

Restaurant/Culinary Management

Bachelor of Science in Hospitality Management
Chaplin School of Hospitality & Tourism Management

Name: _____ Panther ID: _____ Attempted: _____ Date: _____
Transfer Credit: _____ Earned at FIU: _____ In Progress: _____ Total: _____ GPA: _____

UNIVERSITY CORE CURRICULUM (UCC): 36 CREDITS				CREDITS	COMPLETED
SLS 1501	FIRST YEAR EXPERIENCE	<i>(For students with Fewer than 30 Transfer credits only)</i>		1	<input type="checkbox"/>
ENC 1101	WRITING AND RHETORIC I*			3	<input type="checkbox"/>
ENC 1102	WRITING AND RHETORIC II* <i>(Prereq: ENC 1101)</i>			3	<input type="checkbox"/>
ANY _____	HUMANITIES – GROUP 1			3	<input type="checkbox"/>
ANY _____*	HUMANITIES – GROUP 2 – GRW * <i>(Prereq: ENC 1102)</i>			3	<input type="checkbox"/>
ANY _____*	MATHEMATICS – GROUP 1* <i>(At least one math must have MAC, MGF, MTG prefix)</i>			3	<input type="checkbox"/>
ANY _____*	MATHEMATICS – GROUP 2* <i>(At least one math must have MAC, MGF, MTG prefix)</i>			3	<input type="checkbox"/>
AMH 2020*	SOCIAL SCIENCE – GROUP 1: AMERICAN HISTORY SURVEY SINCE 1877 – GRW/GL* – CIVICS			3	<input type="checkbox"/>
ECO 2023	SOCIAL SCIENCE – GROUP 2: MICROECONOMICS			3	<input type="checkbox"/>
ANY _____	NATURAL SCIENCE WITH LAB – GROUP 1 <i>(Coreq: Must be taken with corresponding lab)</i>			3,1	<input type="checkbox"/>
ANY _____	NATURAL SCIENCE WITH LAB – GROUP 2 <i>(Coreq: Must be taken with corresponding lab)</i>			3,1	<input type="checkbox"/>
SPC 2608	ART: PUBLIC SPEAKING			3	<input type="checkbox"/>

For a list of approved UCC courses please visit: <https://exploratory.fiu.edu/university-core-curriculum-ucc/> || * Grade "C" or better is required

GENERAL ELECTIVES & ADDITIONAL FIU REQUIREMENTS									
GEN. ELECTIVE	<input type="checkbox"/>	GEN. ELECTIVE	<input type="checkbox"/>	GEN. ELECTIVE	<input type="checkbox"/>	GEN. ELECTIVE	<input type="checkbox"/>	CIVICS	<input type="checkbox"/>
FOREIGN LANG.	<input type="checkbox"/>	GLOBAL LEARNING-GL	<input type="checkbox"/>	GORDON RULE WRITING-GRW	<input type="checkbox"/>	SUMMER REQ.	<input type="checkbox"/>		

HOSPITALITY PRE-CORE COURSES: 14 CREDITS				CREDITS	COMPLETED
HFT 1070	HOSPITALITY PATHWAY TO SUCCESS I	<i>(Must enroll during your first semester as a Hospitality Student)</i>		0-1	<input type="checkbox"/>
HFT 1000	INTRODUCTION TO HOSPITALITY & TOURISM MANAGEMENT			3	<input type="checkbox"/>
HFT 2220	HUMAN RESOURCES MANAGEMENT			3	<input type="checkbox"/>
HFT 2401	ACCOUNTING FOR THE HOSPITALITY INDUSTRY			3	<input type="checkbox"/>
HFT 2441	HOSPITALITY INFORMATION TECHNOLOGY			3	<input type="checkbox"/>
HFT 3072	HOSPITALITY PATHWAY TO SUCCESS II <i>(Prereq: HFT 1070 and minimum 60 credits earned)</i>			0-1	<input type="checkbox"/>

HOSPITALITY WORK EXPERIENCE REQUIREMENT: WORK HOURS + 1 CREDIT				CREDITS	COMPLETED
MINIMUM 500 HOURS WORK EXPERIENCE <i>(submit employment verification form for completion)</i>				N/A	<input type="checkbox"/>
CHOOSE ONE OF THE FOLLOWING WITH ADVISOR APPROVAL:				0-1	<input type="checkbox"/>
HFT 4945	ADVANCED INTERNSHIP – 300 HOURS TO BE COMPLETED WHILE ENROLLED	<i>(Prereq: HFT 3072 + completion of 500 hours + offer letter to enroll)</i>			
HFT 3941	HOSPITALITY INTERNSHIP – 500 HOURS TO BE COMPLETED WHILE ENROLLED	<i>(Prereq: HFT 3072 + completion of 500 hours + approval from Career Development)</i>			

HOSPITALITY CORE COURSES: 33 CREDITS				CREDITS	COMPLETED
FSS 3230C	INTRODUCTORY COMMERCIAL FOOD PRODUCTION			3	<input type="checkbox"/>
FSS 4234C	ADVANCED FOOD PRODUCTION MANAGEMENT <i>(Prereq: FSS3230C)</i>			3	<input type="checkbox"/>
HFT 3263	RESTAURANT MANAGEMENT			3	<input type="checkbox"/>
HFT 3453	LODGING OPERATIONS CONTROL			3	<input type="checkbox"/>
HFT 3503	HOSPITALITY MARKETING STRATEGIES – GL			3	<input type="checkbox"/>
HFT 3603	LAW FOR THE HOSPITALITY INDUSTRY – GL			3	<input type="checkbox"/>
HFT 4323	HOSPITALITY FACILITIES MANAGEMENT – GL			3	<input type="checkbox"/>
HFT 4413	HOSPITALITY ANALYTICS AND REVENUE MANAGEMENT			3	<input type="checkbox"/>
HFT 4464	FINANCIAL ANALYSIS IN THE HOSPITALITY INDUSTRY <i>(Prereq: HFT 2401)</i>			3	<input type="checkbox"/>
HFT 4474	MANAGEMENT ACCOUNTING FOR THE HOSPITALITY INDUSTRY <i>(Prereq: HFT 2401)</i>			3	<input type="checkbox"/>
HFT 4294	SENIOR SEMINAR IN THE HOSPITALITY INDUSTRY <i>(Must be taken last semester)</i>			3	<input type="checkbox"/>

RESTAURANT/CULINARY MANAGEMENT: 12 CREDITS						
Choose 4 of the following:				Concentration:	CREDITS	COMPLETED
HFT 4853	F&B TRENDS & CHALLENGES	FSS 3242C	INTERNATIONAL CUISINE	HFT/FSS _____	3	<input type="checkbox"/>
HFT 4802C	CATERING MANAGEMENT	FSS 4336	CULINARY EVENT MANAGEMENT	HFT/FSS _____	3	<input type="checkbox"/>
FSS 4833	CULINARY INNOVATION	FSS 4106	PURCHASING AND MENU	HFT/FSS _____	3	<input type="checkbox"/>
FSS 3073	INTERNATIONAL BAKING			HFT/FSS _____	3	<input type="checkbox"/>

HOSPITALITY ELECTIVE COURSES: _____ CREDITS				CREDITS	COMPLETED
HFT/FSS 3/4XXX	HOSPITALITY ELECTIVE			3	<input type="checkbox"/>
HFT/FSS 3/4XXX	HOSPITALITY ELECTIVE			3	<input type="checkbox"/>
HFT/FSS 3/4XXX	HOSPITALITY ELECTIVE			3	<input type="checkbox"/>
HFT/FSS 3/4XXX	HOSPITALITY ELECTIVE			3	<input type="checkbox"/>