

Discover

THE WORLD OF HOSPITALITY



FLORIDA INTERNATIONAL UNIVERSITY

at

FIU

CHAPLIN SCHOOL OF HOSPITALITY & TOURISM MANAGEMENT

Why Choose FIU HOSPITALITY



BE A PART OF THE WORLD'S BIGGEST INDUSTRY.

The Chaplin School of Hospitality & Tourism Management at Florida International University (FIU) is ranked #1 in Florida, #3 in the U.S. and #23 in the world among top public universities for hospitality & tourism management.

Our students have the unique advantage of studying in Miami, Florida - The Heart of Hospitality. By studying at one of the world's top hospitality programs, students have easy access to internships, high-paying careers, and our extensive alumni network.

Hospitality is a
**\$4.9
TRILLION**
industry that employs
nearly 330 million people
each year

RANKINGS & STATS

#1

For Hospitality Management
in Florida
QS World University
Rankings by Subject 2026

500+

Internship
Opportunities

20,000+

Global Alumni Network

\$4.6M

Scholarships
awarded yearly

300+

Companies visit campus
to hire our students
each year

Experience HOSPITALITY

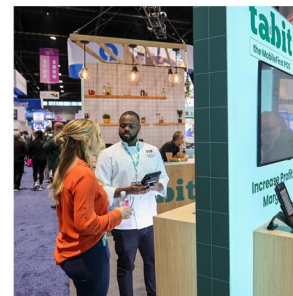
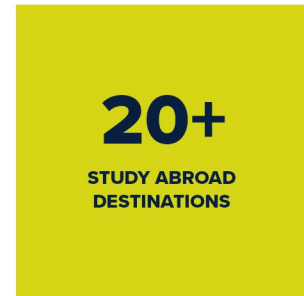
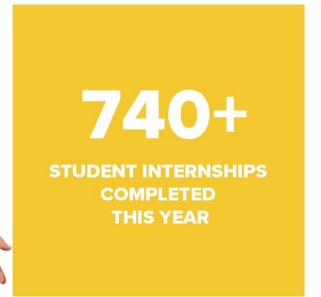
ALL-STAR HOSPITALITY

Chaplin School students compete yearly for the chance to present original coffee cocktail recipes in the Lavazza Suite at the US Open.



At the Chaplin School of Hospitality & Tourism Management, students receive a world-class education enriched by unforgettable, hands-on experiences. Through exclusive corporate partnerships, global study abroad programs, and courses led by internationally renowned hospitality entrepreneurs, our students gain direct insight into the industry.

With a global business hub like Miami as a classroom, Chaplin School students are immersed in some of the world's most iconic events. From The Food Network South Beach Wine & Food Festival presented by Capital One (SOBEWFF®) to Formula 1 and the FIFA World Cup to Ultra Music Festival and the Super Bowl, these real-world opportunities prepare our students to lead in a global hospitality landscape before they even graduate.



Student LIFE

Throughout your college journey, the Chaplin School will help develop, inspire, and provide opportunities for your success. We have dedicated admissions specialists, advisors and a career development team here for you. College is also about having fun and creating meaningful experiences.



Go Behind the Scenes and participate in **The Food Network South Beach Wine & Food Festival presented by Capital One (SOBEWFF®)**, widely recognized as one of America's most prestigious gourmet festivals.

FIU HOSPITALITY STUDENT DATA

911

Undergraduate Students

235

Graduate Students

27%

First Generation Students



"What truly sets the Chaplin School apart is its nurturing environment, fostered by the warmth and support of both faculty and staff." -Christine Mulenga '22, MS '23

Scan this code to hear more from our alumni

Discover your DREAM JOB

Career Development Office Powered by 

Make the connection between academic experience and your desired career path with guidance from the Chaplin School's dedicated career advisors. The career development program offers dedicated appointments with an advisor, access to industry partners and career opportunities, as well as networking opportunities and resume & interview workshops.

Don't miss out on our fall and spring career fairs every year, hosted right on campus with over 50 employers looking to hire our FIU Hospitality students!

<p>\$60,000</p> <p>Average Undergraduate Salary</p>	<p>\$71,000</p> <p>Average Graduate Salary</p>
<p>Steppingblocks.com (2020-2025)</p>	

<p>1500+</p> <p>Hospitality jobs posted on student job portal, Handshake</p>	<p>300+</p> <p>Employers visited the Chaplin School in 2025</p>	<p>500+</p> <p>Internships filled by current students</p>	<p>60+</p> <p>Hiring events hosted on campus & virtually</p>
---	--	--	---

Hiring Partners

These corporations have made an annual commitment to hiring students as interns or as full-time employees.



WHAT ARE MY CAREER

Did you know there are 100+ careers in hospitality? Most people think Hospitality is just restaurant work, but our students land jobs in finance, marketing, real estate and more. At the Chaplin School, we've defined nine undergraduate majors to help students find their dream career.

Hospitality Management

- Hotel CEO/General Manager
- Food and Beverage Director
- Special Event Manager
- Wedding Planner
- Food Product Development Manager
- Travel Agency Owner
- Sustainability Consultant

Hospitality Leadership

- Entrepreneur
- Business Owner
- Hotel CEO/General Manager
- Special Event Manager
- Tradeshows & Exhibit Manager
- Hotel Convention Sales Manager
- Catering & Conference Sales Manager

Beverage Management

- Hotel/Resort Beverage Manager
- Beverage Marketing Manager
- Distribution Manager
- Brand Manager/Brand Ambassador
- Vineyard Operator
- Brewmaster
- Sommelier/Cicerone

Hotel & Lodging Management

- CFO/ Revenue Manager
- Director of Rooms
- Director of Housekeeping
- Front Office Director
- Director of Engineering
- Human Resources
- Sales & Reservations Manager

Events & Entertainment Management

- Special Events Director
- Catering & Conference Manager
- Tradeshows & Exhibit Manager
- Hotel Convention Sales Manager
- Corporate Events Manager
- Tour Manager
- Sports Marketing Director

Cruise Line Management

- Cruise Director
- Hotel Director
- Operations Manager
- Shore Excursion Coordinator
- Safety Officer
- Environmental Compliance Manager
- Food and Beverage Director

OPPORTUNITIES

In Hospitality

Travel & Tourism Management

- Tourism Officer
- Tour Operator
- Travel Agency Owner
- Destination Marketing Manager
- Cruise Line Operations Director
- Theme Park Manager
- Travel Trade & Aviation Manager

Restaurant & Culinary Management

- Hotel Food and Beverage Director
- Executive Chef
- Director of Banquets
- Food Distribution Sales
- Menu Developer
- Restaurant Owner



Alba Castillo Baylin '95 is the VP of Stakeholder and Social Impact Management at the Coca-Cola Company.



Adam Stewart '03 is the Executive Chairman of Sandals Resorts, a leader in the Caribbean's all-inclusive resorts industry.



B CELLARS
vineyards and winery
NAPA VALLEY

This extraordinary property, co-founded by Harry "Duffy" Keys '75, is one of Napa Valley's most celebrated wineries, known for curated wine-tasting experiences.



Rachael Ray's Yum-o! Scholarship

We are incredibly grateful to Rachael Ray for creating the Yum-o! Scholarship endowment fund. Her generosity helps support students at the Chaplin School with an interest in food and beverage management, creating the next generation of hospitality leaders.

Read more:



Eat. Drink. Educate FIU & SOBEWFF®

The Food Network South Beach Wine & Food Festival presented by Capital One (SOBEWFF®) is widely recognized as America's most prestigious gourmet gathering showcasing the talents of world renowned chefs, culinary personalities and wine and spirit producers.

1,500+
Students help
to organize
the Festival

\$45M+
Net proceeds
benefit Chaplin School
of Hospitality &
Tourism Management

65K+
Festival
attendees
in 2025



FIU is the only university whose students help plan and execute this prestigious national event.



SCAN HERE TO
GET INVOLVED!

LEARNING LABS

Where Hospitality Begins

Building meaningful relationships with organizations in the industry is an integral part of the Chaplin School of Hospitality & Tourism Management. These partnerships have allowed us to create dedicated spaces for students where they not only learn, but create connections that are truly FIU – Forward-thinking, Innovative, Unstoppable.

Our largest partnership is with the Chaplin family, who the school is named after. The Chaplins are co-owners of Southern Glazer’s Wine & Spirits, one of the largest, privately-held alcohol beverage distributors in the world. The Southern Wine & Spirits Beverage Management Center is one of the school’s focal points and houses the Bacardi Center of Excellence classroom, the Wine Spectator Restaurant Management Laboratory, the Badia Spices Food Production Laboratory and the Jay W. Weiss Wine and Spirits Laboratory.

JAY W. WEISS WINE AND SPIRITS LABORATORY



This state-of-the-art wine classroom is home to the Vidal-Duart Wine Studies Program, an innovative and experiential wine curriculum that prepares students to be leaders in the industry.

BACARDI CENTER OF EXCELLENCE CLASSROOM



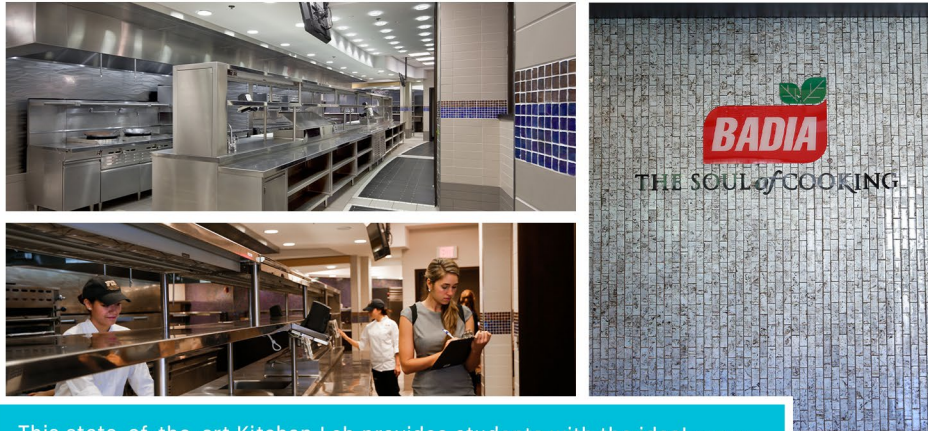
For our Beverage Management students, core classes are held in this space, creating an emotional connection and brand loyalty between Bacardi brands and Chaplin School’s future professionals.

THE WINE SPECTATOR RESTAURANT MANAGEMENT LABORATORY



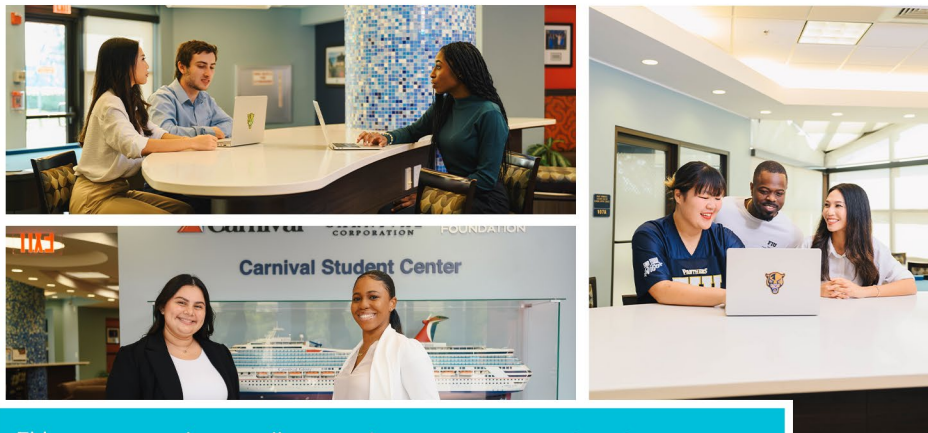
This fully operational restaurant is the only student-run restaurant on campus. It serves as an on-site lab where students can gain tangible management experience both in front and back of house.

BADIA SPICES FOOD PRODUCTION LABORATORIES



This state-of-the-art Kitchen Lab provides students with the ideal space to develop new recipes using the best spices from our local Badia Spices partner. Students will develop their leadership and managerial skills using these recipes in operating our award-winning and only student run restaurant FIU Bistro, that is open to the public.

CARNIVAL STUDENT CENTER



This on-campus lounge allows students to meet up and study or just hang out with friends. While there, you can stop by your advisor's office to discuss your schedule, grades, or graduation.

BILL HANSEN CATERING & EVENTS LABORATORY



The Bill Hansen MS '80 Catering & Events Laboratory located in the Kovens Conference Center, is an innovative experiential learning space designed to immerse students in the real-world practices of event and entertainment management.

KOVENS CONFERENCE CENTER



The Kovens Conference Center is an on-campus venue that hosts various events, from small reunions to company retreats. Students work here and gain hands-on experience organizing events with various clients and teams.

Explore our DEGREE PROGRAMS

UNDERGRADUATE MAJORS AND PROGRAMS

Every undergraduate student at the Chaplin School learns from a comprehensive set of core requirements and practical experiences. No matter your interest, we have a lot of options for you to choose from.

BACHELOR OF SCIENCE IN HOSPITALITY AND TOURISM MANAGEMENT

Specializations available:

- Hospitality & Tourism Management
- Beverage Management
- Cruise Line Management
- Events & Entertainment Management
- Hospitality Leadership
- Hotel & Lodging Management
- Restaurant & Culinary Management
- Travel & Tourism Management

GRADUATE MAJORS AND PROGRAMS

Our graduate programs give working professionals the skills needed to elevate their careers with advanced degrees in hospitality and tourism management.

MASTER OF SCIENCE IN HOSPITALITY MANAGEMENT

- Specialization in Cruise Line Operations (online only)
- Specialization in Mega Events
- Specialization in Hospitality Real Estate Development
- Specialization in Revenue Management (online only)
- Master of Science in Hospitality Management- Thesis
- Master of Science in Hospitality Management- Non-Thesis
- Executive M.S. in Hospitality Management (online only)
- Mixed Mode MS in Hospitality Management @ Wynwood

DOCTORATE IN BUSINESS ADMINISTRATION

Earn your DBA with a concentration in Hospitality Management, offered in conjunction with FIU College of Business.



WANT TO LEARN MORE ABOUT A SPECIFIC PROGRAM
Check out our website to learn more about our programs

Undergraduate Tuition *Total Program Cost (120 Credits)

In-State:
\$24,668 total

Out-of-State:
\$79,223 total

Online (In-State):
\$24,668 total

Online (Out-of-State):
\$79,223 total

Graduate Tuition *Total Program Cost (33 credits)

In-State:
\$15,036 total

Out-of-State:
\$35,448 total

Online & Mixed Mode:
\$27,000 total

Executive Online (30 Credits):
\$22,500 total

DBA (75 Credits):
\$74,175 total

* Fees not included

LEARN MORE ABOUT FIU *Hospitality*

Now is the time to join the exciting world of hospitality, the world's largest industry. A degree from the Chaplin School of Hospitality & Tourism Management opens doors to high-paying, dynamic careers in hotel management, restaurant operations, beverage management, real estate development, events and entertainment management, and global tourism.

Chaplin School graduates lead cruise lines, resorts, hotels, real estate development firms, national food corporations, restaurant corporate offices, entertainment and sports venues, and more.

We bring hospitality education to life! Want to learn more about our dynamic approach and get a glimpse of our unique FIU hospitality experiences?

CONNECT WITH US

 @fiuhospitality

 hospitality.fiu.edu

 hospitality@fiu.edu

 305-919-4500

Read more about
The Chaplin School and
stay up to date
with news and events at
hospitality.fiu.edu





**Chaplin School of
Hospitality & Tourism
Management**

FLORIDA INTERNATIONAL UNIVERSITY

**Chaplin School of Hospitality
& Tourism Management**

Biscayne Bay Campus
3000 N.E. 151st Street
North Miami, FL 33199
305-919-4500
hospitality@fiu.edu

SCAN HERE TO
LEARN MORE

