**HMGT 4250 – Restaurant Operations II**

Course Outline / Syllabus

Spring 2019

**Lab & Online Instructor**

 Dr. Luwis Mhlanga, Ph.D.

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 940.369.7212

 Office Hours: by appointment or:

Monday – Thursday: 2:00 – 2:45

 **Club GM/Dining Room Mgr:**

Dr. Joe O’Donnell, Ed.D.

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 940.369.7290

 Office Hours: by appointment or:

Monday – Thursday: 1:50 – 2:30

**Welcome**

Welcome to Restaurant Operations II! Chef Mhlanga and Dr. O’Donnell are both looking forward to working with you this semester at the Club at Gateway. This course is designed to provide you with both a hands-on and theoretical perspective of what it takes to successfully manage and operate a restaurant or food and beverage operation. We are not training you to be chefs, but rather to familiarize you with how food service operations work so that you may be better equipped to manage these types of people and establishments. This cache of knowledge will benefit you professionally regardless of the path that your hospitality career may lead you down.

**Mission Statement**

The Club at Gateway’s mission is to expose students to all front and back of house aspects of successful restaurant management while successfully operating a full-service student-run restaurant that serves all UNT constituencies. *Success will be realized when we can say with conviction that “all students who complete these two courses not only possess the skills, but also the confidence required to manage managers.”*

**Overview**

HMGT 4250, Restaurant Operations II, is a three credit hour, laboratory based course designed to provide students with an understanding of quantity food production principles and techniques. Students in this class apply organizational and management skills in the actual operation of a restaurant facility. In addition to an online lecture, students participate in a laboratory session one day a week.

**Prerequisites**

These courses are mandatory prerequisites for HMGT 4250 and are strongly enforced:

* 1420 – Food Sanitation
* 1470 – Introduction to Professional Food Preparation
* 2280 – Hospitality Accounting I (Financial Accounting)
* 2480 – Hospitality Accounting II (Managerial Accounting)
* 3250 – Restaurant Operations I
* 4210 – Hospitality Accounting III (Cost Controls)

**Class Meetings**

The lecture content for this class is entirely web-based with online modules. You will have at least one quiz each week for each module. Some modules have more than one quiz, and/or additional assignments. *There is at least one quiz due every Sunday at midnight*. You will have two attempts to take each quiz, and the higher score will be taken. We encourage you to take each quiz twice, to get the best possible score.

Labs meet once per week, on your designated lab day. Class begins at 7:45 AM for the management team and 7:55 AM for the rest and dismisses at 1:50 PM. The lab takes place in the kitchen at Gateway 076.

**Suggested Textbook**

Restaurant Management: Customers, Operations, and Employees. 3rd Edition, Robert Christie Mill, Pearson/Prentice Hall, Upper Saddle River, New Jersey, 2007.

This textbook is not required; however, the online content is heavily influenced by the material in this book. You can get by without it, but it is heavily suggested.

**Student Learning Objectives**

1. Students will learn and develop the technical skills associated with managing a commercial kitchen by being exposed to kitchen basics via online course modules and by operating a live kitchen
2. Students will gain an understanding of sanitation, commercial restaurant equipment, cooking terms, knife skills, and management principles as these topics relate to the restaurant industry
3. Students will learn the operational and financial skills associated with managing a commercial kitchen by completing an extensive individual restaurant development project
4. Students will learn how to convert recipes, prepare food, create production schedules, and allocate resources
5. Students will gain an understanding of menu design, costing principles, procurement, sustainability, staffing, marketing, and financial skills as they relate to the restaurant industry
6. Students will develop the leadership and interpersonal skills required to work in team based, high energy environments
7. Students will be able to identify their own strengths and weakness related to leadership and also assess the qualities of good leadership in others
8. Students will gain competency in delegating, team based management, empowerment, and employee satisfaction
9. Students will learn and demonstrate appropriate image and behavioral standards for leadership positions in the hospitality industry
10. Students will develop crisis management skills and learn hot wo evaluate the work performance of themselves and other individuals
11. Students will understand and apply the goals, procedures, tasks, and responsibilities pertaining to back of house job descriptions

**Student Responsibilities**

* Students are responsible for all materials presented in the online lecture modules, as well as all content pertaining to assignments, projects, and announcements on Blackboard.
* Students are also responsible for completing all exams, quizzes, assignments, and projects in a timely fashion, as denoted by the course syllabus and calendar.
* Students are responsible for taking each of the quizzes by the due date. Quizzes will not be reopened after the due date. You have two attempts for each quiz.
* Students are responsible for all announcements, schedule changes, assignment changes, and other unforeseen changes that will be made known via Blackboard announcements and messages.
* *Students MUST check their Blackboard messages frequently*. Details concerning specific weekly assignments will be on the course calendar.
* If you miss a lab, you are responsible for making up that missed day at another time, with instructor permission.
* If you have any questions, it is up to you to contact the instructors. Additionally, if you are having difficulty with the class, please do not hesitate to contact the instructors. We are here to help you with whatever you need. In most cases, we respond to Blackboard messages and emails within 24 hours.
* You are required to meet all of the requirements outlined in this syllabus, the course manual, and on Blackboard.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | **Dates** | **Online Lecture** | **Assignments/Assessments** | **Lab Activity** |
| 1 | 1/14 - 1/18 | **Module 1:*** Welcome
 | * **Welcome Quiz Due**
* **Job Descriptions Quiz Due**
 | * Review Syllabus
* Distribute Tickets
* Kitchen Tour
 |
| 2 | 1/21 - 1/25 | **Module 2:*** Food Safety & Sani
 | * **Safety/Sanitation Quiz Due**
* **Step 1 Due**
 | * Distribute Tickets
* WEAR UNIFORM
 |
| 3 | 1/28 - 2/1 | **Module 3:*** Kitchen Safety
 | * **Kitchen Safety Quiz Due**
* **Food Allergies Quiz Due**
* **Step 2 Due**
 | * WEAR UNIFORM
* Kitchen
* Dry Run
 |
| 4 | 2/4 - 2/8 | **Module 4:*** Tools & Equipment
 | * **Food Prep Equip. Quiz Due**
* **Step 3 Due**
 | * 2nd -Dry Run
* **All Manuals (1-3) Due in Class (all groups)**
 |
| 5 | 2/11 - 2/15 | **Module 5:*** Measurement & Costing
 | * **Ticket Money Due in Class**
* **Measurements Quiz Due**
* **Step 4 Due**
 | * Practice Run
 |
| 6 | 2/18 - 2/22 | Module 6:* Mise en Place & Plating
 | * **Plate Presentation Quiz Due**
* **Menu Engineering Quiz Due**
* **Step 5 Due**
 | * Group 1 Manages Manual 1
 |
| 7 | 2/25 - 3/1 | **Module 7:*** Leadership
 | * **Leadership Quiz Due**
 | * Group 2 Manages

Manual 1 |
| 8 | 3/4 - 3/8 | Module 8:Sustainability | * **Sustainability Quiz Due**
 | * Group 3 Manages Manual 1
 |
|  |  | Spring Break! |  | **Spring Break!** |
| 9 | 3/18 - 3/22 |  |  | * Group 1 Manages Manual 2
 |
| 10 | 3/25 - 3/29 |  |  | * Group 2 Manages Manual 2
 |
| 11 | 4/1 - 4/5 |  | **Guest Chef Day! Tue 4/2** | * Group 3 Manages Manual 2
 |
| 12 | 4/8 - 4/12 |  | * **Step 6 Due**
 | * Group 1 Manages Manual 3
 |
| 13 | 4/15 - 4/19 |  |  | * Group 2 Manages Manual 3
 |
| 14 | 4/22 - 4/26 |  |  | * Group 3 Manages Manual 3
 |
| 15 | 4/29 - 5/3 |  | * **Journal Due Online**
 | * Clean-Up Week
 |
| 16 | 5/6 - 5/10 | Final Exam  | Final Exam Wednesday 5/08/2019 |  |

**Course Point Breakdown**

|  |  |
| --- | --- |
| Online Quizzes(11 quizzes at 20 points each) | 220 points |
| Final Exam | 100 points |
| Group Manuals(3 manuals at 25 points each) | 75 points |
| Individual ProjectStep 1 |  20 points |
| Step 2 & 3  |  70 points each (140 ) |
| Step 4 & 5 |  50 points each (100) |
| Step 6 |  60 points |
| Journal Assignment | 100 points |
| Ticket Assignment: Selling Booklet | 200 points |
| Career Expo | 25 points |
| **Assignment Total:** | **1,040 Points** |
|  |  |
| Daily Lab Participation(Weeks 2 - 4 = 30 points each | 90 points |
| Daily Lab Participation(Weeks 5 - 8 = 50 points each **+** Management ParticipationFirst Management day = 70 points | 150 points70 points |
| Daily Lab Participation(Weeks 9 - 11 = 65 points each **+**Management ParticipationSecond Management day = 90 | 130 points90 points |
| Daily Lab Participation(Weeks 12 -14 = 75 points each +Management ParticipationThird Management day = 90 | 150 points90 points |
| Cleaning Week | 40 points |
| **Lab Total:** | **810 Points** |
| **Total Possible Points: 1,850** |

Attendance Notes:

* Tardy = -15 points for the day
* No make-up during cleaning week

**Grading Scale:**

A = ≥ 90%

B = 80% – 89%

C = 70% – 79%

D = 60% – 69%

F = ≤ 59%

Must Retake if < than C

**Assignment Breakdown and Guidelines**

**Journal Assignment**

This is a semester long project. This journal is a diary of sorts and will serve as a reflection of your time in this class. It will have a total of twelve entries, one for each day that you are in lab. In other words, from week two through week fourteen, you will need to “write” in your journal about each day you are in lab. Be sure to date each entry with the corresponding date you were in lab that week. Each day’s entry needs to be at least one good paragraph in length, but preferably more. For each day, talk briefly about what happened in lab; explain what went well and what went wrong; talk about what you did and did not like; explain what you would have done differently if you could have; analyze what parts of the day made service good or bad; summarize your overall feelings, impressions, and perceptions of that lab day. It is highly recommended that you NOT wait until the end of the semester to begin this project. If you do it directly after each lab it should only take you a few minutes to complete each entry. At the end of the semester, during week fifteen, or “clean-up” week, you will submit a soft copy of your journal through Blackboard. The journal needs to be typed, in a standard twelve-point font. Each entry needs to be dated.

**Marketing Project**

The part of this project is actually selling your two season ticket booklets. You are not permitted to “take apart” the booklets and sell each ticket individually. You must sell the entire booklet together, with all nine tickets. The money from selling these ticket booklets is due during week five. The entirety of the money is due during this week and you will **NOT** pass this class if you do not submit your ticket money. On your designated lab day you need to put all of the ticket money and the info sheets from each booklet in a sealed envelope with your name, class day, HMGT 4250, and dollar amount written on the front. Money that is not in a sealed envelope will not be accepted. Checks made payable to the Club at Gateway at UNT are also acceptable, as are IDOs. The account number for the IDOs is 60045. You must hand deliver your envelopes. Do not slide it under an office door or trust someone else to turn it in for you.

**Manual**

This is a group project. *Your group will turn in three different manuals, one for each day that your team manages. All* Manuals (1-3) are due during week four. It will contain information pertaining to your first management day. Check the course calendar to see when your group manages; compare this date to the daily special on the menu. *Each manual (separate) will be turned into the instructor in class, bound in binder.* Each manual will contain the following information: **Everything MUST be typed.**

Cover Page

Contact Information

Cleaning List

Job Assignment Chart

Standardized Recipes

The specific instructions for this assignment can be found in the assignment guidelines packet. Read the instructions carefully and remember that this is a group effort.

**Individual Project**

This is a semester long project designed to get you thinking about what it really means to run a restaurant. Even if you have no desire to go into the restaurant industry, *F&B permeates the entirety of the hospitality industry, and you need to know how to manage food*.

This project will expose you to the different components of managing the financial aspects of a foodservice operation.

This individual project has six different steps.

 Step One: Concept & Menu Due Week 2

 Step Two: Recipes Due Week 3

 Step Three: Costing & Menu Engineering Due Week 4

 Step Four: Forecasting Due Week 5

 Step Five: Staffing Due Week 6

 Step Six: Analysis Due Week 12

It would behoove you to keep this project and its materials as a part of your personal portfolio. These skills will greatly help you in the long run of your career, as well as in some of your other classes. This is not a project to be taken lightly; *it is worth fifteen percent of your grade*.

**Personal Appearance Requirements**

Students who fail to meet personal appearance and uniform requirements will lose points, be sent home, and obligated to make-up that missed day. Numerous violations may result in a failing grade for this course. The required uniform may be purchased at the university’s bookstore.

All students must wear the required uniform and comply will all personal appearance guidelines anytime the student is working in the restaurant lab. Uniforms are checked every morning before lab begins and also throughout the day.

The uniform for this class includes: a white, double-breasted chef jacket with white buttons, the UNT logo, and the student’s name embroidered on the front pocket; solid black or black and white checkered chef pants with full-length legs; a white or black chef’s hat that is capable of containing all hair; a green UNT embroidered apron; and black, closed-toed, non-slip kitchen shoes, digital thermometer.

Uniforms MUST be washed and ironed before each lab session, and must remain presentable throughout the semester. Personal appearance guidelines must be followed that conform to safety regulations, standards, and expectations. This includes:

 Scrupulously cleaned hands and fingernails

 No nail polish, no long fingernails, no fake fingernails

 Clean, restrained hair; either braided or in a bun or tucked completely under the hat

 No bangs or wispy hair protruding from hat

 No jewelry of any kind is allowed

 Only neatly trimmed, well-kept facial hair is accepted

Any student who does not follow these sanitary guidelines will lose points (10 points) and may be sent home from class without credit for the day. We do not enforce these because we hate you; it is for safety and sanitary purposes only.

**Lab Responsibilities**

**Management Team**

Before Service:

Arrive no later than 7:45 AM

Put plates and bowls in warmer

Put salad plates in cooler

Put water in steam table

Fold napkins for bread baskets

Make croutons

Bread needs to be in proofer by 8:30

Student Meal Finished by 9:55

Finish all set up by 10:45 for lunch service

Kitchen Manager Duties

 Ultimately accountable for everyone and everything

 Continually monitor and remain in control

 Ability to delegate, direct, correct, and interact with fellow classmates

 Do not create sense of panic

 Ensure that each student knows their assignments and responsibilities for that day

 Set clear expectations for the day

 Re-allocate students as needed throughout the day

 Ensure that all students know their during-service duties and are in place by 10:55

 Assist as need and float around kitchen

 Walk through kitchen with Chef at end of day

 Delegate clean up duties

Complete job evaluations of students

Assistant Kitchen Manager

 Execute Carry-out orders during service

 High degree of personal accountability

 Remain calm and think clearly

 Organize and keep to-go area clean

 Prepare carry-out orders quickly and correctly

 Communicate effectively

Sanitation Manager

 In charge of dish pit throughout day

 Set up dish pit first thing in the morning

 Put down mats

 Fill sanitizer buckets and place around kitchen

 Prepare three compartment sinks

 Put together and turn on dish machine

 Set up linen bins

 Keep dish pit organized and running smoothly throughout the day

 Put away clean dishes

 Properly clean dish pit at end of day

 Break down and clean dish machine

 Keep mop closet clean and organized

 Thoroughly clean and rinse all mop heads

Production Manager

 Oversee the production of the daily special

 Follow recipes and have main entrée ready for service

 Clean tilting skillet

 Check temperatures of various foods throughout day to ensure sanitation

 Lead hot line during service

 Ensure each dish is plated with care

 Control flow of entrees

 Ensure there is always enough of the special for service

 Respond to any and all issues that may occur on the line

Quality Assurance Manager

Expedite during service

 Ensure that each table receives each course in a timely manner

 Make sure that each plate that leaves the kitchen is presentable and correct

 Control the flow of food

Communicate effectively

 Clean line at end of service

**General Course Policies**

**Attendance**

The policy outlined below takes effect the first week of the semester and applies to the entire semester. Students are required to attend all labs. Attendance will be taken, and absences must be made-up on another day. Your presence and participation in these laboratory sessions are critical to your education and to the successful planning and service of the meals.

Attendance: If you have 100% attendance record (i.e. coming to your scheduled labs, this does not include **make-ups**), you don’t need to take the final exam and come for clean-up week. (No Exception)

Excused absences:

Should a laboratory absence be anticipated and unavoidable, you are required to notify your lab instructor prior to the anticipated absence and **make arrangements to make-up the lab** by arranging a date with the instructor. When you make up the lab, the normal points eligible are available. Not following these steps will result in an unexcused absence.

Unexcused Absences:

Failure to show up for lab without notifying the instructor in advance of the beginning of the lab will constitute an unexcused absence. An unexcused absence will result in the loss of all points for that day. Two unexcused absences in the semester will automatically lower the semester grade by a letter. Three unexcused absences in the semester will result in the student being given an Incomplete (I) grade for the course.

Tardiness & Early Departures:

It is the responsibility of the student to be in complete uniform and to sign the roll sheet by 8:00 am or before, neglecting to do so will result in a tardy or an absence. Each lab tardy will result in a loss of 15-20 points for that day. Plan your commute so you can arrive 5-10 minutes early. *I-35 is always horrible; plan around it. Bad traffic on I-35 is not a valid excuse to be tardy.* Leaving lab early must be pre-approved by the Lab Instructor, failure to do so will result in a loss of 60 points. Falsifying your arrival time or departure time for lab will be considered a violation of University Honesty Policy in this course and may result in further disciplinary action.

**Assignments, Quizzes, Exams, Assignments**

All written assignments must be neatly typed in a standard font, size 12, double spaced. Assignments are due at the beginning of the class period on the specified due date. Online assignments are due by 11:59 pm on the date they are due. A copy of your manual must be turned into your instructor no later than 8:00 am on the due dates.

**Late Individual Assignments:** The Chef will give you one week grace period after the due date to turn in your late assignment(s) with a 15 point penalty assessed, thereafter, late assignments will not be accepted. Exams and quizzes are based on information presented in the online course modules. All exams, quizzes and assignments must be taken and completed when scheduled or announced. **No** make-up at all for all online quizzes and final exam!

**Teamwork**

Teamwork and fairness between students in this class is crucial. Students will need to complete a total of 3 group projects (the manuals) and it is very important that each member of the group contributes the same amount of work. Each student will receive a grade for each assignment regardless of how the work was completed. Also, cooperation between students is essential for success each day at the Club.

**Cell Phones**

Cell phones should NOT be brought to class, or must be placed in locked lockers before 8:00 am. Use of cell phones for any activity during lab hours will result in the loss of 5 points per use. Contact your instructor if there is an emergency situation that would require you to stay in contact via cell phone.

**Extra Credit**

Extra credit points may be awarded at the discretion of the instructors for such activities as working in the lab on special days, participation in CMHT events and activities, etc. Students who work an extra lab session will not receive points for that day unless prior approval to do so has been obtained by the lab instructor.

Guest Chef Prep-Day = Monday **April 1st**

Guest Chef Day = 70 points- **April 2nd @ 7:45 am**

Selling Extra Booklet ticket = 100 points due **Week 8 (after week 8, 50 points).**

**Tobacco, Alcohol, Drugs**

The Club at Gateway Center is a tobacco-free environment (this includes smokeless tobacco). Students are not allowed to smoke any time during the scheduled lab time. The use of any type of alcohol or illegal drugs by students at The Club at Gateway Center is absolutely forbidden! (Alcohol may be used in the preparation of recipes only). Disciplinary action will be taken and may include a failing grade in the course and further action taken by the University. In the event an instructor suspects that a student is under the influence of alcohol or illegal drugs or is "hung-over" during lecture or lab sessions, the instructor reserves the right to contact the authorities and pursue disciplinary action accordingly.

**Personal Items**

During lab times, the proper uniform is the only personal item that the students may have. All other items should be safely secured either offsite or in a locker in the locker room which is locked by the student with their own lock. The Club at Gateway is not responsible for any personal items that may be lost, stolen, or damaged if brought to class.

**Revisions**

The instructors reserve the right to revise this syllabus, class schedule, and list of course requirements when such revisions will benefit the achievement of course goals and objectives. Any major revisions will be distributed during the lecture and/or lab period. Requirements may be amended during the semester, which could affect the total number of possible points and/or their distribution. Final grade points would then change accordingly.

**Have you met with your advisor?**

* **ALL** students are expected to meet with their Academic Advisor **each semester** 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>

**Do you know these important dates in Spring 2019**

|  |  |
| --- | --- |
| January 14 | First day of class  |
| January 21 | MLK Jr. Day – UNT is closed, so no classes |
| January 18 | Last day for change of schedule other than a drop. (Last day to add a class.) |
| January 28 | Census date –Students cannot be added to a course for any reason after this date. |
| January 29 | Beginning this date, students must follow university procedures to drop a class. See <https://registrar.unt.edu/registration/dropping-class> |
| March 11-17 | Spring Break |
| April 1 | Last day for a student to drop a course and receive a W. |
| May 1-2 | Pre-final days |
| May 2 | Last class day |
| May 3 | Reading day (no classes) |
| May 4-10 | Final exams **(Exams begin on Saturday)** |
| May 10-11 | Graduation ceremonies |

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

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

|  |
| --- |
| Individual Faculty Member/AdvisorDepartment ChairAssociate Dean, College of Merchandising, Hospitality & TourismDean, College of Merchandising, Hospitality &Tourism |

**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](http://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 <https://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: <https://it.unt.edu/eagleconnect>.

  **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 <https://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 Canvas regarding assignments, exams, field trips, and other items that may be impacted by the closure.

**CMHT-IT Services Student Laptop Checkout Information**

The CMHT-IT Services desk located on the 3rd floor of Chilton Hall outside room **386** will have Dell laptops available for checkout for all UNT students. These laptops and the CMHT-IT Services desk will be available during the following hours:

Monday: 8:00AM – 9:30PM

Tuesday: 8:00AM – 9:30PM

Wednesday: 8:00AM – 9:30PM

Thursday: 8:00AM – 9:30PM

Friday: 8:00AM – 5:00PM

These Dell laptops can be checked out at any point during the above hours and must be returned on the same business day to the CMHT-IT Services personnel. These laptops must remain on campus and will **not** save your data. So be sure to use a USB or email yourself to save your work! For more information, please stop by the CMHT-IT Services desk or visit us at: <https://itservices.cmht.unt.edu/>

**CMHT Student Computer Lab**

Located on the 3rd floor of Chilton Hall, technology classroom **388** will be open for students as a computer lab Monday - Friday between the hours of 8:00AM – 1:00PM. In this computer lab, there will be laptops available for checkout as well as printers for your course-related printing needs. Please take advantage of this environment to work on group projects or as a study room.

**CMHT Virtual Lab**

UNT Students currently enrolled in a CMHT course have access to the CMHT Virtual Lab provided by VMware Horizon View virtual desktop system. This is useful if your course requires specific software and you need access to the software on your personal machine. You can find more information and installation steps here: <https://itservices.cmht.unt.edu/labs>

Also, the CMHT-IT Services desk can assist you with installing the VMware client on your personal machine. Please see above hours of operation for our IT services desk.

**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**.**

**COURSE SAFETY STATEMENTS**

Students in the College of Merchandising, Hospitality and Tourism are urged to use proper safety procedures and guidelines. While working in laboratory 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.

**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.

**EXPECTED STUDENT BEHAVIOR**

Student behavior is expected to be respectful of both other students and faculty. Student 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 the instructor may refer the student to the Dean of Students to consider whether the student's conduct violated the Code of Student Conduct. The university's 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 will be held 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).

**FINAL EXAM POLICY**

Final exams will be administered at the designated times during the final week of each long semester and during the specified day of each summer term.

**ACCESS TO INFORMATION**

As you know, your access point for business and academic services at UNT occurs within the my.unt.edu site  [www.my.unt.edu](http://www.my.unt.edu). If you do not regularly check EagleConnect or link it to your favorite e-mail account, please so do, as this is where you learn about job and internship opportunities, CMHT events, scholarships, and other important information. The website that explains Eagle Connect and how to forward your email: <http://eagleconnect.unt.edu/>

4250 – Restaurant Operations II

I have read and understand the syllabus for HMGT 4250 provided online to me by the course Instructors of the CMHT at the University of North Texas.

I understand that it is my responsibility to read and meet all the requirements outlined in the syllabus and in the course packet provided to me on diskette.

I understand that I am required by CMHT to earn a minimum final course grade of a C (70.0%) to pass and a final course grade of 69.9% or lower requires that I retake the course.

I understand that I am responsible for keeping a record of my grades / points earned in this course during the semester. I understand that it is my responsibility to seek clarification and/or assistance during the semester from my instructors as it relates to the course requirements and/or my performance in this course.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Print Your Full Name Student ID Number

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Signature Date

HMGT 4250 – Restaurant Operations II

The information provided in this document is strictly confidential. This document will be destroyed at the end of the semester or returned to the student upon request. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Emergency Medical Treatment Release Statement**:

I hereby authorize the Instructors of the HMGT restaurant and/or any licensed physician, EMT or other qualified hospital personnel to render medical treatment, which, in their judgment, is necessary in the event of serious and/or incapacitating illness or injury to me. I understand that, in all such cases, at least one person listed as an emergency contact will be notified as quickly as possible.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Print Your Full Name Student ID Number

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Signature Date

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Date of Birth: Home Phone Number

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Your Current Full Address

Please list at least **three people to contact** in the event of an emergency including at least one parent.

|  |  |  |
| --- | --- | --- |
| **Name** | **Relationship to you** | **Phone Number(s)** |
|  |  |  |
|  |  |  |
|  |  |  |

Primary Care Physician: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Phone #:\_\_\_\_\_\_\_\_\_\_\_\_

Medical Insurance Policy Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Group Number: \_\_\_\_\_\_\_\_\_\_

Medical Insurance Phone Number: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Please use the free space below, as needed, to detail any necessary additional directions or clarifications.

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**Student Contact Information Sheet**

Preferred Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Legal Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Preferred Phone # \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ mobile home other

Alternate Phone # \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ mobile home other

Preferred e-mail \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Alternate e-mail \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Current Employer \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

“Dream” Job/Employer \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Hospitality Experience \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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Something unique about you that you want to share with the class:

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