

Hospitality and Tourism Management (2214) (A.S.)

RECOMMENDED ROADMAP

This Roadmap is a recommended way to complete this program of study. Course availability is subject to change. In some cases, a specific course is shown, but there are other options available. To review and consider other courses, see the note at the bottom of this page. Part-time students should refer to the Recommended Course Sequence list. Consult an Academic Advisor or the Professional Studies department before creating your actual Academic Degree Plan and refer to the [FSCJ Catalog](#) for more information.

1st Term Spring

Course ID	Course Title	Credit Hours	Grade Earned
FOS 1201	Sanitation and Safety Management	3	
HFT 1000	Introduction to Hospitality Management	3	
HFT 1750	Expositions and Event Management	3	
1* ENC 1101	English Composition 1	3	

Term Total =12

3rd Term Fall

Course ID	Course Title	Credit Hours	Grade Earned
FSS 1250	Dining Room Management	3	
HFT 1254	Lodging Operations	3	
HFT 1441	Hospitality Information Technology	3	
2* See Note Below	Choose 1 General Education Mathematics	3	

Term Total = 12

5th Term Summer

Course ID	Course Title	Credit Hours	Grade Earned
HFT 2941	Hospitality Internship I	3	
2* See Note Below	Choose 1 General Education Social and Behavioral Science	3	

Term Total = 6

2nd Term Summer

Course ID	Course Title	Credit Hours	Grade Earned
HFT 1500	Hospitality Sales and Marketing	3	
HFT 1600	Hospitality Law	3	

Term Total = 6

4th Term Spring

Course ID	Course Title	Credit Hours	Grade Earned
FSS 2251	Food and Beverage Management	3	
FSS 2300	Supervision and Personnel Management	3	
HFT 2401	Accounting for Hospitality Majors	3	
FSS 1202	Food Production 1	3	

Term Total = 12

6th Term Fall

Course ID	Course Title	Credit Hours	Grade Earned
HFT 2770	Tourism Management	3	
HFT 2942	Hospitality Internship II	3	
ENC 1102	Writing About Texts	3	
2* See Note Below	Choose 1 General Education Humanities	3	

Term total = 12

Total Credit Hours = 60

Program Notes:

1* ENC 1101C can be taken in place of ENC 1101. Please speak with your advisor for more information.

2* See the options for the [General Education Requirements](#) at <https://catalog.fscj.edu/>

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Hospitality and Tourism Management (2214) (A.S.) Catalog Year 2020-2021

RECOMMENDED COURSE SEQUENCE

This list shows a recommended sequence for completing the courses in this program of study. Course availability is subject to change. **Part-time students** should use this list to determine which courses to take next that fit their schedule. In some cases, a specific course is shown, but there are other options available. To review and consider other courses, see the note on page 1. Consult an Academic Advisor or the Professional Studies department before creating your actual Academic Degree Plan and refer to the [FSCJ Catalog](#) for more information.

- **FOS 1201** - Sanitation and Safety Management (Credit Hours: 3) - **Prerequisites:** None.
- **HFT 1000** - Introduction to Hospitality Management (Credit Hours: 3) - **Prerequisites:** None.
- **HFT 1750** - Expositions and Event Management (Credit Hours: 3) – **Prerequisites:** None.
- **ENC 1101** - English Composition I (Credit Hours: 3) - **Prerequisites:** Satisfactory score on placement test (for non-exempt students only).
See program note 1*.
- **HFT 1500** - Hospitality Sales and Marketing (Credit Hours: 3) - **Prerequisites:** None.
- **HFT 1600** - Hospitality Law (Credit Hours: 3) - **Prerequisites:** None.
- **FSS 1250** - Dining Room Management (Credit Hours: 3) - **Prerequisites:** None.
- **HFT 1254** - Lodging Operations (Credit Hours: 3) - **Prerequisites:** None.
- **HFT 1441** – Hospitality Information Technology (Credit Hours: 3) – **Prerequisites:** None.
- **Choose 1 General Education Mathematics** (See the link below for options). See program note 2*
- **FSS 2251** – Food and Beverage Management (Credit Hours: 3) - **Prerequisites:** FSS 1202.
- **FSS 2300** - Supervision and Personnel Management (Credit Hours: 3) - **Prerequisites:** None.
- **HFT 2401** - Accounting for Hospitality Majors (Credit Hours: 3) – **Prerequisites:** None.
- **FSS 1202** - Food Production I (Credit Hours: 3) - **Prerequisites:** FOS 1201.
- **HFT 2941** - Hospitality Internship I (Credit Hours: 3) - **Prerequisites:** FSS 1202 and FSS 2300.
- **Choose 1 General Education Social and Behavioral Science** (See link below for options). See program note 2*
- **HFT 2770** – Tourism (Credit Hours: 3) – **Prerequisites:** HFT 1000.
- **HFT 2942** - Hospitality Internship II (Credit Hours: 3) - **Prerequisites:** HFT 2941.
- **ENC 1102** - Writing About Texts (Credit Hours: 3) - **Prerequisites:** ENC 1101 with a grade of “C” or better.
- **Choose 1 General Education Humanities** (See link below for options). See program note 2*

Total Credit Hours = 60

To view a list of the [General Education Requirements](#), please visit our online catalog: <https://catalog.fscj.edu/>

CAREER OPTIONS

The culinary and hospitality fields are consistently among the hottest, fastest-growing industries, especially in Florida. Many employers in today's market are expressing a preference for education over experience. Nationally, the demand for graduate hospitality managers already surpasses the number of viable candidates.

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