



FIU

FLORIDA INTERNATIONAL UNIVERSITY

Chaplin School of
Hospitality & Tourism
Management

*Be Worlds
Ahead*

THE MISSION

- >> to educate undergraduate and graduate students to successfully assume leadership positions in the hospitality and tourism industries;
- >> to conduct and disseminate meaningful applied research to assist leaders of hospitality and tourism firms to successfully manage in a dynamic environment;
- >> to actively serve the university, local community and the worldwide hospitality and tourism industry through participation in the various activities which benefit their constituents.

STUDENT BODY

65 Countries are represented in the Chaplin School*

A total of 2,805 students between the Miami, Florida and Tianjin, China campuses combined*

LOCATION

North Miami, Florida

The School is located on 200 tropical acres in a resort-like setting at the scenic Biscayne Bay Campus at Biscayne Boulevard and Northeast 151 Street, in North Miami, Florida.

CONTACT

Biscayne Bay Campus
3000 N.E. 151 Street
North Miami, FL 33181-3000

Phone: 305.919.4500

Fax: 305.919.4555

E-mail: hospitality@fiu.edu

Web: www.hospitality.fiu.edu

*Spring 2012 enrollment figures.



QUALITY

The integral elements of the School's rise to prominence include industry-experienced faculty, a unique location, quality curriculum, outstanding state-of-the-art instructional facilities, and an unsurpassed network of support for students and graduates. Of note:

An Industry Advisory Board—which includes outstanding executives in the hotel, food and travel industries—works regularly with the faculty, staff, and students of the School to formulate and update a curriculum that is current, flexible, and related to the needs of the hospitality industry.

The School's location in South Florida, one of the nation's leading centers of international tourism, has been an important factor in the School's successes. The city serves as a living laboratory, providing students with unmatched experiential learning opportunities in a region where international travel and tourism drives the economy.

The curriculum blends academic instruction with hands-on experience. For graduation, each student must have worked a minimum of 1,000 hours in the industry and completed an advanced internship of an additional 300 hours.

With a near 100% placement rate for graduates, our in-house Career Development team provides assistance with internships, resume writing and employment. The School's alumni hold prominent positions throughout the hotel, travel, food service, and related industries. In part, their success in management positions has contributed to the school's international recognition for academic excellence.

Industry round table discussions and behind the scenes tours offer students a unique opportunity to meet industry leaders face to face and develop relationships, which can turn into mentorship, networking, and career opportunities. In addition, the ever-growing number of clubs and organizations provide professional and social settings for our students to become actively involved in the industry and community.

PROGRAMS

- >> Bachelor of Science in Hospitality Management
- >> Master of Science in Hospitality Management (available online)
- >> Executive Master of Science in Hospitality Management (available online)
- >> Ph.D. in Business Administration; Specialization in Hospitality and Tourism Management

Minor:

Beverage Management
Hotel/Lodging Management
Restaurant/Food Service Management
Travel and Tourism Management
Hospitality Studies (non-majors only)
International Hospitality Studies (non-majors only)

Undergraduate Certificate Programs:

Restaurant/Food Service Management
Hotel/Lodging Management
Travel and Tourism Management
Event and Meeting Planning
Wine and Beverage Management
Joint Certificate in Tourism Marketing
Communication



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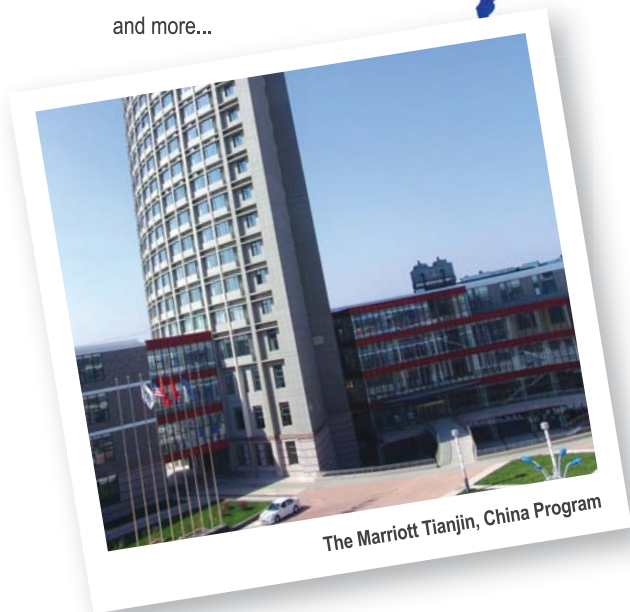
STUDY ABROAD

China
London
Genoa, Italy
Rioja, Spain
Republic of Georgia
Hospitality at Sea
and more...



INTERNATIONAL EXCHANGE

Argentina
Australia
Barbados
Germany
Jamaica
Norway
Trinidad



TIANJIN, CHINA

As a result of the School's strong international reputation for excellence, the government of the People's Republic of China selected Florida International University from a group of elite hospitality schools in the U.S. and Europe as its partner in establishing a hospitality and tourism management campus in Tianjin, the third largest city in China which serves as the seaport for the capital, Beijing. The \$100 million center, which was fully funded by the Chinese government, sits on 80 acres of land and contains more than 450,000 square feet of air conditioned space, including a dormitory tower 20 stories high, which can accommodate 1,000 students. The center, however, has total capacity for 2,000 students. The Marriott Tianjin China Program opened in September 2006.

FOOD NETWORK SOUTH BEACH WINE & FOOD FESTIVAL

Students have the unique opportunity to get hands-on industry experience, participating alongside world-renowned chefs, winemakers, event management professionals, restaurateurs and global corporations, while developing connections for networking and potential industry employment. Known as America's most prestigious gourmet gathering, all proceeds from the Festival benefit the students of the Florida International University Chaplin School of Hospitality and Tourism Management, who also assist Festival organizers with a variety of components. Now going into its 12th year, the Food Network South Beach Wine & Food Festival presented by FOOD & WINE began as a one-day festival at FIU's Biscayne Bay Campus and attracted 600 people. Today, the Festival hosts over 60,000 guests throughout the four-day event and has raised more than \$17 million.



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LOCATION

Tianjin, China

Tianjin is the third largest city in China, and it serves as the seaport for Beijing.

CONTACT

Marriott Tianjin China Program

Florida International University
Chaplin School of Hospitality & Tourism
Management

East Entrance of Jinba Road,
Beichen District, 300134

Fang Shu

Phone: (+86) 188.5646.0825

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E-mail: fshu001@fiu.edu

The Marriott Tianjin China Program

PROGRAM

Bachelor of Science in Hospitality Management

QUALITY

As a result of its strong international reputation for excellence, the government of the People's Republic of China selected FIU's Chaplin School of Hospitality and Tourism Management from a group of elite hospitality schools in the U.S. and Europe as its partner in establishing a hospitality and tourism management program in Tianjin. The Marriott Tianjin China Program opened in September 2006 and currently has more than 1,100 enrolled. Of note:

The curriculum blends academic instruction with hands-on experience. Students in Tianjin follow the same curriculum used at the Chaplin School in the U.S., and classes are taught in English. For graduation, each student must have worked a minimum of 1,000 hours in the industry and completed an advanced internship of an additional 300 hours.

Accolades:

- >> **Top 10 International Education Program** by Tianjin Municipal Education Association—which is an institute of the Board of Education, 2012
- >> **Top 10 Most Influential Sino-Foreign Cooperative College of Year** by Sina Net, 2011
- >> **Top 10 Most Popular International College Welcomed by Hotels** by Mai.Dian.com, 2011
- >> **Top 10 Famous Hospitality School** by the Xinhua media site, 2011
- >> **International Hotel Personnel Training Base for Innovative Experimental Zone** by the China Ministry of Education, 2009

Student Community Involvement: Students participate in national and international events. 520 students provided professional services for the 2008 Beijing Olympic Games, and many others have provided services at the Shanghai World Expo, Tianjin Summer Davos Forum, Intercontinental Asia-Pacific Leadership Summit, and the United Nations Climate Conference.

The Facility and Location: The center was fully funded by the Chinese government. It sits on 80 acres of land with more than 450,000 square feet of air conditioned space, including a dormitory tower 20 stories high that can accommodate 2,000 students, state of the art instructional technology, teaching laboratories and student common areas.

Industry Partnerships:



hospitality.fiu.edu



NEW CURRICULUM – Starting Fall 2013

Hospitality Management Program Core (27) with Six Major Options (21 credits each)

Lower Division Prerequisites (60)

The following are required from the common core courses:

- ECO 2023 Microeconomics (3)
- SPC 2608 Public Speaking (3)

The following course is recommended:

- STA 2122 Introduction to Statistics (3)

Hospitality Lower division Prerequisite Courses (12)

- HFT 1003 Intro to Hospitality and Tourism Management (3)*
- HFT 2221 Human Resource Management for the Hospitality Industry (3)*
- HFT 2403 Accounting for the Hospitality Industry (3) *
- HFT 2423 Hospitality Information Technology (3) *

Note. Students that transfer in can request credit for these lower division HFT courses. If any of these courses are not satisfied the students must take these courses as part of their degree program.

Hospitality Degree Program Common Core Requirements (27)

- FSS 3230C Introductory Commercial Food Production (3)
- HFT 3263 Restaurant Management (3)
- HFT 3453 Lodging Operations Control (3)
- HFT 3503 Hospitality Marketing Strategy (3)
- HFT 3603 Hospitality Industry Law (3)
- HFT 4323 Hospitality Facilities Environmental Systems (3)
- HFT 4413 Lodging Systems and Procedures (3)
- HFT 4464 Financial Analysis in the Hospitality Industry (3)
- HFT 4474 Management Accounting for the Hospitality Industry (3)

Total Hospitality Core credits: 27

Majors (21 credits)

Beverage Management Major Courses (21)

- HFT 3861 Beverage Fundamentals (3)
- HFT 3864 Introduction to Brewing Science (3)
- HFT 3866 Wine Technology, Merchandising, and Marketing (3)
- HFT 4867 The Business of Wine (3)
- HFT 4945 Advanced Internship for Hospitality and Tourism – section focus: Beverage Management (3)
- HFT 4296 Senior Seminar in Hospitality Management – section focus: Beverage Management (3)
- One additional Beverage management course from approved list (3) #



Restaurant/Foodservice Management Major Courses (21)

- FSS 4106 Purchasing and Menu Planning (3)
- HFT 4809 Management for Foodservice Industry Segments (3)
- HFT 4479 Foodservice Systems Development (3)
- HFT 4853 Foodservice Trends and Challenges (3)
- HFT 4945 Advanced Internship for Hospitality and Tourism – section focus: Restaurant/Foodservice Management (3)
- HFT 4296 Senior Seminar in Hospitality Management – section focus: Restaurant/Foodservice Management (3)
- One additional Restaurant/Foodservice management course from approved list (3) #

Culinary Management Major Courses (21)

- FSS 4234C Advanced Food Production Management (3)
- FSS 4336 Culinary Event Management (3)
- FSS 3242C International Cuisine (3)
- HFT 4833 Culinary Innovation and Entrepreneurship (3)
- HFT 4945 Advanced Internship for Hospitality and Tourism – section focus: Culinary Management (3)
- HFT 4296 Senior Seminar in Hospitality Management – section focus: Culinary Management (3)
- One additional Culinary Management course from approved list (3) #

Hotel/Lodging Management Major Courses (21)

- HFT 3314 Hospitality Property Management (3)
- HFT 4240 Managing Service Organizations (3)
- HFT 4936 Hotel Management Seminar (3)
- HFT 4508 Meeting and Show Marketing (3)
- HFT 4945 Advanced Internship for Hospitality and Tourism – section focus: Hotel/Lodging Mgt. (3)
- HFT 4296 Senior Seminar in Hospitality Management – section focus: Hotel/Lodging Management (3)
- One additional Hotel/Lodging Management course from approved list (3) #

Event Management Major Courses (21)

- HFT 3741 Planning Meetings and Conventions (3)
- HFT 3753 Convention & Trade Show Mgt. (3) OR HFT 4804 Group Business Sales and Services (3)
- HFT 3754 Expositions and Events Management (3)
- HFT 4757 Advanced Events Management (3)
- HFT 4945 Advanced Internship for Hospitality and Tourism – section focus: Event Management (3)
- HFT 4296 Senior Seminar in Hospitality Management – section focus: Event Management (3)
- One additional Event Management course from approved list (3) #

Travel and Tourism Management Major Courses (21)

- HFT 3713 International Travel and Tourism (3)
- HFT 3701 Sustainable Tourism Practices (3)
- HFT 3733 Tour Production and Distribution (3)
- HFT 4509 Tourism Destination Marketing (3)
- HFT 4945 Advanced Internship for Hospitality and Tourism – section focus: Travel and Tourism Management (3)
- HFT 4296 Senior Seminar in Hospitality Management – section focus: Travel and Tourism Mgt. (3)
- One additional Travel and Tourism Management course from approved list (3) #



Success Shouldn't have to wait

Executive Master of Science in Hospitality Management

Tailored for management-level professionals who want to earn a degree without interrupting their careers

10
months
ONLINE

Master of Science in Hospitality Management

Designed for candidates who want to jump start their careers and continue to earn an advanced degree

12
months
ONLINE

A personal interview with your advisor will determine which program is the best fit for you.

Bachelor of Science in Hospitality Management

with majors in Beverage, Culinary, Hotel/Lodging, Restaurant/Food Service, Event, or Travel & Tourism Management is also available online.

For more information, visit hospitality.fiu.edu

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Office of Career Development

ADVANCED INTERNSHIP CLASS EXPECTATIONS

Required Hours

Students are required to find a job/internship and fulfill the minimum 300 hour and 10 week work experience requirement for this course. Additionally, students must attend two required seminars (at the beginning and at the end of the semester). Online mentoring is provided to assist students complete a project related to their internship work experience.

Internship starts begin with the start of each semester – January, May and August.

Work a minimum of 300 hours for the internship

- Work a **minimum** of 300 hours and a **minimum** of 10 weeks (30 hours/week for 10 weeks or 20 hours/week for 15 weeks, etc.).
- The internship must be completed at one company.
- Termination or change of job before the internship is completed requires the student to start over with a new company and complete all hours with one employer.
- It is acceptable that the student be transferred from one location to another or another department as long as the student remain with the same company.

Host company is expected to:

- Provide a detailed and informative job listing for each internship position available.
- Engage in open recruitment strategies when filling positions. Ensure that all students have equal access to apply for positions within your company.
- Place interns under proper supervision and provide proper orientation and training to the work environment and the conditions of employment.
- Make sure students receive progressive, supervised, and professional training on the job.
- Create meaningful work assignments that are related to the interns' major and career goals.
- Evaluate the students' work performance and discuss it with them. This will give students the opportunity to improve, as well as set and reach goals
- Report your hires to the Career Development Office so we can follow-up with you and your interns.

Compensation

Most companies pay an average of \$10-\$15 per hour depending on the level of experience required. There are several companies that offer non-paid internships, but these companies provide parking, meals, and a stipend to make their opportunities attractive to students.

Intern's Objectives

- To apply cumulative knowledge learned in academic coursework to a management experience.
- To become familiar with the methods, and develop the discipline, necessary to meet reporting requirements in a hospitality /tourism organization.
- To explore ways to work with other employees in a diverse hospitality/tourism environment.
- To examine methods of organizing and preparing business reports in a digital format for submission electronically.

Intern is expected to:

- Demonstrate appropriate work habits and discipline; and ability to conform to a predetermined time schedule.
- Demonstrate the ability to create and submit assigned reports electronically.
- Apply the knowledge and analytical techniques learned in their courses in the evaluation of an actual hospitality business.
- Prepare, organize and present business reports based on the completion of an approved project.

Sum of Spring 2013	Column Labels		
Row Labels	Undergrad	Graduate	Grand Total
ALGERIA		1	1
ANGOLA	1		1
ARGENTINA	10	1	11
AUSTRIA	2		2
BAHAMAS, THE	6	6	12
BANGLADESH	1		1
BELARUS	4		4
BELGIUM	1		1
BELIZE	4	1	5
BRAZIL	9	3	12
BULGARIA	2		2
CANADA	6		6
CHILE	2		2
CHINA	489	153	642
COLOMBIA	35	1	36
COSTA RICA	1		1
CUBA	17	1	18
CZECH REPUBLIC		1	1
DOMINICA	1		1
DOMINICAN REPUBLIC	4	1	5
ECUADOR	6		6
ESTONIA	2		2
FRANCE	6	1	7
GERMANY	2		2
GUATEMALA	2		2
HAITI	7	3	10
HONDURAS	4		4
ICELAND	1		1
INDIA	1	4	5
INDONESIA	1		1
IRAN		1	1
ITALY	2		2
JAMAICA	12	7	19
JAPAN	1		1
KAZAKHSTAN		1	1
KENYA	1		1
KOREA, SOUTH	8	6	14
MEXICO	4	2	6
MOLDOVA	1		1
MONACO	1		1
MOROCCO	4		4
NETHERLANDS	1	1	2
NICARAGUA	3		3
PAKISTAN	1		1
PERU	24	3	27
PHILIPPINES	2		2
PORTUGAL		1	1
ROMANIA	2		2
RUSSIA	3	6	9
SAINT LUCIA	1	1	2
SAUDI ARABIA		4	4
SENEGAL	1		1
SERBIA	1		1
SINGAPORE		1	1
SOUTH AFRICA	1		1
SPAIN	7	2	9
SRI LANKA	1		1
SURINAME	2		2
SWEDEN	1		1
TAIWAN	1	1	2
TRINIDAD AND TOBAGO	2		2
TURKEY	1		1
TURKMENISTAN	1		1
UKRAINE	2	1	3
UNITED KINGDOM	4		4
UNITED STATES	1252	149	1401
UNKNOWN COUNTRY	4		4
URUGUAY	1		1
VENEZUELA	36	6	42
VIETNAM	2		2
VIRGIN ISLANDS, BRITISH	2		2
ZIMBABWE	1		1
Grand Total	2021	370	2391



The New Benchmark in Restaurant Management Instructional Technology.

With construction complete on the new and spectacular 140-seat restaurant management lab, FIU's Chaplin School of Hospitality & Tourism Management raises the bar in restaurant management instructional technology.

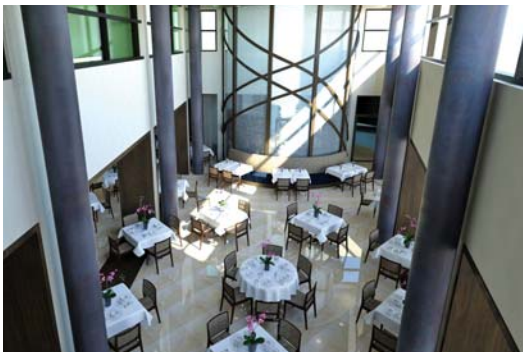
Interesting Facts

The restaurant management lab will feature:

- :: A brewing science laboratory and spirits demonstration bar
- :: Advanced AV technology, comprised of 10 HD cameras, nine monitors (ranging from 32" to 90"), a 26-speaker sound system, wireless microphones and chef head-sets, a mobile interactive podium for instruction and broadcast system for streaming events worldwide
- :: 60 linear feet of food prep area at perimeter of kitchen
- :: 38 linear feet of main cooking line
- :: 38 linear feet of additional cooking equipment behind main line
- :: 36 linear feet of food pick up line / plating with refrigerated units below
- :: 175 sq. ft. barista station

Funded by the festival proceeds, the restaurant management lab will strengthen the School's growing research in food, wine, beer and spirits and will sharpen its focus on building students' advanced management skills. Complementing the existing *Southern Wine & Spirits Beverage Management Center*, the new facility will become a venue for students to incubate ideas and entrepreneurial ventures, test new concepts, conduct management exercises and prepare themselves for executive careers in the hospitality industry. Designed for a sophisticated audience, the wine tower will house nearly 800 bottles in eight temperature-controlled sections, creating an ideal environment for aging, storing and tasting.

The restaurant management lab will only be open to the public for special events and by invitation only. It provides a fundamental component to the long-term vision of the Chaplin School to become a world-ranked academic authority in hospitality management education and research, while producing tomorrow's global leaders and innovators in culinary management and cultivating the strategists who will progressively transform the food and beverage industry.



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FLORIDA INTERNATIONAL UNIVERSITY CULINARY ARTS ACADEMY



Your Future Begins Now

FIU's Culinary Arts Academy Level-1 Certificate Program prepares you with the basic skills and knowledge to begin a culinary arts career in just 3 months.

Upon graduation from the intensive 10-week program, you'll earn certificates from FIU, SafeStaff Foodhandler and a National Restaurant Association (NRA) Cooking Credential Certificate of Achievement.

All participants will take part in a graduates-exclusive job fair to meet potential employers.

Learn the fundamental skills that open doors!
To apply visit: ihter.fiu.edu/CAA

Classes begin January 11, 2014
Saturdays 9:00 a.m. to 5:00 p.m.

Course fee: \$1,950

INCLUDED IN THE FEE:

- > All materials and supplies
- > Chef's coat, hat, neckerchief and full-length apron
- > Chef's knife set
- > NRA and SafeStaff certificate exams

For additional information, please call **305.919.4138**

3000 NE 151 Street, North Miami, FL 33181

Kovens Conference Center—Suite 337

IHTER is a division of the Chaplin School of Hospitality & Tourism Management



10-WEEK PROGRAM

This certificate program is designed for individuals who desire to start a career in the culinary arts and take advantage of job opportunities in restaurants, hotels, resorts and cruise ships, among others.

YOU WILL LEARN:

- > About the ingredients and methods of preparation for a variety of cooking techniques
- > Knife skills, vegetable cuts and butchery
- > Making stock, soups and sauces
- > Baking principles
- > Plate design
- > Sanitation standards and more!

LEARNING ENVIRONMENT:

- > Classes taught in small groups, allowing individualized attention, by industry experienced instructors
- > State-of-the-art facilities at FIU's Biscayne Bay Campus

FIU

**Institute for Hospitality
& Tourism Education
& Research**



Proposed Food and Beverage Science Research Complex
And The Real Estate and Financial Management Center



Chaplin School of
Hospitality & Tourism
Management

ONLINE MASTER'S

Outdoor Campaign

MIAMI



Miami-Dade Transit busses

Miami:

One exclusive fully wrapped bus,
Miami Dade College to FIU south campus
via SW 8 St./Coral Way

Miami Beach:

Two Ultra Super King bus ads,
Downtown Miami to Aventura Mall
via MacArthur Causeway/Collins Ave.

Bonus ads:

10 king ads at multiple locations
throughout Miami



Chaplin School of
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ONLINE MASTER'S

Outdoor Campaign

ORLANDO & TAMPA

ONLINE
in 12 months

**Master of Science
in Hospitality Management**

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'04

Lani Kane-Hanan '87, MS '04
EVP
Marriott Vacations
Worldwide

Orlando:

Sandlake Rd., east of Dr. Phillips Blvd.

Tampa:

I-275, south of Busch Blvd exit

Orlando:
Sandlake Blvd., south of Dr. Phillips

ONLINE
in 12 months

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'04

Dawn Walzak
SVP
Tishman Hotel
Corporation