Hospitality & Food Industry Management

AREA I – Foundation Courses (9 credits)

ENGL 1101
ENGL 1102
MATH 1113

AREA II – Sciences (8 credits)

Physical Science

CHEM 1211-1211L

Life Science

PBIO 1210-1210L or BIOL 1107-1107L

AREA III – Quantitative Reasoning (4 credits)

STAT 2000

AREA IV – World Languages & Culture, Humanities and the Arts (12 credits)

World Languages & Culture

Choose 9 hours from approved list of courses (bulletin.uga.edu)

Humanities and the Arts

COMM 1110

AREA V – Social Sciences (9 credits)

HIST 2111 or 2112
POLS 1101
Other course approved for social science

AREA VI – Related to Major (18 credits)

AAEC 2580 or AAEC 2580E or ECON 2106 or ECON 2106E or ECON 2106H
ECON 2105 or ECON 2105E
ACCT 1160 or ACCT 2101 or ACCT 2101E
FDNS 2100 Human Nutrition and Food
NRRT 1100E Introduction to Travel and Tourism
HFIM 2500 Introduction to Hospitality & Food Industry Management [NEW]
Major Requirements (31 credits)
HFIM 3000 Hospitality & Food Industry Marketing (3) [NEW]
HFIM 3150 Hospitality & Food Industry Human Resource Management (3) [NEW]
HFIM 3160 Hospitality & Food Industry Professional Development (1) [NEW]
HFIM 3180 Hospitality & Food Industry Law [NEW] or AAEC 4051E Food Law and Reg (3)
HFIM 3210 Hospitality & Food Industry Financial Management (3) [NEW]
HFIM 3560 Hospitality & Food Industry Facilities Management (3) [NEW]
HFIM 4060 Hotel Operations (3) [NEW]
HFIM 4080 Food & Beverage Operations (3) [NEW]
AAEC 3600 Applied Macroeconomics & Food Policy (3)
FDST 3000 Introduction to Food Science & Technology (3)
HFIM 4910 Hospitality & Food Industry Senior Capstone (3) [NEW]

Internships (6 credits) - Choose 2 courses
HFIM 3914 Hotel Management Internship (3) [NEW]
HFIM 3912 Food and Beverage Management Internship (3) [NEW]
HFIM 3913 Facilities Management Internship (3) [NEW]
HFIM 3910 Hospitality Management Internship (3) [NEW]

Major Electives (9 credits) – Choose 3 courses or a total of 9 hours
HFIM 4580 Meetings and Event Planning (3) [NEW]
HFIM 4670 Hotel Sales and Revenue Management (3) [NEW]
FDST 4090 Food Quality Control (2)
FDST 4320 Food Safety Control Programs (3)
FDNS 3600-3600L Food Principles (4)
FDNS 4640 Food Sanitation and Safety (3)
AAEC 4980 Agribusiness Management (3)
HORT(AGED) 3030-3030L. Floral Design and Management (3)
HORT 3130. Interior Plant Identification (1)
HORT 3300. Organic Gardening (3)
HORT(ANTH)(PBIO) 3440 Herbs, Spices, and Medicinal Plants (3)
HORT 403OS Sustainable Community Food Production (3)
CRSS 2830 Sports Turf and Lawn Management (1)
CRSS 3270 Turf Management (4)
HORT(CRSS) 4125 Organic Agricultural Systems (4)
FDST 2010 Food Issues and Choices (3)
AAEC(FDST) Food Law and Regulation 4051E/6051E (3)
FDST 4100 Governmental Regulation of Food Safety and Quality (2)
FDST 4150 Coffee (El Grano de Oro): From Bean to Cup (2)
HORT 3900 Horticulatural Study Tour (3)
AESC 3160 Food Production Systems in Western Europe (3)
AAEC (ADSC) 3911 Int’l Agribusiness and Env’l Management. (2)
ALDR 3800S Scotland Service-Learning Project: Addressing Food Insecurity Issues (2)
PATH(HORT)(FDST) 3050. Viticulture and Enology in the Mediterranean Region (4)

Communications (3 credits) – Choose 1 course
AAEC 3200 Selling in Agribusiness (3 hrs)
AGCM 3600 Event and Instructional Planning (3 hrs)
AGCM 3820 Branding and Marketing for Ag Comm (3 hrs)
ADPR 3850 Public Relations (3 hrs)
ALDR 3900S Leadership and Service (3 hrs)
COMM 3500 Interpersonal Communication Theory (3 hrs)
AGCM 4310S. Romania: Culture-Centered Communication and Engagement (3 hrs)

General Electives – 11 hours