ADMINISTRATIVE DETAILS

COURSE SCHEDULE

Tuesday & Thursday 12:30pm – 1:50pm (Chil 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 359G
Office hours: Tuesday & Thursday 2:00pm – 2:30pm (or by appointment)
E-Mail: han.wen@unt.edu

REQUIRED TEXT


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:

<table>
<thead>
<tr>
<th></th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prelim I</td>
<td>100</td>
</tr>
<tr>
<td>Prelim II</td>
<td>100</td>
</tr>
<tr>
<td>Final Exam</td>
<td>150</td>
</tr>
<tr>
<td>Quizzes</td>
<td>50</td>
</tr>
<tr>
<td>Attendance</td>
<td>50</td>
</tr>
<tr>
<td>Individual Essay</td>
<td>100</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>550</strong></td>
</tr>
</tbody>
</table>

Prelims will be announced and be given during the regularly scheduled lecture session. Quizzes will be unannounced and there will be no make-ups allowed. 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. 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:

<table>
<thead>
<tr>
<th>GRADE</th>
<th>POINTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>A=</td>
<td>495 – 550 points</td>
</tr>
<tr>
<td>B=</td>
<td>440 – 494 points</td>
</tr>
<tr>
<td>C=</td>
<td>385 – 439 points</td>
</tr>
<tr>
<td>D=</td>
<td>330 – 384 points</td>
</tr>
<tr>
<td>F=</td>
<td>329 and below</td>
</tr>
</tbody>
</table>

ASSIGNMENTS/TESTS

Assignments are due at the beginning of the class period on the specified date. LATE WORK WILL NOT be accepted without an excused absence.

Exams will cover material presented in lectures, class activities, assignments, texts, outside readings, guest speakers, field trips, 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 text books, 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 21 years of age or older to participate in the beverage tastings which will be conducted during the semester. Students are not 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.
ACADEMIC REQUIREMENTS

Academic Status

- This term is used as an indication of a student’s academic standing with the university. Graduate students must maintain a minimum cumulative grade point average (CGPA) of 3.0 to remain in good academic standing.
- A graduate student is placed on academic probation at the end of any enrollment period in which the CGPA drops below 3.0.

ACADEMIC ADVISING

CMHT Graduate Faculty Advisor

- CMHT MS students: plan to contact your assigned graduate faculty advisor at least once a semester, preferably twice. After the degree plan is completed, provide updates specifically on any change related to your degree plan. This includes changing the classes selected on the degree plan, change of minor or change in choice of thesis or non-thesis option.
- CMHT Graduate Academic Certificate students: contact Dr. Kennon, Graduate Coordinator at least once every semester to verify certificate program progression.

Degree Plan

- The degree plan is an official document prepared and approved by the student’s major professor and the Department Chair and lists courses completed, courses to be completed, proficiency examinations and all other requirements for a particular degree program. The degree plan is then submitted for department chair approval during the student’s first term/semester of enrollment. The degree plan is subject to the requirements of the catalog in effect at the time the degree plan is approved. Policy found at: http://www.unt.edu/catalog/grad/academics.htm

Non-Degree Students

- Non–degree seeking students are admitted to the Toulouse School of Graduate Studies to enroll in graduate or undergraduate courses and are not admitted to a degree program or do not intend to complete a degree at UNT. Up to 12 graduate semester credit hours taken as a non–degree seeking student may be used toward a degree only with approval from the academic department. Non–degree seeking students must meet graduate school admission requirements.
- Students who continue to register for courses beyond the first 12 hours risk earning credits that cannot be applied to a degree program if admission is obtained later. Satisfactory completion of course work and/or other degree
requirements does not imply acceptance of those credits toward a degree program. It is the responsibility of the student to know his or her admission status and seek admission to a degree program in a timely manner. 
http://www.unt.edu/catalog/grad/academics.htm

Application for Graduation

- It is the responsibility of the student to stay well-informed of progress toward the degree and to file the appropriate degree application with the office of the graduate dean. This is handled by accessing the online form and following the directions at http://tsgs.unt.edu/academics/graduation. Consult the online academic calendar at http://registrar.unt.edu/graduation-and-diplomas for the proper dates. The applicant’s grade point average on all graduate work attempted must be at least 3.0 for the application to be accepted. Please note that there are no longer summer graduation ceremonies and the graduation deadline

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. 
http://vpaa.unt.edu/academic-integrity.htm

As a graduate student, you may be accumulating a body of knowledge related to your research focus. If you desire to continue with this endeavor in a current or future class you should discuss this matter with your instructor before beginning an assignment which you might utilize previously submitted work. Again, submitting papers, projects, or case studies that have already been submitted in previous coursework or current coursework is academic dishonesty.

STUDENT PERCEPTIONS OF TEACHING

The Student Perceptions of Teaching (SPOT) is the student evaluation system at UNT. This assessment will be made available during the semester. Student feedback is important and an essential part of participation in this course.
QUALIFIED STUDENTS UNDER THE AMERICANS WITH DISABILITIES ACT OR SECTION 504 OF THE REHABILITATION ACT OF 1973

The College of Merchandising, Hospitality and Tourism cooperates with the Office of Disability Accommodation to make reasonable accommodations for qualified students with disabilities. If you have a disability for which you will require accommodation, please present your written accommodation request by the end of the first week and make an appointment with the instructor to discuss your needs.

IMPORTANT DATES

Specific details of all deadlines and events are found at these websites. Use these websites for all final verifications of deadlines and dates.

http://registrar.unt.edu/registration/registration-guides-by-semester
http://tsgs.unt.edu/academics/graduation

August 29  First Class Day (Monday)
September 9  Deadline to apply for Graduation. ABSOLUTE Last Day to apply.
September 13 Beginning this date a student who wishes to drop a course must first receive written consent of the instructor.
October 7  Last day for student to receive automatic grade of W for nonattendance.
          Last day for change in pass/no pass status.
          Last day to drop a course or withdraw from the semester with a grade of W for courses that the student is not passing. After this date, a grade of WF may be recorded.
November 4  CMHT submits proof of comprehensive exam results, PILOT and thesis completion. Remove grade of I and submit degree plan submissions prior to proof of completion.
November 7  Last day to drop with either W or WF.
          Last day for a student to drop a course with consent of the instructor.
November 23 Last day to withdraw from the semester (Dropping all UNT courses)
          A grade of WF may be assigned if student is not passing.
December 9  Reading day. No classes.
December 10-16 Finals week.
ACADEMIC ORGANIZATIONAL STRUCTURE

Understanding the academic organizational structure and appropriate Chain of Command is important when resolving class-related issues. When you need problems resolved, you should start with your individual faculty member who will then help you navigate the Chain of Command shown below:

University of North Texas
CMHT Academic Chain of Command

Individual Faculty Member

Department Chair

Associate Dean, CMHT

Dean, CMHT

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. If you do not regularly check Eagle Connect or link it to your favorite e-mail account, please do so, as this is where you learn about job opportunities, CMHT events, scholarships, and other important information. The website that explains Eagle Connect and how to forward your email: http://eagleconnect.unt.edu/

COURSE SAFETY STATEMENTS

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

**IMPORTANT NOTICE FOR F-1 STUDENTS TAKING DISTANCE EDUCATION COURSES**

From UNT-International regarding On-Campus Component Reporting Form for Online Courses. “Immigration regulations stipulate that for F-1 International Students “no more than the equivalent of one on-line/distance education class or 3 credits per session may count towards the full course of study requirement” (8 C.F.R. § 214.2(f)(6)(i)(G)). At UNT, many online courses are in reality “blended” courses that have both online and on-campus components. To compensate for the “blended” courses, UNT has created this form to allow students taking a “blended” course to count the course as an on-campus course and not an online course to comply with their full time enrollment requirement. This form should be filled out and signed by the Course Professor and returned to the International Student and Scholar Services Office during the first week of classes for a given term.”

Form link: [http://international.unt.edu/node/482](http://international.unt.edu/node/482)

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.

**CLASSROOM POLICIES (on-campus and on-line)**

The University’s expectations for student conduct apply to all instructional forums. The Code of Student Conduct is located at [http://www.unt.edu/csrr/student_conduct/index.html](http://www.unt.edu/csrr/student_conduct/index.html).

**EMERGENCY NOTIFICATION & PROCEDURES**

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). [http://www.unt.edu/eaglealert/](http://www.unt.edu/eaglealert/) The system sends messages to the phones, etc. of all active faculty staff, and students. Please make certain to update your phone numbers at [www.my.unt.edu](http://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 (weather or other circumstance) check your Eagle Connect email and check into your Blackboard course to receive information regarding your specific classes.
Class Schedule*

<table>
<thead>
<tr>
<th>WEEK</th>
<th>DATE</th>
<th>TOPIC</th>
<th>READING</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Aug 30</td>
<td>Introduction to HMGT 4300</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Sep 1</td>
<td>Sense of Taste; Definitions</td>
<td>EW: Chapter 1,2</td>
</tr>
<tr>
<td>2</td>
<td>Sep 6</td>
<td>Fermentation</td>
<td>EW: Chapter 3</td>
</tr>
<tr>
<td></td>
<td>Sep 8</td>
<td>Food &amp; Wine Pairing; Alcoholism</td>
<td>EW: Chapter 5</td>
</tr>
<tr>
<td>3</td>
<td>Sep 13</td>
<td>Wines of France</td>
<td>EW: Chapter 9, 11</td>
</tr>
<tr>
<td></td>
<td>Sep 15</td>
<td>Wines of France</td>
<td>EW: Chapter 9, 11</td>
</tr>
<tr>
<td>4</td>
<td>Sep 20</td>
<td>Wines of Italy</td>
<td>EW: Chapter 10</td>
</tr>
<tr>
<td></td>
<td>Sep 22</td>
<td>Wines of Italy</td>
<td>EW: Chapter 10</td>
</tr>
<tr>
<td>5</td>
<td>Sep 27</td>
<td>Wines of Germany</td>
<td>EW: Chapter 10, 13</td>
</tr>
<tr>
<td></td>
<td>Sep 29</td>
<td>Wines of Germany</td>
<td>EW: Chapter 10, 13</td>
</tr>
<tr>
<td>6</td>
<td>Oct 4</td>
<td>Prelim I</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Oct 6</td>
<td>Review answers of Prelim I</td>
<td></td>
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<tr>
<td>7</td>
<td>Oct 11</td>
<td>Fortified Wine</td>
<td>EW: Chapter 12</td>
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<tr>
<td></td>
<td>Oct 13</td>
<td>Wines of the United States</td>
<td>EW: Chapter 7</td>
</tr>
<tr>
<td>8</td>
<td>Oct 18</td>
<td>Wines of the United States</td>
<td>EW: Chapter 7</td>
</tr>
<tr>
<td></td>
<td>Oct 20</td>
<td>Wines of Australia</td>
<td>EW: Chapter 8</td>
</tr>
<tr>
<td>9</td>
<td>Oct 25</td>
<td>Wines of Other Countries</td>
<td>EW: Chapter 8</td>
</tr>
<tr>
<td></td>
<td>Oct 27</td>
<td>Beers and Ales</td>
<td>Power Point</td>
</tr>
<tr>
<td>10</td>
<td>Nov 1</td>
<td>Domestic Beers</td>
<td>Power Point</td>
</tr>
<tr>
<td></td>
<td>Nov 3</td>
<td>Imported Beers</td>
<td>Power Point</td>
</tr>
<tr>
<td>11</td>
<td>Nov 8</td>
<td>Prelim II</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Nov 10</td>
<td>Review answers of Prelim II</td>
<td></td>
</tr>
<tr>
<td>12</td>
<td>Nov 15</td>
<td>Distilled Spirits</td>
<td>AB: Chapter 6, 7</td>
</tr>
<tr>
<td></td>
<td>Nov 17</td>
<td>Whiskies; Scotch Whisky</td>
<td>AB: Chapter 6, 7</td>
</tr>
<tr>
<td>13</td>
<td>Nov 22</td>
<td>Vodka; Gin</td>
<td>AB: Chapter 1, 3</td>
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<tr>
<td></td>
<td>Nov 24</td>
<td>Thanksgiving Break</td>
<td></td>
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<tr>
<td>14</td>
<td>Nov 29</td>
<td>Rum</td>
<td>AB: Chapter 4</td>
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<tr>
<td></td>
<td>Dec 1</td>
<td>Tequila</td>
<td>AB: Chapter 5</td>
</tr>
<tr>
<td>15</td>
<td>Dec 6</td>
<td>Brandies; Liqueurs</td>
<td>AB: Chapter 8, 9</td>
</tr>
<tr>
<td></td>
<td>Dec 8</td>
<td>Pre-Finals Day</td>
<td></td>
</tr>
<tr>
<td>16</td>
<td>Dec 15</td>
<td>Final Examination (10:30am – 12:30pm)</td>
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</tbody>
</table>

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