Contracts (3). A comprehensive course designed to examine the franchise/franchiser, franchisee and owner/manager relationships in hotel and food service operations and the mutual obligations created by each type of contract.

HFT 5719 Implementation and Management of Tourism Projects (3). Practical development, implementation, and management of tourism projects and programs with emphasis on developing tour packages for international and developing nation's situations. Prerequisites: HFT 3700 or equivalent.

HFT 5877 Wine Technology (3). This course is an introduction to the appreciation and management of wine, successful operators merchandising wines in restaurants, retail stores, supermarkets, and wholesale companies. Students learn the economies of buying and selling wine, how to taste and evaluate wines of the great vineyards around the world.

HFT 5878 Wine, Culture and Society (3). A survey of the renowned old and new world wine regions, their evolution in western culture and their role in contemporary society. Grape Varieties/celebrated vineyards; wine classification systems; influence of media on wine consumption.

Detailed focus on the restaurant industry in Miami and the U.S. Management of restaurant wine lists. Prerequisite: Must be at least 21 years of age.

HFT 5901, 5906, 5911 Independent Studies (VAR). With permission from the Associate Dean, students may engage in independent research projects and other approved phases of independent study. Prerequisite: Permission.

HFT 5957 China Study Abroad Research Program (3). Field research opportunity for students who want to interact with local scholars, policy makers, and hospitality industry leaders to do an in-depth research of the hospitality industry in a foreign country.

HFT 6208 Hospitality Industry Consulting (3). Provides in-depth analysis of hospitality consulting. Includes opportunities techniques and methodologies used in practice. Lectures, case studies, projects and site visits are used. Prerequisites: HFT 4464 or HFT 4465.

HFT 6225 Multicultural Human Resources Management for the Hospitality Industry (3). A study of personnel, consumer relations, and diversity in the hospitality industry within a multicultural, multiracial, and multi ethnic society through an examination of value systems and cultural characteristics.

HFT 6226 Motivation and Leadership (3). Study of motivation, perception, learning, attitude formation, incentive theory, and job satisfaction, with emphasis on leadership and group task performance.

HFT 6227 Hospitality Management Training Systems (3). A course designed to develop and provide applications of proven training systems and methods for managers in the hospitality industry. The case study method will be used.

HFT 6228 Managing Self and Others in the Hospitality Industry (3). Students will increase managerial effectiveness by learning and applying a model for enhancing self-esteem and integrating that model into their managerial philosophy for the hospitality industry.

HFT 6245 Hospitality/Tourism Service Operations Management (3). Application of techniques to create, operate, staff, and evaluate service systems for hospitality/tourism enterprises. Emphasis on queues, forecasting demand, route and scheduling and quality management. Prerequisites: HFT 3505 or HFT 4509.

HFT 6246 Organizational Behavior in the Hospitality Industry (3). A survey of the concepts of organizational behavior and industrial psychology theory, from both the research and practical points of view. The course is designed to assist students in making sound decisions in the hospitality area by making them sensitive to the organizational parameters which influence their decisions.

HFT 6256 International Hotel Operations (3). A consideration of various environments within which the international hospitality firm operates. Organizational, financial, and marketing factors are of major concern. Emphasis is placed on those problems and constraints which are uniquely different from problems of firms engaged in domestic operations of a similar nature. Prerequisites: HFT 3403, HFT 3503.

HFT 6257 Contemporary Issues in the Lodging Industry (3). Students will explore emerging issues that impact domestic and global lodging. Content analysis to identify and analyze relevant industry problems will be used.

HFT 6278 Timeshare Management (3). Course covers management, marketing, sales legislation, financing, and budgeting of timeshare and vacation ownership properties. Opportunity to gain AEI certification.

HFT 6280 Globalization and Competitive Methods of Multinational Hospitality Companies (3). Course synthesizes theories and concepts of globalization, multinational strategy and international business studies and applies them in the analysis of multinational hospitality companies.

HFT 6291 Entrepreneurship in the Hospitality and Tourism Industry (3). This course will help students understand the rationale and methods leading to a major acquisition and the problems and solutions that go along with the decision. Prerequisites: HFT 3403 and HFT 4464.

HFT 6296 Strategic Management for Hospitality and Tourism (3). Developing competitive advantage in the Hospitality Industry including a strategy project where an incumbent faces off against a new entrant. Team will develop strategic business plans. Prerequisite: Must have completed 27 graduate credit hours.

HFT 6297 Seminar in Management Methods (3). Class will be divided into small groups, each of which will meet regularly with the executive committee of an area hotel or restaurant. Each group will be, in reality, the junior executive committee for the property. The groups will come together periodically for analysis and discussion of their experiences, and to relate their experiences to principles of modern management.

HFT 6299 Case Studies in Hospitality Management (3). Case studies are used to analyze and integrate the various disciplines of hospitality management and the visitor industry. A critical attitude toward all administrative and management thought is encouraged. Prerequisite: HFT 6477.

HFT 6325 Hospitality Facilities Engineering and Management (3). Hospitality facilities management from value-oriented system engineering perspective emphasizing management responsibilities for efficiency in building design, operations and utilities systems. Prerequisite: HFT 3403.

HFT 6346 Design and Planning of Restaurants and Hotels (3). Advanced level of study of all aspects considered in designing and planning a restaurant or hotel. Includes lectures, case studies, and laboratory drawing exercises. Scheduling and cost controls considered. Prerequisite: HFT 3263.

HFT 6404 Non Commercial and Contract Food Service Management (3). Advanced management of food service operations in noncommercial facilities, self operated and contract managed. Includes business and industry, health care, campus dining, correctional, and food service vending.

HFT 6429 Hospitality Asset Management (3). This course will present an overview of the role of hospitality industry asset managers as well as an in-depth study of

the techniques and practices employed by them in their representation of ownership.

HFT 6446 Hospitality Enterprise Technologies (3). Advanced course in information technology in the hospitality industry. Includes study of ERP software and data. Prerequisites: HFT 3423 or permission of the instructor.

HFT 6447 Hotel Information Systems (3). A seminar on computer systems and their applications within the hotel industry. An intensive study of a computerized property management system. All computer applications are examined, from reservations to the back office through a series of assignments and projects. Prerequisites: HFT 3423 or HFT 6446.

HFT 6448 Advanced Hospitality Computer Applications (3). Importing financial data, international features, linking workbooks, mapping geographical data, scenario manager, goal seeking and optimization problems will be covered. Prerequisites: HFT 3423 or equivalent.

HFT 6466 Hospitality Revenue Management (3). Introduce and develop the student's understanding of the scope and application of revenue management in service companies of the hospitality and tourism industries. Prerequisites: HFT 3503 or HFT 4509.

HFT 6472 Feasibility Studies for Tourism Projects (3). In-depth study of the tools and techniques available for evaluating financial feasibility and cost-benefit analysis of tourism projects. Prerequisites: ECO 2013 and HFT 4465.

HFT 6476 Feasibility Studies for the Hospitality Industry (3). In-depth study of the tools and techniques available for evaluating financial feasibility of a hospitality investment. Feasibility study required. Prerequisite: Must have completed 27 graduate credit hours.

HFT 6477 Financial Management for the Hospitality Industry (3). A study of financial management and its application in the Hospitality Industry. Topics include capital investment analysis, mergers and current financial issues. Emphasis is placed on maximizing shareholder value. Prerequisites: HFT 5485 or equivalent course.

HFT 6478 Restaurant Development (3). A study of the procedures to research and develop a restaurant from concept to opening. Emphasis will be on market research, site development, financial feasibility, and the formulation of an operating plan for an individual restaurant. Prerequisite: Must have completed 27 graduate credit hours.

HFT 6486 Investment Analysis for the Hospitality Industry (3). Advanced investment methods and opportunities with emphasis on securities of the hospitality industry, financing techniques, syndication, negotiations. Prerequisites: HFT 6446 and HFT 4464.

HFT 6494 Restaurant Information Systems (3). An in-depth study of principles relating to use of computer systems in the restaurant and food service industry. The student is required to implement a simulated restaurant on computer systems. This simulation includes personnel files, daily management, menu explosion and analysis, and inventory tracking. A research project will be assigned. Prerequisites: HFT 3423 or HFT 6446.

HFT 6507 Tourism Marketing on the Internet (3). An in-depth study of Internet Web site Hosting for tourism managers, including a detailed examination of the current practices of on-line tourism marketing and tourism destination management systems. Prerequisites: HFT 3503, HFT 6555.

HFT 6525 Sales Tactics for Hospitality Industry (3). Advanced course investigating sales tactics and procedures used in hospitality sales environment. Practical application role plays and skill rehearsals used. Prerequisite: HFT 3503.

HFT 6526 Sales Management for the Hospitality Industry (3). Analyzes strategic processes for competitive sales management in hospitality industry. Uses critical thinking models, decision-making simulations and field operation assessments for managing sales function. Prerequisite: HFT 3503.

HFT 6555 e-Commerce for Hospitality and Tourism (3). Planning and managing e-Commerce for hospitality global distribution systems, including major opportunities, limitations, issues and risks from managerial perspectives. Prerequisites: HFT 3423 or permission of the instructor.

HFT 6562 Global Destination Marketing Organizations (3). An advanced study of the evolution and growth, mission, structure, funding, and roles of the different types of Destination Marketing Organizations worldwide. Prerequisites: HFT 4509 or equivalent.

HFT 6567 Entrepreneurial Marketing for Hospitality and Tourism (3). This class offers hands-on tools for business success and a vehicle for redefining products and markets in innovative ways that produce sustainable competitive advantage. Database management will be used.

HFT 6586 Research and Statistical Methods (3). A practical study of basic research and statistical methodology applied to a variety of hospitality industry research projects. Techniques for data collection and interpretation, and methods of reporting are considered.

HFT 6596 Marketing Management (3). Team-work analysis and recommended solution of an actual marketing problem and development of a marketing plan for hospitality business.

HFT 6605 Legislation and the Hospitality Industry (3). An advanced study of the legislative requirements imposed upon hospitality industry operators. Special emphasis is placed on the minimum wage law, sales tax, uniform provision and maintenance, tip credit, the determination of what constitutes hours worked for the various job categories, discrimination, and sexual harassment.

HFT 6607 Hospitality Real Estate Development (3). This course will examine/analyze how hotels, resorts, condo-hotels, vacation properties are developed from concept to planning, analysis, financing and management. Will be conducted in a seminar environment.

HFT 6609 Negotiating Strategies for the Hospitality Industry (3). Students study and practice negotiating strategies to reach more satisfactory outcomes from a business point-of-view. The hospitality industry requires skilled negotiations regarding management contracts, supplier agreements, alliance and franchise agreements.

HFT 6697 Hospitality Law Seminar (3). New laws and their impact on the hospitality industry are examined. Students research current legal issues and problems and explore the impact of new legislation on the hospitality industry.

HFT 6704 Contemporary Issues in Tourism (3). An in-depth study of current issues and trends confronting the fast development of the tourism activity at national and international levels.

HFT 6705 Management of Nature-Based Tourism (3). Exploration of research methods and findings related to eco-tourism. Review of effective management strategies for controlling nature-based tourism operations.

HFT 6706 Environmental Management Systems for Tourism (3). An in-depth examination of the environmental cost of tourism development. The effective implementation of international models as well as environmental practices for sustainable tourism development will be studied.

HFT 6712 Tourism Planning and Regional Development (3). An in-depth examination of the process of identifying needs, objectives and strategies for tourism development. The formulation and evaluation of tourism policies and plans will be studied. Prerequisites: HFT 3713 or permission of the instructor.

HFT 6715 Problem Solving for Travel and Hospitality (3). Practical discussion and exploration of issues pertaining to the operation and management in the travel and hospitality industry. The course provides creative problem solving solutions utilizing today's information technologies.

HFT 6746 Cultural Behavior in Tourism (3). The course introduces the major cultural groups of overseas visitors to the U.S. and identifies the cultural differences in preferences for specific tourism products and services between these groups and the main stream of the U.S. population.

HFT 6747 Tourism Marketing Research Methods and Applications (3). The nature and characteristics of tourism research are presented, elements of tourism research process examined, and the importance and strategic application of research to tourism decision making highlighted.

HFT 6756 Convention and Meeting Management (3). Advanced study of planning, arranging, marketing, implementing, and managing conventions and meetings. Prerequisite: HFT 3503.

HFT 6808 Advanced Catering Management and Research (3). This course focuses on research and examination of catering practices used in the catering profession. It includes an in-depth analysis of all components of the catering profession including management, legal aspects, catering contracts, menus and food displays, beverage service, catering equipment, catering logistics, human resources, etc.

HFT 6816 The Production, Management, and Merchandising of Craft Beers (3). Technical and practical aspects of craft brewing and microbrewery technology. Relevant chemical, biological and physical processes will be examined. Aspects of the management

of micro-breweries and brewpubs. Prerequisites: Must also take accompanying Lab. Minimum age 21.

HFT 6816L The Production, Management, and Merchandising of Craft Beers Lab (1). A hands-on overview of the scientific principles and techniques of craft brewing. A sampling of craft beers will be made from basic malt extract kits, partial mash recipes and all-grain techniques. Prerequisite: Minimum age 21.

HFT 6863 World of Wine and Food (3). An intensive study of wines from around the world and how they pair with foods. Guest chefs will prepare tapa size portions of food to be paired with local and specific wines. Prerequisite: 21 years old.

HFT 6872C Commercial Beverages of the World (3). An overview of basic aspects of production and serving a variety of beverages involved in hospitality commerce. This course will include presentations from industry procedures as well as tasting and evaluation of commercial products. Prerequisite: Students must be 21 years old.

HFT 6876 Emerging Topics in Food and Beverage (3). An in-depth study of current issues and topics confronting the food and beverage industry and how they impact future business practices. Management implications addressed.

HFT 6879 Components of Wines for Beverage Managers (3). Designed for beverage management students to learn some basic language and scientific concepts employed in wine making. The chemical structures, as well as the aromas and tastes of various specific components in wines will be investigated. These components will include those derived from the grape, the process of fermentation and storage, and will include common wine flaws. Prerequisite: Must be 21 years old.

HFT 6908 Directed Study in Tourism Studies (3). An opportunity for individuals interested in various aspects of planning, development, marketing, management and research in tourism to work on their own under the close supervision of an advisor. Prerequisites: Permission of the instructor and if the directed study is of a research nature, HFT 6586 is required.

HFT 6916 Hospitality Industry Research Project (3-9). An individualized business research-oriented project dealing with current problems in the hospitality industry. Topics and research methods must be approved by the graduate faculty before registration for the course. Prerequisite: HFT 6586.

HFT 6946 Graduate Internship (0-3). Structured hospitality practical training work experience involving training program and job rotations not previously performed. Ten week/300 hour minimum. Report and management project required. Prerequisites: Documented completion of 1000 hospitality related work hours of which at least 500 hours must be completed while enrolled at FIU. Permission of the instructor.

HFT 6972 Hospitality and Tourism Thesis (1-9). Design and preparation of an original research investigation in the hospitality and tourism discipline. Prerequisites: STA 5206, STA 6166, and STA 6167 and permission of the instructor.

HFT 7252 Advanced Contemporary Issues in the Hospitality Industry (3). Explores the major emerging issues or problems that impact the domestic and global lodging industry. The students will learn to use content analysis and other methodologies to identify and analyze relevant industry problems and issues facing management and personnel in the lodging industry.

HFT 7909 Advanced Independent Study (3). With permission from the Associate Dean, students may engage in independent research projects and other approved phases of independent study. Prerequisite: Permission of the instructor.