DEPARTMENT OF HOSPITALITY AND TOURISM MANAGEMENT UNIVERSITY OF NORTH TEXAS

HMGT 4300.002 – Survey of Beverages in the Hospitality Industry Fall 2018

ADMINISTRATIVE DETAILS

COURSE SCHEDULE

Tuesday & Thursday 12:30pm – 1:50pm (Chilton 345)

INTRODUCTION

If any group enterprise is to succeed, certain basic guidelines and criteria must be established. The information and details listed in the following paragraphs are submitted for your guidance.

COURSE DESCRIPTION

A study of social beverages commonly used in the hospitality industry. Primary emphasis is on history, language, product identification and production and merchandising techniques for wines, beers, distilled spirits and non-alcoholic beverages. **Prerequisite:** student must be 21 years of age or older.

FACULTY

Dr. Han Wen

Department of Hospitality & Tourism Management

Office: Chilton Hall 359F

Office hours: Tuesday & Thursday 12:00pm – 12:30pm (or by appointment)

E-Mail: han.wen@unt.edu

TEXTBOOK

• Gibson, M. (2010). The Sommelier Prep Course: An Introduction to the Wines, Beers, and Spirits of the World. Wiley.

RECOMMENDED READING

- Blue, A. D. (2004). The complete book of spirits: A guide to their history, production, and enjoyment. Harper Collins.
- Alworth, J. (2015). The Beer Bible. Workman Publishing.

COURSE OBJECTIVES

- 1. To discuss the history of wines, beers and distilled spirits.
- 2. To define and explain commonly used terms associated with wines, beers and distilled spirits.
- 3. To examine and differentiate between the production techniques for wines, beers and distilled spirits.
- 4. To compare and contrast different characteristics of wines, beers and distilled spirits.
- 5. To identify the types of alcoholic and non-alcoholic beverages available in today's hospitality management market and to examine current trends in beverage sales and consumption.
- 6. To explain the legal issues related to serving alcoholic beverages within the hospitality industry.
- 7. To recognize and practice responsible drinking.
- 8. To examine the implications of alcoholism on personal and professional life.

Vision of the Hospitality & Tourism Management Program

To be a global leader in advancing education, creating knowledge, and shaping the hospitality and tourism professionals of the future.

Mission of the Hospitality & Tourism Management Program

Educating students for leadership in the global hospitality and tourism industries and advancing the profession through excellence in teaching, research, and service.

Program Learning Outcomes

Upon graduating with a Bachelor of Science in Hospitality and Tourism Management, students will be able to:

- 1. Demonstrate basic knowledge of theoretical constructs pertaining to the hospitality and industries.
- 2. Apply the basic principles of critical thinking and problem solving when examining hospitality and tourism management issues.
- 3. Apply technical aspects of the hospitality and tourism industry.
- 4. Demonstrate professional demeanor, attitude, and leadership needed for managerial positions in the hospitality industry.

COMMUNICATION WITH STAFF

The faculty will be pleased to help you, but due to a busy schedule an appointment is suggested. Please do not be dismayed if the faculty cannot spend even a few minutes with you when you drop in unexpectedly.

REVISIONS

The instructor reserves the right to revise this syllabus, class schedule, and list of course requirements when she deems such revisions will benefit the achievement of course goals and objectives. Changes will be announced verbally in class.

EVALUATION CRITERIA

Course work will be evaluated on the following basis:

Total	450 points
Attendance	50 points
Quizzes	50 points
Final Exam	150 points
Prelim II	100 points
Prelim I	100 points

Prelims will be announced and be given during the regularly scheduled lecture session. Quizzes will be announced in class and there will be no make-ups allowed. Final exams will be administered at the designated times during the final week. Please check the course calendar early in the semester to avoid any conflicts. Make-up prelims and final exam will be allowed **only** for serious reasons, i.e.:

- A. Illness (confirmed by physician)
- B. Schedule conflicts, official school excuse, (and then only if the faculty member in charge of the course is notified prior to scheduled exam time).

The final grade for the course will be calculated on the following basis:

GRADE	POINTS
A=	405 - 450 points
B=	360 - 404 points
C=	315 - 359 points
D=	270 - 314 points
F=	269 and below

TESTS

Exams will cover material presented in lectures, class activities, assignments, texts, outside readings, guest speakers, and other indicated sources. Make-up exams are allowed only in the case of documented medical emergencies and documented UNT school activities.

ATTENDANCE

Attendance will be taken during each class period. Lectures will cover material not found in the textbooks; therefore, attending class will be the best way to assure learning all of the topics discussed. Tardiness disrupts the class.

CLASSROOM PROTOCOL

Students enrolled in the class must be <u>21 years of age or older</u> to participate in the beverage tastings which will be conducted during the semester. Students <u>are not</u> required to participate in these tasting sessions. Product sharing or excessive portions will not be tolerated. Approximately one-quarter ounce to one-half ounce will be the standard portion size. Students are responsible for knowing their medical history and allergic reaction which they might have to alcohol. Students who are taking any type of medication that might have an adverse reaction when combined with alcohol or women who are pregnant should not participate in the tasting session.

Students should not consume any alcoholic beverage prior to a beverage tasting session. In addition, students should not drive under the influence of any type of alcoholic beverage. The instructor reserves the right to refuse to serve any student an alcoholic beverage when in her sole judgment it is in the best interest of the University.

College of Merchandising, Hospitality & Tourism Syllabus Statements Fall 2018

Have you met with your advisor?

• ALL students are expected to meet with their Academic Advisor each Fall and Spring) to update your degree plan and to stay on track for a timely graduation.

Do you want to graduate on time?

- Advisors help you sequence courses correctly for an "on time" graduation. Ultimately, it is a student's responsibility to ensure they have met all prerequisites before enrolling in a class.
- A prerequisite is a course or other preparation that must be successfully completed before enrollment in another course. All prerequisites are included in catalog course descriptions.
- Students that lack prerequisites for a course are not allowed to remain in the course.
- Once classes begin, students often have few, if any, options for adding a different course, which can be an issue for financial aid.

Are You Considering Transferring a Course to Meet UNT Degree Requirements?

Any transfer course(s) from another institution must receive *prior approval* from your CMHT Academic Advisor to ensure that the course(s) will be applicable to your degree plan at UNT.

Advising Contact Information (Chilton Hall 385 – 940.565.4635)

Could you be dropped?

- Students will be dropped for nonpayment for enrolled courses, parking fees, schedule change fees, etc. Please check your account daily through the 12th class day to ensure you have not been dropped for non-payment of any amount. It is the student's responsibility to make all payments on time.
- Students cannot be reinstated for any reason after the 12th class day regardless of situation.

Are you receiving financial aid?

• A student must maintain Satisfactory Academic Progress (SAP) to continue receiving financial aid by maintaining a minimum 2.0 cumulative GPA and successfully completing the required number of credit hours based on total registered hours per semester. Students cannot exceed attempted credit hours above 150% of their required degree plan. If a student does not maintain the required standards, the student may lose financial aid eligibility. Visit https://financialaid.unt.edu/sap for more information about financial aid Satisfactory Academic Progress.

Are you thinking about dropping course?

- A decision to drop a course may affect your current and future financial aid eligibility. Talk to your academic advisor or Student Financial Aid if you are thinking about dropping a course.
- Speak with the course instructor to discuss any possible options to be successful in the course before dropping.

- Meeting deadlines for dropping a course are the student's responsibility.
- After the 12th class day, students cannot drop a course online through your my.UNT Student Portal. Effective Fall 2018, the procedure to drop a course changed. See https://registrar.unt.edu/registration/dropping-class

Are you considering transferring a course to meet UNT degree requirements?

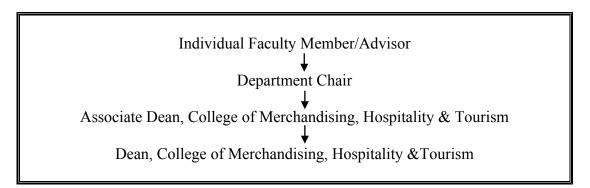
Any eourse from another university must receive prior approval from the CMHT academic advisor to ensure all CMHT degree plan requirements are met.

Do you know these important dates in Fall 2018

August 27	First day of class
August 31	Last day for change of schedule other than a drop. (Last day to add a
	class.)
September 3	Labor Day – UNT closed
September 10	Census date –Students cannot be added to a course for any reason
	after this date.
September 11	Beginning this date, students must follow university procedures to
	drop a class. See https://registrar.unt.edu/registration/dropping-class
November 5	Last day for a student to drop a course and receive a W.
November 22-25	Thanksgiving holiday – UNT closed
December 5-6	Pre-final days
December 6	Last class day
December 7	Reading day (no classes)
December 8-14	Final exams (Exams begin on Saturday)
December 15-16	Graduation ceremonies

Do you know who to contact for a course-related or advising issue?

Understanding the academic organizational structure is important when resolving classrelated or advising issues. When you need problems resolved, please follow the steps outlined below:



Do you require special accommodations?

The University of North Texas and the College of Merchandising, Hospitality and Tourism make reasonable academic accommodation for students with disabilities. Students seeking accommodation must first register with the Office of Disability Accommodation (ODA) to verify their eligibility. If a disability is verified, the ODA will provide you with an accommodation letter to be delivered to faculty to begin a private discussion regarding your specific needs in a course. ODA notices of accommodation should be provided as early as possible in the semester to avoid any delay in implementation. Note that students must obtain a new letter of accommodation for every semester and must meet with each faculty member prior to implementation in each class. Students are strongly encouraged to deliver letters of accommodation during faculty office hours or by appointment. Faculty members have the authority to ask students to discuss such letters during their designated office hours to protect the privacy of the student. For additional information see the Office of Disability Accommodation website at http://www.unt.edu/oda. You may also contact them by phone at 940.565.4323.

Are you aware of safety regulations?

Students are urged to use proper safety procedures and guidelines. In lab sessions, students are expected and required to identify and use property safety guidelines in all activities requiring lifting, climbing, walking on slippery surfaces, using equipment and tools, handling chemical solutions and hot and cold products. Students should be aware that the University of North Texas is not liable for injuries incurred while students are participating in class activities. All students are encouraged to secure adequate insurance coverage in the event of accidental injury. Students who do not have insurance coverage should consider obtaining Student Health Insurance for this insurance program. Brochures for this insurance are available in the UNT Health and Wellness Center on campus. Students who are injured during class activities may seek medical attention at the UNT Health and Wellness Center at rates that are reduced compared to other medical facilities. If you have an insurance plan other than Student Health Insurance at UNT, please be sure that your plan covers treatment at this facility. If you choose not to go to the UNT Health and Wellness Center, you may be transported to an emergency room at a local hospital. You are responsible for expenses incurred there.

Do you know the penalties of academic dishonesty?

Academic dishonesty includes, but is not limited to, the use of any unauthorized assistance in taking quizzes, tests, or exams; dependence upon the aid of sources beyond those authorized by the instructor, the acquisition of tests or other material belonging to a faculty member, dual submission of a paper or project, resubmission of a paper or project to a different class without express permission from the instructors, or any other act designed to give a student an unfair advantage. Plagiarism includes the paraphrase or direct quotation of published or unpublished works *without* full and clear acknowledgment of the author/source. Academic dishonesty will bring about disciplinary action which may include expulsion from the university. This is explained in the UNT Student Handbook.

Do you meet ALL expectations for being enrolled in a course?

- Student are expected to be respectful of other students, guests, and faculty. Behavior that interferes with an instructor's ability to conduct a class or other students' opportunity to learn is unacceptable and disruptive and will not be tolerated in any instructional forum at UNT.
- Students engaging in unacceptable behavior will be directed to leave the classroom and may be referred to the Dean of Students for possible violation of the Code of Student Conduct.
- UNTs expectations for student conduct apply to all instructional forums, including university and electronic classroom, labs, discussion groups, field trips, etc. The Code of Student Conduct can be found at www.deanofstudents.unt.edu

The College of Merchandising, Hospitality and Tourism requires that students respect and maintain all university property. Students are accountable through disciplinary action for any intentional damages they cause in classrooms. (e.g., writing on tables). Disruptive behavior is not tolerated (e.g., arriving late, leaving early, sleeping, talking on the phone, texting or game playing, making inappropriate comments, ringing cellular phones/beepers, dressing inappropriately).

What is SPOT?

The Student Perceptions of Teaching (SPOT) is a requirement for all organized classes at UNT. This short survey at the end of the semester gives students the opportunity to comment on the course. Student feedback is important and is essential as we strive for excellence.

Do you know the date/time of the final exam in this course?

Final exams or other appropriate end of semester evaluations are administered at the designated times during the final week of each long semester and during the specified day of each summer term. *Please check the calendar early in the semester to avoid any schedule conflicts.*

Do you know what you may be missing?

Your access point for ALL business and academic services at UNT occurs within the my.unt.edu site, and EagleConnect is the official method of communication for UNT. If you do not regularly check EagleConnect or forward it to your favorite e-mail account, please do so to learn about job and internship opportunities, CMHT events, scholarships, and other important information. The website that explains EagleConnect and how to forward your email is: http://eagleconnect.unt.edu.

Are you an F-1 visa holder?

• To comply with immigration regulations, an F-1 visa holder within the United States may need to engage in an on-campus experiential component for this course. This component must be approved in advance by the instructor and can include activities such as taking an on-campus exam, participating in multiple on-campus lecture or lab activity, or other on-campus experience integral to the completion of this course.

- If such an on-campus activity is required, it is the student's responsibility to do the following:
 - (1) Submit a written request to the instructor for an on-campus experiential component within one week of the start of the course.
 - (2) Ensure that the activity on campus takes place and the instructor documents it in writing with a notice sent to the International Advising Office. The UNT International Advising Office has a form available that you may use for this purpose.
- Because the decision may have serious immigration consequences, if an F-1 student is unsure about his or her need to participate in an on-campus experiential component for this course, students should contact the UNT International Advising Office (telephone 940-565-2195 or email international@unt.edu) to get clarification before the one-week deadline.

Do you know what to do in an emergency or UNT closure?

- UNT uses a system called Eagle Alert to quickly notify you with critical information in an event of emergency (i.e., severe weather, campus closing, and health and public safety emergencies like chemical spills, fires, or violence). The system sends voice messages (and text messages upon permission) to the phones of all active faculty staff, and students. Please make certain to update your phone numbers at www.my.unt.edu.
- Some helpful emergency preparedness actions include: 1) ensuring you know the evacuation routes and severe weather shelter areas, determining how you will contact family and friends if phones are temporarily unavailable, and identifying where you will go if you need to evacuate the Denton area suddenly.
- In the event of a university closure, your instructor will communicate with you through Blackboard/Canvas regarding assignments, exams, field trips, and other items that may be impacted by the closure.

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HMGT 4300.002 – Survey of Beverages in the Hospitality Industry Fall 2018

Class Schedule*

WEEK	DATE	TOPIC	READING
1	Aug 28	Introduction to HMGT 4300	
	Aug 30	Introduction to Wine	Chapter 1
2	Sep 4	Factors Affecting Wine Style and Quality	Chapter 3, 4
	Sep 6	Food & Wine Pairing; Alcoholism	Chapter 6
3	Sep 11	Wines of France	Chapter 9
	Sep 13	Wines of France	Chapter 9
4	Sep 18	Wines of Italy	Chapter 10
	Sep 20	Wines of Italy	Chapter 10
5	Sep 25	Wines of Germany & Spain	Chapter 11, 12
	Sep 27	Wines of Germany & Spain	Chapter 11, 12
6	Oct 2	Review for Prelim I	
	Oct 4	Prelim I	
7	Oct 9	Wines of the United States	Chapter 16
	Oct 11	Wines of the United States	Chapter 16
8	Oct 16	Wines of Other Countries	Chapter 17 – 21
	Oct 18	Wines of Other Countries	Chapter 17 – 21
9	Oct 23	Fortified, Sparkling, and Sweet Wines	Power Point
	Oct 25	Beer and the Brewing Process	Chapter 23
10	Oct 30	Ale, Lagers, and Beer Styles	Chapter 24
	Nov 1	Ale, Lagers, and Beer Styles	Chapter 24
11	Nov 6	Review for Prelim II	
	Nov 8	Prelim II	
12	Nov 13	The Distillation Process	Chapter 26
	Nov 15	Brandies	Chapter 27
13	Nov 20	Whiskies; Scotch Whisky	Chapter 27
	Nov 22	Thanksgiving Holiday	
14	Nov 27	Vodka; Gin	Chapter 27
	Nov 29	Rum; Tequila	Chapter 27
15	Dec 4	Review for the final exam	
	Dec 6	Pre-Finals Day	
16	Dec 13	Final Examination (10:30am – 12:30pm)	

^{*} The instructor reserves the right to revise this class schedule when she deems such revisions will benefit the achievement of course goals and objectives.