

# Food Innovation/Entrepreneurship

Bachelor of Science in Hospitality & Tourism 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 (For students with Fewer than 30 Transfer credits only)		1	<input type="checkbox"/>
ENC 1101	WRITING AND RHETORIC I*		3	<input type="checkbox"/>
ENC 1102	WRITING AND RHETORIC II* (Prereq: ENC 1101)		3	<input type="checkbox"/>
ANY ____	HUMANITIES – GROUP 1		3	<input type="checkbox"/>
ANY ____*	HUMANITIES – GROUP 2 – GRW* (Prereq: ENC 1102)		3	<input type="checkbox"/>
ANY ____*	MATHEMATICS – GROUP 1* (At least one math must have MAC, MGF, MTG prefix)		3	<input type="checkbox"/>
ANY ____*	MATHEMATICS – GROUP 2* (At least one math must have MAC, MGF, MTG prefix)		3	<input type="checkbox"/>
AMH2020*	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 (Coreq: Must be taken with corresponding lab)		3,1	<input type="checkbox"/>
ANY ____	NATURAL SCIENCE WITH LAB – GROUP 2 (Coreq: Must be taken with corresponding lab)		3,1	<input type="checkbox"/>
SPC 2608	ART: PUBLIC SPEAKING		3	<input type="checkbox"/>

For a list of approved UCC courses please visit: <http://go.fiu.edu/ucc> | \* Grade "C" or better is required

GENERAL ELECTIVES & ADDITIONAL FIU REQUIREMENTS				
GEN. ELECTIVE	GEN. ELECTIVE	GEN. ELECTIVE	GEN. ELECTIVE	CIVICS
FOREIGN LANG.	GLOBAL LEARNING-GL	GORDON RULE WRITING-GRW		SUMMER REQ.

HOSPITALITY PRE-CORE COURSES (14 CREDITS)			CREDITS	COMPLETED
HFT 1070	HOSPITALITY PATHWAY TO SUCCESS I (Must enroll during your first semester as a Hospitality Student)		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 (Prereq: HFT 1070 and minimum 60 credits earned)		1	<input type="checkbox"/>

HOSPITALITY WORK EXPERIENCE REQUIREMENT: WORK HOURS + 1 CREDIT			CREDITS	COMPLETED
MINIMUM 500 HOURS WORK EXPERIENCE (Submit employment verification form for completion)			N/A	<input type="checkbox"/>
HFT 4945	ADVANCED INTERNSHIP – 300 HOURS TO BE COMPLETED WHILE ENROLLED (Prereq: HFT 3072 + completion of 500 work experience hours + offer letter to enroll)			<input type="checkbox"/>

HOSPITALITY CORE COURSES (27 CREDITS)			CREDITS	COMPLETED
<b>CHOOSE 1 OF:</b>				
HFT 3453	LODGING OPERATIONS CONTROL		3	<input type="checkbox"/>
FSS 4234C	ADVANCED FOOD AND BEVERAGE OPERATIONS			
<b>CHOOSE 1 OF:</b>				
HFT 3503	HOSPITALITY MARKETING STRATEGIES – GL		3	<input type="checkbox"/>
HFT 4509	TOURISM DESTINATION MARKETING			
HFT 3603	LAW AND ETHICS – GL		3	<input type="checkbox"/>
HFT 4413	HOSPITALITY ANALYTICS		3	<input type="checkbox"/>
HFT 4464	FINANCIAL ANALYSIS IN THE HOSPITALITY INDUSTRY (Prereq: HFT 2401)		3	<input type="checkbox"/>
HFT 4474	MANAGEMENT ACCOUNTING FOR THE HOSPITALITY INDUSTRY (Prereq: HFT 2401)		3	<input type="checkbox"/>
HFT 4247	DIVERSITY AND INCLUSION IN THE HOSPITALITY INDUSTRY		3	<input type="checkbox"/>
<b>CHOOSE 1 OF:</b>				
HFT 4295	LEADERSHIP IN THE HOSPITALITY INDUSTRY			
HFT 3006	EMOTIONAL INTELLIGENCE AND SOFT SKILLS FOR THE HOSPITALITY INDUSTRY		3	<input type="checkbox"/>
HFT 3073	SOCIAL RESPONSIBILITY IN THE HOSPITALITY & TOURISM INDUSTRY – GL			
HFT 4545	MANAGING HIGH-FUNCTIONING TEAMS			
HFT 4296	STRATEGIC MANAGEMENT IN HOSPITALITY AND TOURISM (Must be taken last semester)		3	<input type="checkbox"/>

FOOD INNOVATION (12 CREDITS)		CREDITS	COMPLETED	HOSP. ELECTIVE COURSES: ____ CR		CREDITS	COMPLETED
FSS 4015	PRIC. OF CULINOLOGY	3	<input type="checkbox"/>	HFT/FSS 3/4XXX	HOSPITALITY ELECTIVE	3	<input type="checkbox"/>
FOS 4206	SANITATION IN FOOD SVC.	3	<input type="checkbox"/>	HFT/FSS 3/4XXX	HOSPITALITY ELECTIVE	3	<input type="checkbox"/>
FSS 4364	FOOD ANYS. & QLTY. MNGT.	3	<input type="checkbox"/>	HFT/FSS 3/4XXX	HOSPITALITY ELECTIVE	3	<input type="checkbox"/>
HFT 4833	CUL. INNOVATIONS – GL	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"/>