

# 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](http://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 4030S 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 Horticultural 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**

## **Our Core Curriculum Course Descriptions**

### **HFIM 2500: Introduction to Hospitality and Food Industry Management**

Major components and organizational structure of the hospitality and food industry. An introduction to hospitality and food industry business management principles, sales and marketing principles, financial planning and budgeting principles, and business ethics.

### **HFIM 3000: Marketing**

Analysis of services provided to consumers in the hospitality and food industry and the application of fundamental consumer marketing and research concepts and to these services, including lodging, food services, and special events.

### **HFIM 3150: Human Resources Management**

Application of human resource management in hospitality and food industry environments; recruitment, selection, training, compensation, motivation, and performance appraisals; labor relations and government regulations specific to the hospitality and food industry.

### **HFIM 3160: Professional Development**

Professional development preparation to facilitate effective career management. Must be completed prior to internships.

### **HFIM 3180: Law and Liability**

Survey of the primary laws and regulations that apply to the hospitality and food industry and how to effectively manage the common legal issues/liabilities faced by hospitality and food managers.

### **HFIM 3210: Financial Management**

Financial concepts, principles, and analysis related to the function of firms in the hospitality and food industry, including financial statements, budgeting, and investment analysis.

### **HFIM 3560: Facilities Management**

Introduction to building systems and facilities management for hospitality and food industry establishments. Explores the engineering and maintenance requirements peculiar to the hospitality and food industry. Special emphasis on sustainability, building operating systems, and resource management.

### **HFIM 4060: Hotel and Lodging Operations**

An overview of the components of hotel and lodging operations; a historical view of the development of the hotel and lodging industry; an understanding of the functions of front and back-of-the-house hotel and lodging operations; classifications of hotel and lodging products and services; and trends in hotel and lodging development and operations.

### **HFIM 4080: Food and Beverage Operations**

Food service operations, including history, types of operations, functions of front and back-of-the-house, facilities design, equipment, basic cooking principles, dining room service, and trends in food and beverage operations.

**HFIM 4580: Meetings and Event Planning**

Overview of the meeting and event sector of the hospitality and food industry. Examination of the role and tasks of the event planner.

**HFIM 4670: Hotel and Lodging Sales and Revenue Management**

Functions of a hotel and lodging sales department, including group, transient, and banquet sales, selected sales, and customer service techniques. Introduces revenue management concepts and the systems utilized to maximize revenue and profit in lodging operations.

**HFIM 4910: Senior Capstone**

Synthesis of previous coursework. Application of multi-disciplinary principles to the analysis of hospitality and food industry case studies. To be completed final semester.