University of North Texas at Dallas Fall 2014 **SYLLABUS**

HMGT 1010D - 090 Introduction to Hospitality Management

University of North Texas 2014 Fall 3 Credit hours						
Department of		Hospitality Management	Division of Applied Arts and Sciences			
Instructor Name	a -	Michael D Lansing				
Office Location:		Building 1-#252				
Office Phone:		972-338-1524				
		Michael.Lansing@untdallas.edu				
Email Address: Wichael.Lansing@unidalias.edu						
Office Hours:	M-W 7:30a	7:30am-8:25am / 11:30-1pm T-Th 11pm-12:50 Times don't work? I will work with				
Virtual Office H	,					
Classroom Loc	ation: D	AL Bldg2 Room-243				
Class Meeting I	Days & Tim	DAL2 339	MoWe 8:30AM - 9:50AM DAL2 339 08/25/2014 - 12/12/2014			
Description: 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.						
Prerequisites:	NA					
Co-requisites:	NA					
Required Text:	Author: N ISBN: 97 Copyrigi	irst: Hospitality & Rest Mgm NRAEF Managefirst 80132116138 nt Year: 2013 er: PEARSON EDUCATION	nt (w/Ans Sheet) Edition: 2nd			
Recommended and References		A				
Access to Learn	ning Resou	phone: (972) 3 web: http://ww UNT Dallas Booksto phone: (972)	rw.untdallas.edu/our-campus/library re:			

Cou	rse Goals or Overview:
	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.
Lear	ning Objectives/Outcomes: 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 and2	Leadership		8/25-9/07	
3 and 4	The Planning Process		9/08-21	
5 and 6	Communicating Performance		9/22-10/05	
7 and 8	Teamwork Schedules		10/06-10/19	
9 and 10	Operations Meetings		10/20-11/02	
11 and 12	Compensation		11/01-11/16	
13 and 14	Terminations		11/17-11/30	
15 and 16	Final Exams HOLIDAY		12/01-12	

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:

Instrument	Value (points or percentages)	Total
Assignments	2 at 100 points each	200
Project	200 points each	200
Attendance and Participation		50
Quizzes	4 quizzes at 50points each	200
Mid Term Exam	200	200
Final Exam	200	200
Total:		1050

Grade Determination:

A = 1000--900; i.e. 90% or better B = 899-800 pts; i.e. 80 - 89 % C = 799-700 pts; i.e. 70 - 79 % D = 699-600 pts; i.e. 60 - 69 %

F = 599 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 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. 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.

Policies to Discuss as a group first week of class:

- Use of WebCT/Blackboard
- Use of Cell Phones & other Electronic Gadgets in the Classroom
- Food & Drink in the Classroom
- Use of Laptops
- Grade of Incomplete, "I"