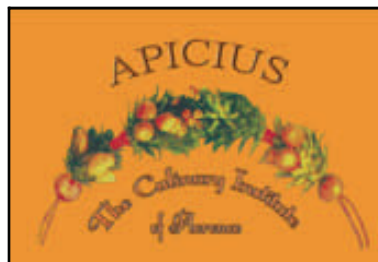


SCHOOL OF HOTEL & RESTAURANT MANAGEMENT



EXCHANGE PROGRAM **APICIUS Culinary Institute of Florence & USF School of Hotel & Restaurant Management Bachelor in Applied Science with an emphasis in Hospitality Management**

Overview: The Bachelor of Science in Applied Science (BSAS) with an emphasis in Hospitality Management has been designed to offer students completing the Apicius program an opportunity to obtain a BS from USF's School of Hotel and Restaurant Management. Potential students must go through the normal USF application process. Some students may be permitted to spend a semester abroad.

Admission Requirements: Students wishing to transfer to USF must complete the Apicius program with an overall "C" average in all college-level courses accepted for transfer credit to USF. Students are required to complete Apicius admission requirements.

Requirements for the BSAS degree:

| | Semester hours |
|-----------------------------------------------------------------------------------------|---------------------------------------|
| 1. Block Credit transferred from Apicius | 42 |
| 2. Community College General Education (<i>Partial Transferred</i>) | 18*** |
| 3. USF General Education (<i>Partial Transferred</i>) | 18*** |
| 4. USF Exit Courses (<i>Must take at USF</i>) | 9 |
| 5. USF Area of Concentration | 18 |
| (All areas of BSAS areas of concentration are at least 18 credit hours-some require 21) | |
| 6. USF Elective hours (<i>may vary slightly due to program requirements</i>) | <u>15</u> (<i>Must take at USF</i>) |
| | Minimum Total 120 |
| 7. Students must complete within program: | |
| a. 48 hours of upper level (3000-4000) coursework | |
| b. At least 30 hours of the last 60 credit hours at USF | |
| c. CLAST requirements | |
| d. Foreign language entry requirement | |

General Education Requirements and Semester Hours:

Students taking these specific classes from Apicius will receive transferred general education credits and will only need to complete 6 units English Comp, and 6 units Quantitative Methods for 36 units of general education. (See *** above).

| | | |
|-------------------------|---|---------------------------------------------------------|
| English Composition | 6 | (FROM LOCAL PARTNER) |
| Quantitative Methods | 6 | (FROM LOCAL PARTNER) |
| Natural Sciences | 6 | 3– Dietetics & Nutrition 3– Intro Environment Plants |
| Social Sciences | 6 | 3– Food & Culture 3– Interpersonal Communication |
| Historical Perspectives | 6 | 3– Art History |
| Fine Arts | 6 | 3– Food in Art |

HOSPITALITY CONCENTRATION

Program Prerequisite Courses

| | |
|----------|--------------------------|
| ACG 2021 | Financial Accounting |
| ACG 2071 | Managerial Accounting |
| MAN 3025 | Principles of Management |
| MAR 3023 | Basic Marketing |

Hospitality Management Courses

| | |
|----------|--------------------------------------------|
| HFT 3003 | Introduction to Hospitality & Tourism |
| FSS 3231 | Introduction to Food Production Management |
| HFT 3423 | Hospitality Information Systems |
| HFT 3503 | Hospitality Marketing and Sales |
| HFT 4221 | Human Resources Management |
| HFT 4253 | Lodging Management |

ISS International Dep't: USF Tampa Campus: (813) 974-4126

Academic Advisor: MaryBeth Wallace or Amanda Shurtleff Telephone: (941) 359-4330

School of Hotel & Restaurant Mgmt. Academic Services Administrator: Amanda M. Kulaw Telephone: (941) 359-4563

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