



UNIVERSITY OF  
SOUTH FLORIDA

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## SCHOOL OF HOTEL & RESTAURANT MANAGEMENT

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### **Hospitality Course Names, Descriptions and Prerequisites:**

#### **FSS 3231 - Introduction to Food Production Management**

The course focus is on food preparation, standards and techniques in commercial food production and service. The class emphasizes factors affecting the quality of food being served. Students will gain practical experience in food production and service in accordance with food standards, sanitation & safety and cost control. *PREREQUISITE KNOWLEDGE: None*

#### **HFT 3003 - Introduction to Hospitality and Tourism**

An overview of the hospitality industry, including all of its related fields: restaurant; lodging; meetings, conventions and expositions. Also featured are the applications of the general marketing, human resources, leadership, and management. *PREREQUISITE KNOWLEDGE: None*

#### **HFT 3263 - Restaurant & Catering Management**

Management of food and beverages as they relate to planning, production, supervision and cost control in restaurants and catering food services, with emphasis on techniques of food preparation, menu merchandising, food safety, bar services and wine list. *PREREQUISITE KNOWLEDGE: HFT 3424 Cost Control in Hospitality Operations & FSS 3231 Introduction to Food Production Mgmt.*

#### **HFT 3423 - Hospitality Information Systems**

The study of management information systems in the hospitality management industry. The students will evaluate software and hardware computer systems and application software being used in the hospitality industry and develop selection strategies. *PREREQUISITE KNOWLEDGE: ISM 3011 Info Systems in Organizations & HFT 3005 (3003) Introduction to Hospitality and Tourism*

#### **HFT 3424 - Cost Control in Hospitality Operations**

Provides students with a thorough understanding of hospitality financial accounting concepts. The emphasis of the course is to use accounting information in making managerial decisions and to prepare and understand hospitality financial statements. *PREREQUISITE KNOWLEDGE: FIN 3403 Principles of Finance, MAN 3025 Principles of Management & HFT 3005 (3003) Introduction to Hospitality and Tourism*

#### **HFT 3503 - Hospitality Marketing and Sales**

Hospitality Marketing and Sales is an analysis of the theoretical principles of marketing and sales and their practical application in the hospitality and tourism industries. Topics include marketing philosophies; the hospitality marketing mix; hospitality product differentiation; the corporate travel market; and the association, convention, and trade show market. *PREREQUISITE KNOWLEDGE: MAR 3023 Basic Marketing*

#### **HFT 3603 - Law and Security for the Hospitality Industry**

This course will provide students an understanding of the development, and functions of the law and the legal environment with the objective of promoting a general understanding of legal reasoning. It will provide an overview of the security issues relating to management in the hospitality industry. The framework within which the American and International judicial process takes place, will also be discussed. Students will understand the legal problems pertaining to contracts and related topics and the impact of law on economic enterprise in the hospitality industry. *PREREQUISITE KNOWLEDGE: HFT 3005 (3003) Introduction to Hospitality and Tourism*

### **HFT 3861 – Beverage Management**

Overview of beverage production and quality standards. Selection, storage and service of beverages with an emphasis on inventory control, sales, promotion and profits. *PREREQUISITE KNOWLEDGE: N/A*

### **HFT 4221 - Human Resources Management**

Designed to educate new managers and supervisors in the complex issues involved in a comprehensive human resource program and its importance to hotel and restaurant business. Workmen's Compensation, ADA, training, unions, EEO and discrimination issues.

*PREREQUISITE KNOWLEDGE: HFT 3005 (3003) Introduction to Hospitality and Tourism& MAR 3023 Basic Marketing*

### **HFT 4253 - Lodging Management**

Principles, practices, and procedures of managerial functions as they relate to the operation of hotels. Training, conflict resolution, total quality management, crisis management, employee empowerment and service standards are focus of team building.

*PREREQUISITE KNOWLEDGE:*

*MAN 3025 Principles of Management*

*HFT 3005 (3003) Introduction to Hospitality and Tourism*

### **HFT 4323 - Facilities Management in Hospitality Operations**

Engineering aspects of hospitality establishments, preventive maintenance procedures, energy conservation, waste management, pollution control, life safety systems, and facilities design and layout, air conditioning, lighting and sound control.

*PREREQUISITE KNOWLEDGE: HFT 3005 (3003) Introduction to Hospitality and Tourism*

### **HFT 4471 – Management Accounting and Finance for the Hospitality Industry**

Financial functions in hospitality, interpret hospitality financial statements, capital investment decision-making, financial instruments and concepts. Analytical modeling for hospitality operations, including ratio analysis and capital budgeting tools.

*PREREQUISITE KNOWLEDGE:*

*FIN 3403 Principles of Finance*

*HFT 3424 Cost Control in Hospitality Operations*

*HFT 3005 (3003) Introduction to Hospitality and Tourism*

### **HFT 4853 – Restaurant Trends and Challenges Seminar**

Advanced level course focusing on contemporary management issues, trends and challenges concerning the current restaurant industry. *PREREQUISITE KNOWLEDGE: Senior Standing*

### **HFT 4930 - Special Topics in Hospitality**

Topics to be selected by instructor and department chairperson for pertinent Hospitality Management issues.

*PREREQUISITE KNOWLEDGE: N/A*

### **HFT 4936 – Hotel Management Seminar**

Advanced level course focusing on current problems and trends in hotel management and the hospitality industry. *PREREQUISITE KNOWLEDGE: Senior Standing*

### **HFT 4945 – Advanced Internship**

1000 total hours (300 documented hours) satisfactory /not satisfactory. Coordinated hospitality training combines practical experience with didactic academic analysis. Principles, theory and standard practices applied to operational situations. *PREREQUISITE KNOWLEDGE: Consent of the Director of the School of Hotel and Restaurant, Course Administrator and business sponsoring the internship.*