

# Chaplin School of Hospitality and Tourism Management

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The Chaplin School of Hospitality and Tourism Management offers Bachelor and Master degrees in Hospitality Management that combine practical experience with classroom theory to assist the student in gaining the understanding, skills, and techniques needed to qualify for progressively responsible job opportunities, and to achieve his or her career goals in the hospitality/tourism industry.

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 internship program provides each student a structured field 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, foodservice, 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 FIU Board of Trustees. Changes may be made without

advance notice. Please refer to the General Information section for the University's policies, requirements, and regulations.

## Locations

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.

The FIU undergraduate degree program is completely available online. Some courses are available in the evening and selected courses in Hospitality and Tourism Management are presented at the FIU Modesto A. Maidique Campus.

## Admission

Applicants to the School must submit an application for admission to the University and must follow the regular University admission procedures described in the Admissions section of the catalog. Applicants must be eligible for admission to the University before admission to the School. In addition, transfer students with 60 credits or more must earn a minimum 2.75 GPA for admission to the School. A minimum TOEFL score of 550 paper-based (with no subscore below 52), 80 internet-based (iBT) (with no subscore below 17), or a minimum IELTS of 6.5 (with no subscore below 5.5) is required for international applicants. The following exceptions apply: (1) Applicants who completed 4 years of high school in the United States or other English-speaking countries, (2) Applicants who hold an undergraduate or graduate degree from an institution within the United States or other English-speaking countries. International students may be required to pass an assessment in writing and oral interview in order to be admitted into the program.

## Undergraduate Study

Students must follow regular University admission procedures and upon admission declare their specific major in one of these areas of Hospitality Management or choose the general Hospitality degree option. A maximum of 60 credits will be granted for both Associate in Arts and Associate in Science degrees. One may enroll on either a full-time or a part-time basis. International students must enroll full-time. Students with less than 60 transfer credits must meet freshman admission criteria. All students must meet the University's Core Curriculum requirements prior to graduation. Students with an Associate in Arts degree from an institution within the Florida College System will have met the University Core Curriculum requirements.

It is not necessary to have been previously enrolled in a hotel, restaurant, or tourism program. The curriculum will provide the specialized professional education to equip the student for a career in hospitality and tourism management. Students with background in liberal arts, business, education, or technology, for example, are qualified to enroll in the program.

A maximum of 60 lower division undergraduate semester credits may be transferred. More credits may be transferred from a related upper-division program at a four-year institution.

There is a requirement that all students complete at least 1000 hours of practical training work experience in the hospitality or tourism industry, in addition to the Advanced 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.

## Bachelor of Science in Hospitality Management

**Degree Program Hours: 120**

### Lower Division Preparation (60)

To qualify for admission to the hospitality program, FIU transfer students with 60 credits must have a minimum 2.75 GPA and must be otherwise acceptable into the program. Students with less than 60 transfer credits need to meet the freshman criteria established by the University. All University Core Curriculum requirements must be completed prior to graduation from the University.

### Common Prerequisite Courses and Equivalencies

<u>FIU Course(s)</u>	<u>Equivalent Course(s)</u>
None	HFTX000 <sup>1</sup> or HFTX003

<sup>1</sup>FIU does not require HFTX000 for admission to its program.

Courses which form part of the statewide articulation between the State University System and the Florida College System will fulfill the Lower Division Common Prerequisites.

For generic course substitutions/equivalencies for Common Program Prerequisites offered at community colleges, state colleges, or state universities, visit: <http://www.flvc.org>. See Common Prerequisite Manual.

### Lower Division Courses (12 credit hours)

HFT 1000	Introduction to Hospitality and Tourism Management*	3
HFT 2401	Accounting for the Hospitality Industry*	3
HFT 2441	Hospitality Information Technology*	3
HFT 2220	Human Resources Management for the Hospitality Industry*	3

**Note: Courses listed with a \* indicate courses that can be met by approved courses taken from a transfer institution. If these courses are not taken prior to transferring into program, they may be completed as elective credits as part of the degree program.**

### Hospitality Core Requirements (27 credit hours)

FSS 3230C	Introductory Commercial Food Production	3
HFT 3453	Operations Control	3
HFT 3263	Restaurant Management	3
HFT 3503	Hospitality Marketing Strategy – GL	3
HFT 3603	Hospitality Industry Law – GL	3
HFT 4323	Hospitality Facilities Environmental Systems – GL	3
HFT 4413	Hospitality Analytics and Revenue Management	3
HFT 4464	Financial Analysis in the Hospitality Industry	3
HFT 4474	Management Accounting for the Hospitality Industry	3

### Majors (21 credit hours)

Select one of the Majors or select fifteen credits plus HFT 4945 and HFT 4296 under the advisement with a Chaplin School academic advisor.

### Beverage Management Major Courses (21)

HFT 3861	Beverage Fundamentals	3
HFT 3864	Introduction to Brewing Science	3
HFT 3866	Wine Technology, Merchandising, and Marketing	3
HFT 4867	The Business of Wine	3
HFT 4945	Advanced Internship in Hospitality/Tourism Management – section focus: Beverage Management	0
HFT 4296	Senior Seminar in Hospitality Management – section focus: Beverage Management	3
Two additional upper division Beverage management courses from approved list**		6

### Culinary Management Major Courses (21)

FSS 4234C	Advanced Food Production Management	3
FSS 4336	Culinary Event Management	3
FSS 3242C	International Cuisine	3
HFT 4833	Culinary Innovation and Entrepreneurship – GL	3
HFT 4945	Advanced Internship in Hospitality/Tourism Management – section focus: Culinary Management	0
HFT 4296	Senior Seminar in Hospitality Management – section focus: Culinary Management	3
Two additional upper division Culinary management courses from approved list**		6

### Event Management Major Courses (21)

HFT 3741	Planning Meetings and Conventions	3
HFT 3753	Convention and Trade Show Management	3
<b>or</b>		
HFT 4508	Group Business Sales and Services	3
HFT 3754	Exposition and Events Management	3
HFT 4757	Advanced Events Management	3
HFT 4945	Advanced Internship in Hospitality/Tourism Management – section focus: Event Management	0
HFT 4296	Senior Seminar in Hospitality Management – section focus: Event Management	3
Two additional upper division Event Management courses from approved list**		6

### Hotel/Lodging Management Major Courses (21)

HFT 3314	Hospitality Property Management	3
HFT 4240	Managing Service Organizations	3
HFT 4936	Hotel Management Seminar	3
HFT 4508	Group Business Sales and Services	3
HFT 4945	Advanced Internship in Hospitality/Tourism Management – section focus: Hotel/Lodging Management	0
HFT 4296	Senior Seminar in Hospitality Management – section focus: Hotel/Lodging Management	3
Two additional upper division Hotel/Lodging Management courses from approved list**		6

**Restaurant/Foodservice Management Major Courses (21)**

FSS 4106	Purchasing and Menu Planning	3
HFT 4809	Management of Food Service Industry Segments	3
HFT 4812	Food Service Systems Development	3
HFT 4853	Food Service Trends and Challenges	3
HFT 4945	Advanced Internship in Hospitality/Tourism Management – section focus: Restaurant/Foodservice Management	0
HFT 4296	Senior Seminar in Hospitality Management – section focus: Restaurant/Foodservice Management	3
Two additional upper division Restaurant/Foodservice Management courses from approved list**		6

**Travel and Tourism Management Major Courses (21)**

HFT 3713	International Travel and Tourism – GL	3
HFT 3701	Sustainable Tourism Practices – GL	3
HFT 3733	Tour Production and Distribution	3
HFT 4509	Tourism Destination Marketing	3
HFT 4945	Advanced Internship in Hospitality/Tourism Management – section focus: Travel and Tourism Management	0
HFT 4296	Senior Seminar in Hospitality Management – section focus: Travel and Tourism Management	3
Two additional upper division Travel and Tourism Management courses from approved list**		6

*\*\*Major Course: Select additional courses per approved Major course list or under advisement of a counselor. Courses taken to satisfy the requirements listed above cannot be used to satisfy this requirement.*

**Electives: 12 hours**

May be chosen from hospitality courses or used to make up University Core Curriculum deficiencies.

**Note:** Elective credits may be used to make up University Core Curriculum deficiencies. Any foreign language deficiencies will be completed over and above the 60 required hospitality credits.

Courses waived in the hospitality/tourism core may be replaced with another course from the hospitality or tourism management program, or be used to fulfill University Core Curriculum requirements.

**Industry Experience Requirement: 1300 hours**

A total of 1300 documented hours of hospitality/tourism related practical training work experience is required. This includes 300 hours in HFT 4945 Advanced Internship. A minimum of 800 hours must be completed while enrolled in the degree program at FIU. The Advanced Internship must be major-related and approved by an advisor. Work experience documentation is required. Students with extensive industry management experience may apply for a waiver of the 1000 hour work experience and Advanced Internship.

**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 12 graduate credits may be applied toward both degrees. Students must earn a "B" or higher grade in these 4 courses in order to apply towards the Master's degree.

**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**

- Complete the separate 4+1 application.
- Applications should be submitted in the first semester of the student's senior year.

**Required (33 credits):**

HMG 6280	Globalization and Competitive Methods of Multinational Hospitality Companies	3
HMG 6225	Multicultural Human Resources Management for the Hospitality Industry	3
HMG 6246	Organizational Behavior in the Hospitality Industry	3
HMG 6296	Strategic Management for Hospitality and Tourism	3
HMG 6257	Contemporary Global Issues in Hospitality and Tourism	3
HMG 6477	Financial Management of the Hospitality Industry	3
HMG 6476	Feasibility Studies for the Hospitality Industry	3
HMG 6478	Restaurant Development	3
HMG 6916	Hospitality Industry Research Project	3
HMG 6697	Hospitality Law Seminar	3
HMG 6946	Graduate Internship	0
HMG 6466	Hospitality Revenue Management	3
HMG 6596	Marketing Management	3
Elective Course		3

**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 and students must earn a grade of a "B" or higher.

## Minor Programs

### Minor in Beverage Management

#### Required Courses: (12)

HFT 3861	Beverage Fundamentals	3
HFT 3864	Introduction to Brewing Science	3
HFT 3866	Wine Technology, Merchandising, and Marketing	3
HFT 4867	The Business of Wine	3
or		

Substitutions are permitted under advisement with a Chaplin School of Hospitality and Tourism Management academic advisor.

### Minor in Hotel/Lodging Management

#### Required Courses: (12)

HFT 3314	Hospitality Property Management	3
HFT 4240	Managing Service Organizations	3
HFT 4936	Hotel Management Seminar	3
HFT 4508	Group Business Sales and Services	3
or		

Substitutions are permitted under advisement with a Chaplin School of Hospitality and Tourism Management academic advisor.

### Minor in Restaurant/Foodservice Management

#### Required Courses: (12)

FSS 4106	Purchasing and Menu Planning	3
HFT 4809	Management of Food Service Industry Segments	3
HFT 4812	Food Service Systems Development	3
HFT 4853	Food Service Trends and Challenges	3
or		

Substitutions are permitted under advisement with a Chaplin School of Hospitality and Tourism Management academic advisor.

### Minor in Travel and Tourism Management

#### Required Courses: (12)

HFT 3701	Sustainable Tourism Practices – GL	3
HFT 3713	International Travel and Tourism – GL	3
HFT 3770	Cruiseline Operations and Management	3
HFT 4509	Tourism Destination Marketing	3
or		

Substitutions are permitted under advisement with a Chaplin School of Hospitality and Tourism Management academic advisor.

### Minor in Hospitality Studies

Students select 12 credits in hospitality or tourism management and create their own minor according to their particular interests. This minor available to non-hospitality majors only.

### Minor in International Hospitality Studies

Students select 12 credits in hospitality or tourism management and create their own minor according to their

particular interests. This minor is available to non-hospitality majors only in our International Program Centers.

## Course Descriptions

### Definition of Prefixes

FOS - Food Science; FSS - Foodservice Systems; HFT - Hotel, Food, Tourism

Courses that meet the University's Global Learning requirement are identified as GL.

**FOS 3207 Food Service Sanitation (1).** Principles and practices involved in safe handling of food products including HACCP procedures. Offers the opportunity for Food Safety Certification.

**FOS 4206 Sanitation in Food Service Operations (3).** The causes and prevention of foodborne illness are stressed. Emphasis is placed on the current problems confronting the industry, with recent food developments as they relate to sanitation. The Hazard Analysis Critical Control Point system (HACCP) is included.

**FSS 1005 Introduction to the Culinary Arts (3).** Principles and skills required in preparing breads, desserts, salads and entrees including theory of food production, functions and ingredients, purchasing, equipment used and sanitation will be covered.

**FSS 3073 International Baking, Confectionary and Desserts (3).** Provides a professional understanding and foundation of management for food production in a pastry department or industrial baking facility within the foodservice industry.

**FSS 3230C Introductory Commercial Food Production (3).** Study of basic and intermediate commercial food production management skills required in menu design. This knowledge will be applied in the production of appetizers, salads, main course items, and desserts.

**FSS 3232C Intermediate Quantity Food Production Techniques (3).** An advanced commercial food production course which provides the student with the opportunity to achieve competence and to develop techniques in soups, salads, sauces, and the entrees of meat, poultry, and seafood. Prerequisites: FSS 3230C or equivalent.

**FSS 3233C Institutional Food Service Production (3).** Theory and application of commercial and institutional food service in an industrial environment, including large scale purchasing procedure, training in large production equipment, on-the-job training. Prerequisites: FOS 3021 or FOS 4041.

**FSS 3242C International Cuisine (3).** An opportunity for food aficionados to explore modern interpretations of international classic cuisine. Includes lecture, demonstration and preparation of favorite international dishes from restaurant menus around the world. Open to non-majors.

**FSS 3285 Art in the Culinary Arts (3).** Analysis of art used in the hospitality industry and in the creation of artistic culinary preparations made from edible material used to enhance receptions and buffets.

**FSS 3311C School Food Service Production (3).** Managerial approach to commercial food production in educational service emphasizing supervisory aspects of planning, production and controls.

**FSS 4106 Purchasing and Menu Planning (3).** Basic information on sources, grades and standards, criteria for selection, purchasing, and storage for the major foods, including the 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 4234C Advanced Food Production Management (3).** A course in advanced food production and service techniques to provide the student with realistic production, service and managerial experience. Students will be rotated through production and service stations and, as managers, will be required to plan menus, supervise preparation and service, handle customer relations, and keep accurate accounting records on the profit and loss phases of the operation. Staffing, merchandising, and cost control procedures are integral parts of the course. Prerequisite: FSS 3230C.

**FSS 4336 Culinary Event Management (3).** A unique course allowing the opportunity for students with advanced culinary skills to learn the art and science of managing culinary events. Prerequisites: FSS 3230C or consent of instructor.

**FSS 4339C Advanced Culinary Event Management (3).** An advanced course designed for students that have previous background in culinary events. This course will provide leadership opportunity in managing the Bubble Q event as part of the South Beach Wine & Food Festival. Prerequisites: FSS 4336 or consent of instructor.

**FSS 4434 Food Facility Layout and Design (3).** Defines and explains concepts, principles, and procedures in evaluating and/or developing varied commercial foodservice facilities that will increase profit by reducing investment and operating cost and/or by increasing capacity. Actual installations are intensively reviewed. Current trends in foodservice methodology and technology are studied in detail, and foodservice equipment manufacturing processes and distribution economics are observed and evaluated.

**FSS 4741C Contemporary Cuisine (3).** Provides an opportunity for students skilled in food production and service techniques to expand their knowledge of food preparation into the area of world renowned traditional and contemporary dishes.

**HFT 1000 Introduction to Hospitality and Tourism Management (3).** A survey course providing an overview of the industry, its history, problems, and general operating procedures in the fields of hotel, foodservice, travel, and tourism.

**HFT 1001 Careers in Hospitality Management (3).** Orientation to the hospitality industry, its history, magnitude, challenges and career opportunities.

**HFT 1070 Hospitality Pathway to Success (0).** Designed to provide students with a comprehensive overview of academic policies, procedures, and requirements for matriculation and graduation from the Chaplin School of Hospitality and Tourism Management.

**HFT 1750 Introduction to Conference & Convention Planning (3).** Introductory course covering career opportunities in the conference/convention business; procedure involved in planning and marketing events. Students will plan and execute a special event.

**HFT 1772 Introduction to the Cruise Line Industry (3).** Introductory course focusing on the cruise line industry, its relationship to other segments of the hospitality industry. Why cruising is the fastest growing travel industry and career opportunities offered.

**HFT 2220 Human Resources Management for Hospitality Industry (3).** An overview of human resources management in hospitality industry designed to improve and advance student's skills through understanding of both hourly and management human resource policies.

**HFT 2401 Accounting for the Hospitality Industry (3).** Introduction to the principles of accounting as they apply to the hospitality industry.

**HFT 2441 Hospitality Information Technology (3).** This course covers current computer applications in the hospitality industry including information technology specific to hotel and restaurant accounting, finance, marketing, and management.

**HFT 3013 Protocol for Hospitality and Tourism (1).** Protocol for Hospitality and Tourism focuses on the "operating rules" of 21st Century Business Etiquette and Dining Protocols -attributes which are necessary components for success in the business world.

**HFT 3066 The Art and Science of Winemaking (3).** A hands-on overview of the scientific principles and operation of craft wineries and winemaking technology. Relevant chemical, biological, and physical processes will be examined. Prerequisite: Students must be 21 years old to enroll in this class.

**HFT 3073 Social Responsibility in the Hospitality Industry – GL (3).** This course examines hospitality companies and global issues that will affect their communities and business. It includes service learning and reflection of your individual responsibilities.

**HFT 3074 Personal Empowerment in the Hospitality Industry – GL (3).** Student will increase their interpersonal skills in a business setting by applying a set of tested techniques that will increase their professional success. They will develop personal strengths.

**HFT 3202 Fundamentals of Management in the Hospitality Industry (3).** A basic course in general management concepts and practices to acquaint the student with theories and principles of organization, the tools of managerial decision-making, and the management process, with particular reference to the hospitality industry. Case studies are used.

**HFT 3263 Restaurant Management (3).** Analysis of principal operating problems facing managers in the restaurant industry. Various control systems necessary for profitability and quality are examined.

**HFT 3271 Nightclub Management (3).** The purpose of this course is to provide the student with an understanding of Nightclub Management and how it fits within the Hospitality Industry.

**HFT 3277 Club Operations Management (3).** Lecture, discussion, case studies, and field trips specifically designed to expose the future club manager, golf professional, and turf manager to club operations. Introduction to the uniform system of accounts for clubs, annual club studies for operating results, control systems, taxation, budgeting, and management reports.

**HFT 3314 Hospitality Property Management (3).** The problems of cost and operation of pest control, security, parking, general cleaning and upkeep, laundry, fire prevention, pools, tennis courts, and care of guest rooms and public space, with emphasis on equipment, personnel, and modern innovations. The housekeeping and property management function of the hotel.

**HFT 3424 Accounting and Controls for Food Service Operations (3).** Analysis of accounting and operational problems in specialized food service sectors. Procedures, approaches and techniques of management control explored for efficiency using accounting knowledge.

**HFT 3440 Applied Computers Technology in Food Service (1).** Introductory computer course including menu graphics; word processing, communications, MS Office, the WWW and computer methods in foodservice.

**HFT 3444 Survey of Computer Use by Hospitality Managers (3).** An introduction to the novice computer user to basic computer skills and computer use in the hospitality industry.

**HFT 3453 Lodging Operations Control (3).** Focuses on controlling expenses and revenues of a full-service lodging operation using qualitative and quantitative techniques. Based on using the uniform system of accounts for the lodging industry.

**HFT 3457 Food and Beverage Control (3).** Fundamentals of food and beverage cost controls in the hospitality industry.

**HFT 3503 Hospitality Marketing Strategy – GL (3).** Examines marketing principles, theories and concepts and the use of management principles and techniques of analysis, planning, implementation and control to maximize marketing effectiveness in hospitality organizations.

**HFT 3505 Hospitality Buyer Behavior (3).** An analysis of influences on buyer and the process involved in their purchase of hospitality services and the implications for marketing/strategy design and execution.

**HFT 3521 Hospitality Sales and Marketing Techniques (1).** An experiential course that gives students the opportunity to practice and develop personal-selling skills by doing field sales projects for industry partners (may be repeated for up to 3 credits). Prerequisite: Permission of the instructor.

**HFT 3603 Hospitality Industry Law – GL (3).** Introductory course in hotel/restaurant law with an emphasis on risk management and security. The student is introduced to the laws, rules and regulations applicable to the hospitality industry worldwide.

**HFT 3613 Beverage Management Law (3).** A basic course in alcoholic beverage law. The student is introduced to the fundamental laws, rules and regulations applicable to the retail alcoholic beverage industry in the State of Florida. The student is introduced to methods of enforcement of laws, rules and regulations; the principals that control licensing and permitting within the industry; and municipal code violation enforcement.

**HFT 3643 Hospitality Real Estate (3).** Introduction to the hospitality real estate environment including: hospitality property purchase and lease transactions and demand for property acquisitions using industry metrics.

**HFT 3691 Gaming Industry Law (3).** This course presents legal issues arising out of the gaming industry, including government regulation, contracts, premises liability, employment, anti-discrimination laws and treatment of guests and employees with disabilities and issues particular to the gaming industry.

**HFT 3692 Ocean and Coastal Law for the Hospitality Industry (3).** A survey of legal issues related to coastal land/water with particular concern for business/recreational uses. Critical environmental issues will be examined and how these issues are handled worldwide.

**HFT 3700 Fundamentals of Tourism (3).** An introduction to the broad fields of travel and tourism. Among the topics covered are cultural tourism, eco-tourism, sociology of tourism, tourism components and supply, tourism development, the economic role of tourism demand, and the marketing of tourism.

**HFT 3701 Sustainable Tourism Practices – GL (3).** Sustainability in the global tourism industry is examined through certifying organizations, destinations, international stakeholders. Global impacts and indicators are discussed.

**HFT 3703 Adventure Tourism – GL (3).** Will explore adventure tourism, studying ecotourism and issues of sustainable development in tourism. Students will be immersed in cross-cultural experiences and learn through hands on and shared experiences.

**HFT 3713 International Travel and Tourism – GL (3).** Study of the global tourism industry, organizations, tourist behavior, history and globalization. Economic, socio-cultural and environmental impacts on destinations and culture are examined.

**HFT 3718 Travel and Tourism Systems (3).** The course provides a foundation for the concept of travel and tourism as a system. Study of the importance of interrelated activities of the components integral to international and domestic travel and tourism: destination planning and development.

**HFT 3727 Travel Industry Law (3).** Legal strategies, tactics and principles for the multi-faceted travel industry. Covers applicable statutes, regulations and international agreements.

**HFT 3733 Tour Production and Distribution (3).** Comprehensive study of group and wholesale tour operations. Includes design, supplier negotiations and pricing aspects of tours. Examines marketing, sales and promotional techniques of the tour product.

**HFT 3735 Destination and Cultures (3).** A geographical analysis of worldwide tourist destination regions and their major attractions. The course emphasizes how geographic and cultural factors are critical to the attractiveness of a tourist destination.

**HFT 3741 Planning Meetings and Conventions (3).** Introduction to the meeting and convention industry, concentrating on specific and practical research, planning, supervision and control guidelines used by today's Professional Meeting Planner.

**HFT 3753 Convention and Trade Show Management (3).** A course concentrating on organizing, arranging and operating conventions, trade shows, and expositions. Emphasis is placed on the modes and methods of sales used in booking conventions and trade shows, as well as the division of administrative responsibility in their operation.

**HFT 3754 Exposition and Events Management (3).** Comprehensive study of strategies for planning, developing and marketing public/trade show events.

**HFT 3760 Tourist Transport Systems (3).** Explores relationships between tourists and modern transport providers, the impact of societal and environmental issues, the intense service nature and resulting challenges of operations and management.

**HFT 3764 Travel Information Technology (3).** This course provides a foundation for understanding and mastery of travel industry specific technologies, examines new technologies used in the travel industry which encourage unsurpassed quality, service and efficiency in today's national and global travel industry.

**HFT 3770 Cruise Line Operations & Management (3).** Overview of cruise industry: its history and evolutions, operating and marketing procedures, career opportunities, ship profiles, itineraries, and ports of call. Guest speakers and optional field trip included.

**HFT 3782 Casino Hotel Management (3).** This course concentrates on all aspects of the gaming business, including organizational structure, new property development and space allocation, financial projections and controls.

**HFT 3791 Social Event Planning (3).** Designed to focus the basic concepts of event planning as they specifically apply to the area of social events and weddings, including infrastructure design and budget management.

**HFT 3793 Sociology of Leisure (3).** An introduction to the fundamental psychological and sociological concepts and theories as they relate to the motivation behind travel and tourism.

**HFT 3813 Marketing for Food Service Operations (1).** Examines marketing principles, theories and concepts and the use of management principles and techniques. Stresses marketing for food services.

**HFT 3835 Role of Food Service in Tourism (3).** A theoretical approach to the multicultural dimensions of food service and cultures of origin, a practical display and discussion of food production and presentation according to the different types of existing services.

**HFT 3855 Introduction to the Brewing Process (3).** This class is designed to expose students to some basic home brewing techniques and give them practical experience in home-brewing beer. Students will brew ales in a hands-on laboratory. Prerequisite: Minimum age 21. Corequisite: HFT 3855L.

**HFT 3855L Introduction to the Brewing Process Laboratory (1).** Lab to accompany class designed to expose students to some basic home brewing techniques and give them practical experience in home-brewing beer. Students will brew ales in a hands-on laboratory. Prerequisite: Minimum age 21. Corequisite: HFT 3855.

**HFT 3861 Beverage Fundamentals (3).** Provides a comprehensive review of the beverage industry including the history of alcohol, the development of the beverage industry in the U.S. and a review of beverages with an emphasis on Spirits. Prerequisite: Minimum Age 21.

**HFT 3862L Wines of the Old World (3).** A survey of the wines of the New World focusing on French and Italian wine groups, the most common methods of wine production; French and Italian wine classification systems. Prerequisite: Minimum age 21.

**HFT 3864 Introduction to Brewing Science (3).** A hands-on overview of the scientific principles and operation of craft breweries, and microbrewery technology. Relevant chemical, biological, and physical processes will be examined. Prerequisite: Minimum age 21.

**HFT 3864L Introduction to Brewing Science Laboratory (1).** A hands-on overview of the scientific principles and operation of craft breweries, commercial breweries, and microbrewery technology. Relevant chemical, biological, and physical processes will be examined. Prerequisite: Minimum age 21.

**HFT 3865 Wines of the New World (3).** Classroom discussion accompanied by class tastings of selected wines. An emphasis on identifying by taste the grape varietal of different wines from each region.

**HFT 3866 Wine Technology, Merchandising, and Marketing (3).** A course in oenology and the fundamentals of wine technology (viticulture and vinification methods). The major types of wine and the factors influencing their quality; principles of sensory evaluation; wine merchandising and marketing. Prerequisite: Minimum age 21.

**HFT 3868 Wine and Culture (3).** A survey of the legendary old world and new world wine regions with a special emphasis on the cultural background that enabled these vineyards to develop and flourish.

**HFT 3870 The Components of Wine (3).** An overview of various specific components (sound and spoilage) found in wines. The biological and chemical aspects of winemaking, wine quality and spoilage. The regulations surrounding wine and wine judging. Prerequisite: Minimum age 21.

**HFT 3871 Introduction to Food and Wine Pairing (3).** An introductory study of how wines pair with foods. Small portions of simple foods will be paired with an assortment of red and white, dry to sweet wines. Prerequisite: Must be 21 years or older.

**HFT 3873 The History of Wine (3).** This course will provide a history of wine from prehistoric times to the late Victorian era, it covers all aspects of wine from its early use by the Gods of mythology to ancient and modern practices: food, weather, customs, living conditions, cost of production, what they ate, etc. Prerequisite: Must be 21 or older.

**HFT 3892 Caribbean Cuisine (3).** An exploration of Caribbean cuisine in terms of history, ethnicity and lifestyle through lectures, food demonstrations and tastings.

**HFT 3894 Global Food and Culture – GL (3).** Study of the ways in which global issues influence the how food functions in the global community.

**HFT 3900-3905 Independent Studies (VAR).** With permission from the Associate Dean, students may engage in independent research projects and other approved phases of independent study. Prerequisite: Consent of instructor.

**HFT 3923 Life After College Seminar (0).** This workshop will review writing skills, interview skills, how to research a company and conduct a job search. Students will participate in mock interviews and learn about on-campus recruitment programs.

**HFT 3935 Culinary Cultures of the Middle East (3).** This multidisciplinary course explores the overlapping culinary cultures of the Middle East and surveys how food helps to influence regional and personal identity. Topics include major regional foodstuffs, gender cooking roles, diet, dining out, and religious holidays, and celebrations.

**HFT 3941 Internship in Hospitality Management (3).** Practical training and experience in all the major phases of hospitality operations and visitor industry. Reports are required. Prerequisite: Permission of the instructor.

**HFT 4064 Beverage Management (3).** An entrepreneurial and interactive course where students apply principles of beverage management learned during the semester to the development of a business plan related to the beverage industry.

**HFT 4222 Human Resources Development and Training for Hospitality Industry Managers (3).** A course designed to provide specific applications of proven training systems and methods for managers in the hospitality industry. The case study method will be used.

**HFT 4224 Human Relations in the Hospitality Industry (3).** Designed to improve management skills for effective relationships with hospitality associates and guests. Course includes diversity appreciation, community service and team building.

**HFT 4240 Managing Service Organizations (3).** In-depth study of management issues relating to service and quality assurance in the service industry. Examines service linkages to marketing operations and human resources.

**HFT 4274 Introduction to Vacation Ownership (3).** A comprehensive study of timeshare, fractional club and condo hotels, including property management, sales and marketing, development, financing and legal aspects of these segments.

**HFT 4284 Global Hospitality Business Environment (3).** Advanced management seminar examining the role of social, cultural, political, legal, ethical, economic and technological factors in how management is practiced in hospitality firms worldwide.

**HFT 4287C Contemporary Management Issues in the Asian Hospitality Marketplace (3).** This course explores the Asian Hospitality Industry and provides the students an insight into major cultural issues and management differences as compared to the Western marketplace.

**HFT 4292C Entrepreneurship in the Hospitality and Tourism Industry (3).** Provides students with an overview of all major areas that must be considered when analyzing, designing and planning a new business venture or an acquisition.

**HFT 4293 Hotel Food Service Operations Seminar (3).** Senior course reviewing current foodservice operations, practices, procedures and problems throughout all areas and facets of the hotel industry.

**HFT 4295 Leadership in the Hospitality Industry (3).** To introduce the student to the fundamentals of leadership and basic leadership skills for organizational success. Prerequisite: Graduating Seniors.

**HFT 4296 Senior Seminar in Hospitality Management (3).** Student groups identify and research a major problem of a hospitality enterprise. Discussions will focus on problems and solutions. Final report required. Seniors only.

**HFT 4323 Hospitality Facilities Environmental Systems – GL (3).** A comprehensive survey of engineering, maintenance, and efficiency controls in hotels, restaurants. Emphasizes the importance of Operations Facilities Engineering Management and the environment.

**HFT 4343 Hotel and Restaurant Planning and Design (3).** Considers analysis, evaluation, and scheduling of the economic, technical, aesthetic, and merchandising factors involved in the systematic planning, programming and design cycle for hotels and restaurants. Actual hotel and restaurant projects will serve as the basis for discussion and student project work.

**HFT 4344C QSR Management (3).** A study of management in a wide range of Quick Service Food Restaurants, including site criteria, design and layout, operations, marketing techniques and human relations.

**HFT 4365 Environmental/Quality Management in the Hospitality Industry (3).** A multidimensional course reviewing global sustainability and environmental movements. This defined impact on the hospitality industry. Integrates courses and opportunities related to sustainability.

**HFT 4413 Hospitality Analytics and Revenue Management (3).** Detailed study of methods used in serving and tracking guest history and yield management in the hospitality industry. Demonstrates state-of-the-art technology and concepts.



**HFT 4433C Financial Accounting in the Casino/Gaming Industry (3).** The purpose of this course is to provide students with a broad overview of casino accounting processes, financial analysis, internal and external regulatory compliance, capital budgeting and business plan development. Prerequisite: HFT 2401.

**HFT 4445 Hotel Computer Systems (3).** A seminar on computer systems 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.

**HFT 4464 Financial Analysis in the Hospitality Industry (3).** Facilitates understanding and use of financial analysis in the hospitality industry. Topics include decision-making based on ratio analysis, leverage, financing sources and other financial issues. Prerequisite: HFT 2401.

**HFT 4465 Financial Analysis for Tourism (3).** Facilitates understanding and use of financial analysis. Topics include decision-making based ratio-analysis, leverage, budgeting, financing sources and other financial issues. Prerequisite: HFT 2401.

**HFT 4473 Resort Development (3).** Analysis of management systems and methods for development of full-service resorts. Comparison of specialized requirements for different types of resorts based on location, climate, activities, and life-style. Considers management responsibilities for feasibility analysis, project development, construction supervision, pre-opening requirements and operations.

**HFT 4474 Management Accounting for the Hospitality Industry (3).** Advanced study of the decision-making process involved in the hospitality industry. Emphasis on budgeting, pricing decisions, cost-volume-profit analysis and capital budgeting. Prerequisite: HFT 2401.

**HFT 4493C Food Service Computer Systems (3).** Study of computer systems in the restaurant and food service industry. The student is required to implement a simulated restaurant including personnel files, daily management, menu explosion and analysis, and inventory tracking. A research project will be assigned.

**HFT 4502 Marketing Research in the Hospitality Industry (3).** Fundamental research methods for tourism industry: data collection, analysis, write-up, and presentation. Emphasis placed on research implication relevant to management and problem solving.

**HFT 4503L Hospitality Marketing Management Laboratory (2).** An experiential course that allows students within a team to apply ideas, theories and techniques of management to real-world business challenges (may be repeated for up to 6 credits). Prerequisite: HFT 3521.

**HFT 4504 Hospitality and Tourism on the Internet (3).** This course provides working knowledge of the structure of the internet and web site hosting. Current principles of online marketing are examined in detail. Prerequisite: Consent of instructor.

**HFT 4508 Group Business Sales and Services (3).** Examines the practices of selling and servicing space by hotels, convention centers, arenas/halls to convention and events producers. Includes how to reach, sell and service these important groups and people.

**HFT 4509 Tourism Destination Marketing (3).** Comprehensive study of strategies and advanced techniques used in marketing tourism destinations and products. Marketing plan developed.

**HFT 4512C Hospitality Promotion Strategy (3).** This course deals with the practical aspects of designing and implementing a hospitality advertising, public relations, and promotional program. Planning, budgeting, media, and campaign creation will be studied. Prerequisites: HFT 3503 or HFT 4509.

**HFT 4514 Hospitality Marketing Strategy Case Studies (3).** A case-method course in strategic marketing analysis and decision making for the hospitality services industry. Students engage in intensive class discussion and write reports on hospitality cases.

**HFT 4520 Personal Sales Tactics for the Hospitality Industry (3).** An investigation of personal selling approaches and procedures used in hospitality sales environments combined with practical application role plays and skill rehearsals.

**HFT 4524 Sales Management for the Hospitality Industry (3).** Explores innovative management techniques used in hospitality sales for effective sales development and revenue generation. Practical application, simulations, research and field study used.

**HFT 4545 Managing High-Functioning Teams (3).** Course covers factors contributing to effective teams. Students will experience and process activities to help group members build skills for teamwork. This is an experimental course requiring a high level of participation.

**HFT 4604 Employment Law for Hospitality Management (3).** Study of employment law including minimum wage, overtime, exempt employees, sexual harassment, discrimination under Civil Rights Act Title VII, ADA, Immigration Act and Family & Medical Leave Act.

**HFT 4653 Franchising in the Hospitality Industry (3).** This course provides a better understanding of franchising in the hospitality industry from academic and practitioner perspectives. Discusses the reasons for using franchising as a growing strategy.

**HFT 4654 Financial and Legal Aspects of Real Estate Development in the Hospitality Industry (3).** A study of the legal implications and financing alternatives for development of new properties and conversions. Prerequisites: HFT 3603 and HFT 4464.

**HFT 4708 Coastal and Marine Tourism (3).** Exploration of positive and negative impacts, management techniques and practices of worldwide coastal and marine environments.

**HFT 4711 Cultural/Heritage Tourism (3).** Course addresses the significance of cultural resources (such as historical sites, art, and customs), program development, and visitor management to educate the traveler and preserve cultural diversity.

**HFT 4714 Implementation and Management of Tourism Projects (3).** Practical development, implementation, and management of tourism projects and programs with emphasis on international and developing nation situations.

**HFT 4737 Managing Tourism Services (3).** This course will introduce the student to management issues relating to service and quality assurance in travel and tourism systems. It includes examination of the concept of service and quality as a basic function of sustainability and analysis of the importance of the linkages of service and quality within sustainable travel and tourism products.

**HFT 4757 Advanced Events Management (3).** This course focuses on advanced planning and managing of special events, from ideas and concepts through the actual event implementation and follow-up. Students will have the opportunity to focus on detailed elements of event management.

**HFT 4762 Airline Management (3).** An in-depth study of the airline industry as a component of the hospitality tourism industry. Includes operation of various departments, costs of operations, regulation issues and career opportunities.

**HFT 4763 Airline Computer Reservation Systems (3).** An intensive study of the airline reservation system including computer software, travel documents, tickets, price itineraries as well as worldwide travel information retrieval.

**HFT 4783 Casino Marketing (3).** The purpose of this course is for the student to develop a professional marketing skill-set. The student will additionally develop an understanding of marketing concepts as they apply to the hotel casino industry. This course will help students understand the components of effective marketing in the management of successful hotel casino operations.

**HFT 4785 Casino Operations Management (3).** Topics include: historical, legal, social and operational aspects of the casino industry; odds assessment, game types, and cash management. Paramutual wagering, casinos, and sports books examined.

**HFT 4802C Catering Management (3).** A study of the techniques, logistics, and responsibilities involved in the management of on-premise and off-premise, catering companies.

**HFT 4805 Contract Food Services Management (3).** Management of various non-commercial and contract foodservice operations including business and industry, hospital/medical center, school/college, and recreational.

**HFT 4809 Management of Food Service Industry Segments (3).** An in-depth study of all segments of the food service industry including all major areas of food service operations as they relate to various industry segments.

**HFT 4812 Food Service Systems Development (3).** Course presenting the systems and procedures to develop a food service operation from concept to opening. Prerequisites: HFT 2401, HFT 3263, and HFT 3503.

**HFT 4833 Culinary Innovation and Entrepreneurship – GL (3).** A unique course allowing the opportunity for students with advanced culinary skills to learn the art and science of managing culinary innovation and entrepreneurship.

**HFT 4853 Food Service Trends and Challenges (3).** Advanced level course covers management issues relevant to current trends and challenges facing the food service industry. Topics covered will vary as appropriate for current situations.

**HFT 4867 The Business of Wine (3).** Overview of the wine business including: importers, whole-salers, growing grapes, making wine, retailing in supermarkets, restaurants, and liquor stores, analytical tastings, matching wine and food.

**HFT 4869 Celebrity Wine Course (3).** Learn from the leading experts in the wine industry. The course includes sensory evaluation and appreciation of wines, marketing, wine and food pairings, and employment opportunities. Prerequisite: Must be 21 years or older.

**HFT 4936 Hotel Management Seminar (3).** A senior course examining the power of partnerships and interrelationships between hotel/resorts and other key segments of the visitor industry (airport, cruise port, convention center, attractions, sport teams, and stadiums/arenas, etc.) Considers current lodging and visitor industry problems and practices, developing policies and procedures, and implementing them.

**HFT 4945 Advanced Internship in Hospitality/Tourism Management (0-9).** The Advanced Internship is a practical hospitality/tourism work experience structured to provide exposure to management and training functions, job rotation tasks and/or projects not previously performed. Minimum 300 hours/ten weeks field experience. Prerequisites: Documented completion of 1,000 hospitality related work hours of which 500 hours must be completed while enrolled at FIU. Permission of an advisor.

**HFT 4955 Study Abroad: Hospitality and Tourism (3-6).** An integrated program of learning conducted in foreign environments for hospitality management majors. They will be exposed to different cultures and taught how to manage businesses in other countries.