

**University of North Texas at Dallas  
Spring 2015  
SYLLABUS**

**HMGT 1010D - 090 (On-line) Introduction to Hospitality Management  
University of North Texas | 2015 Spring | 3 Credit hours**

<b>Department of</b>	<b>Hospitality Management</b>	<b>Division of</b>	<b>Applied Arts and Sciences</b>
<b>Instructor Name:</b>	<i>Michael D Lansing</i>		
<b>Office Location:</b>	<i>Building 1-#252</i>		
<b>Office Phone:</b>	<i>972-338-1524</i>		
<b>Email Address:</b>	<i>Michael.Lansing@untdallas.edu</i>		
<b>Office Hours:</b>	<b>Email</b>		
<b>Virtual Office Hours:</b>	Email		
<b>Classroom Location:</b>	Internet		
<b>Class Meeting Days &amp; Times:</b>	<b>1/20/2015 - 5/15/2015</b>		
<b>Course Catalog Description:</b>	<p><b>1010. Introduction to Hospitality Management. 3 hours. This course is designed to build an understanding of the hospitality industry through an examination of the segments of the industry and appraisals of the management skills that future managers need in order to succeed. The student will also gain an insight into the development of the industry through lectures, popular trade magazines, guest speakers, field trips, and experiential learning..</b></p>		
<b>Prerequisites:</b>	NA		
<b>Co-requisites:</b>	NA		
<b>Required Text:</b>	<p><b>ManageFirst: Hospitality &amp; Rest Mgmt (w/Ans Sheet) Edition: 2nd Author: NRAEF Managefirst</b></p> <p><b>ISBN: 9780132116138 Copyright Year: 2013 Publisher: PEARSON EDUCATION</b></p>		
<b>Recommended Text and References:</b>	NA		
<b>Access to Learning Resources:</b>	<p>UNT Dallas Library: phone: (972) 338-1616; web: <a href="http://www.untdallas.edu/our-campus/library">http://www.untdallas.edu/our-campus/library</a></p> <p>UNT Dallas Bookstore: phone: (972) 780-3652; e-mail: <a href="mailto:1012mgr@fhcg.follett.com">1012mgr@fhcg.follett.com</a></p>		

<b>Course Goals or Overview:</b>	
	Introduction to Hospitality Management. 3 hours. This course is designed to build an understanding of the hospitality industry through an examination of the segments of the industry and appraisals of the management skills that future managers need in order to succeed. The student will also gain an insight into the development of the industry through lectures, popular trade magazines, guest speakers, field trips, and experiential learning.
<b>Learning Objectives/Outcomes:</b> At the end of this course, the student will	
1	Identify the role of skillful management of food service facilities, equipment, food, products, finances, and people in maximizing return on investment. Assessment- Exams
2	Demonstrate the understanding of the fundamental methods of food preparation and explain how to trace food through a food and beverage operation in logical sequence from purchase to guest consumption. Assessment- NRAEF/ ManageFirst Certification Exam.
3	Outline and illustrate the process of building a restaurant operation. Assessment- Case Study / Writing assignment

## Course Outline

This schedule is subject to change by the instructor. Any changes to this schedule will be communicated by ... *All changes will be communicated in class and on Bb. The class folder section in Bb will detail the weekly graded materials and the due dates.* **LATE WORK IS NOT ACCEPTED**

TOPICS		TIMELINE
Week	Topics	Notes
1 and 2	Leadership	1/20 - 02/01-2015
3 and 4	The Planning Process	2/2-15
5 and 6	Communicating Performance	2/16-3/01
7 and 8	Teamwork Schedules	3/02-15
9 and 10	Operations Meetings	3/22-4/4
11 and 12	Compensation	4/5-18
13 and 14	Terminations	4/19 -5/01
15 and 16	Final Exams	5/02-15/2015

## Course Evaluation Methods

This course will utilize the following instruments to determine student grades and proficiency of the learning outcomes for the course.

**Exams** – *written tests designed to measure knowledge of presented course material*

**Assignments** – *written assignments designed to supplement and reinforce course material*

**Projects** – *web development assignments designed to measure ability to apply presented course material*

**Class Participation** – *daily attendance and participation in class discussions*

Etc.

**Grading Matrix:**

<b>Instrument</b>	<b>Value (points or percentages)</b>	<b>Total</b>
Assignments	15 @ 2 points each	30
Project	20 points	20
Discussion Boards	8 @ 3	24
Mid Term Exam	10	10
Final Exam	20	20
<b>Total:</b>		<b>104</b>

**Grade Determination:**

A = 100--90; i.e. 90% or better

B = 89-80 pts; i.e. 80 – 89 %

C = 79-70 pts; i.e. 70 – 79 %

D = 69-60 pts; i.e. 60 – 69 %

F = 59 pts or below; i.e. less than 60%

## University Policies and Procedures

### Students with Disabilities (ADA Compliance):

*The University of North Texas Dallas faculty is committed to complying with the Americans with Disabilities Act (ADA). Students' with documented disabilities are responsible for informing faculty of their needs for reasonable accommodations and providing written authorized documentation. Grades assigned before an accommodation is provided will not be changed as accommodations are not retroactive. For more information, you may visit the Student Life Office, Suite 200, Building 2 or at 972-780-3632.*

### Student Evaluation of Teaching Effectiveness Policy:

*The Student Evaluation of Teaching Effectiveness (SETE) is a requirement for all organized classes at UNT. This short survey will be made available to you at the end of the semester, providing you a chance to comment on how this class is taught. I am very interested in the feedback I get from students, as I work to continually improve my teaching. I consider the SETE to be an important part of your participation in this class.*

### Assignment Policy:

**LATE WORK IS NOT ACCEPTED**

### Exam Policy:

*Exams should be taken as scheduled. No makeup examinations will be allowed except for documented emergencies (See Student Handbook).*

### Academic Integrity:

*Academic integrity is a hallmark of higher education. You are expected to abide by the University's code of Academic Integrity policy. Any person suspected of academic dishonesty (i.e., cheating or plagiarism) will be handled in accordance with the University's policies and procedures. Refer to the Student Code of Academic Integrity at <http://www.unt.edu/unt->*

[dallas/policies/Chapter%2007%20Student%20Affairs,%20Education,%20and%20Funding/7.002%20Code%20of%20Academic\\_Integrity.pdf](https://www.unt.edu/dallas/policies/Chapter%2007%20Student%20Affairs,%20Education,%20and%20Funding/7.002%20Code%20of%20Academic%20Integrity.pdf) for complete provisions of this code.

*In addition, all academic work submitted for this class, including exams, papers, and written assignments should include the following statement:*

**On my honor, I have not given, nor received, nor witnessed any unauthorized assistance that violates the UNTD Academic Integrity Policy.**

**Bad Weather Policy:**

*On those days that present severe weather and driving conditions, a decision may be made to close the campus. In case of inclement weather, call UNT Dallas Campuses main voicemail number (972) 780-3600 or search postings on the campus website [www.unt.edu/dallas](http://www.unt.edu/dallas). Students are encouraged to update their Eagle Alert contact information, so they will receive this information automatically.*

**Attendance and Participation Policy:**

*The University attendance policy is in effect for this course. Class attendance and participation is expected because the class is designed as a shared learning experience and because essential information not in the textbook will be discussed in class. The dynamic and intensive nature of this course makes it impossible for students to make-up or to receive credit for missed classes. Attendance and participation in all class meetings is essential to the integration of course material and your ability to demonstrate proficiency. Students are responsible to notify the instructor if they are missing class and for what reason. Students are also responsible to make up any work covered in class. It is recommended that each student coordinate with a student colleague to obtain a copy of the class notes, if they are absent.*

**Diversity/Tolerance Policy:**

*Students are encouraged to contribute their perspectives and insights to class discussions. However, offensive & inappropriate language (swearing) and remarks offensive to others of particular nationalities, ethnic groups, sexual preferences, religious groups, genders, or other ascribed statuses will not be tolerated. Disruptions which violate the Code of Student Conduct will be referred to the Office of Student Life as the instructor deems appropriate.*