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. Richard F. Tas
Division of Hospitality Management
Chilton Hall 343A
940-565-3438
Office hours as posted or by appointment
E-Mail Address: Richard.Tas@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 he 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>
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</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>Total</td>
<td>400</td>
</tr>
</tbody>
</table>

Prelims and quizzes will be announced and given during the regularly scheduled lecture session. There will be no make-ups allowed for missed quizzes. However, 7 quizzes will be administered and the 2 lowest quiz scores will be dropped at the end of the semester. 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>
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<tbody>
<tr>
<td>A=</td>
<td>360-400 points</td>
</tr>
<tr>
<td>B=</td>
<td>320-359 points</td>
</tr>
<tr>
<td>C=</td>
<td>280-319 points</td>
</tr>
<tr>
<td>D=</td>
<td>240-279 points</td>
</tr>
<tr>
<td>F=</td>
<td>239 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.

FINANCIAL AID SATISFACTORY ACADEMIC PROGRESS (SAP) UNDERGRADUATES

A student must maintain Satisfactory Academic Progress (SAP) to continue to receive financial aid. Students must maintain a minimum 2.0 cumulative GPA in addition to successfully completing a 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.

If at any point you consider dropping this or any other course, please be advised that the decision to do so has the potential to affect your current and future financial aid eligibility. Please visit http://financial aid.unt.edu/satisfactory-academic progress-requirements for more information about financial aid Satisfactory Academic Progress. It may be wise for you to schedule a meeting with your CMHT academic advisor or visit the Student Financial Aid and Scholarships office to discuss dropping a course before doing so.

ACADEMIC ADVISING

▪ All pre-majors are required to meet with their Academic Advisor and receive an advising code to register for classes each semester. ALL students should meet with their Academic Advisor at least one time per semester (Fall & Spring). It is important to update your degree plan on a regular basis to ensure that you are on track for a timely graduation.

▪ Advising Contact Information (Chilton Hall 385 – 940.565.4635)

  Brittany Barrett, MSIS  Merchandising L-Z
  Jaymi Wenzel  Hospitality Management A-K
  Philip Aguinaga, M.Ed.  Hospitality Management L-Z
  Kelly Ayers, M.Ed.  Home Furnishings & Digital Retailing
Important for Timely Graduation

A prerequisite is a course or other preparation that must be completed before enrollment in another course. All prerequisites are included in catalog course descriptions. It is very important that you work with your advisor to be sure you are sequencing courses correctly (rather than taking courses scheduled at a convenient time) to avoid delayed graduation. Ultimately, it is a student’s responsibility to ensure they have met all prerequisites before enrolling in a class. Students who have not met prerequisites will not be allowed to remain in a course. Once classes begin, students often have few, if any, options for adding a different course, which can be an issue for financial aid.

Payment Deadline

It is imperative that students have paid for all enrolled classes. Please check your online schedule daily to insure you have not been dropped for non-payment of any amount. Students unknowingly have been dropped from classes for various reasons such as financial aid, schedule change fees, parking fees, etc. CMHT will not be able to reinstate students for any reason regardless of situation. It is the student’s responsibility to ensure all payments have been made.

CMHT Protocol

Understanding the academic organizational structure and appropriate Chain of Command is important when resolving class-related or advising issues. When you need problems resolved, please follow the step outlined below:

```
Individual Faculty Member/Advisor
    ↓
Department Chair
    ↓
Associate Dean, College of Merchandising, Hospitality & Tourism
    ↓
Dean, College of Merchandising, Hospitality &Tourism
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OFFICE OF DISABILITY 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. You may request accommodations at any time, however, 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.

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).

ATTENDANCE

Attendance will be monitored throughout the semester. Lectures will cover material not found in the texts. Therefore, attending class will be the best way to assure learning all of the topics discussed. Tardiness disrupts the class.

CLASS DECORUM

Please be professional in all verbal discussions, questions, responses, and conversations in this class/lab. No abusive, offensive, or slang language is permitted. This also applies to all written communication. Business professional dress is expected for all tours, class presentations or other professional functions. Otherwise dress should adhere to the guidelines in the Student Code of Conduct. Please turn off all cell phone ringers, etc. Please do not leave in and out of class to answer or make calls.
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 his sole judgment it is in the best interest of the University.

STUDENT EVALUATION OF TEACHING EFFECTIVENESS (SETE)

The Student Evaluation of Teaching Effectiveness (SETE) is a requirement for all organized classes at UNT. This short survey will be made available at the end of the semester to provide students a chance to comment on how this class is taught. Student feedback is important and an essential part of participation in this course.

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. Please check the course calendar early in the semester to avoid any schedule conflicts.

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 do so, 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/](http://eagleconnect.unt.edu/)
COURSES IN A BOX

Any CMHT equivalent course from another university must receive prior approval from the CMHT academic advisor to insure that all CMHT degree plan requirements are met. For example, courses that are taken online or from a program that offers course material via CD, booklet, or other manner of correspondence must have prior advisor approval.

IMPORTANT NOTICE FOR F-1 STUDENTS TAKING DISTANCE EDUCATION COURSES

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 (which must be approved in advance by the instructor) 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.

DROPPING AN ONLINE COURSE

A student needing to drop an online course should send their instructor an email with their name, student ID#, reason for dropping a course, and date you are sending the email. This must be done prior to the UNT deadline to drop a course.

If approved, the instructor will contact the Director of CMHT Advising in Chilton 385 where you may obtain a signed drop form. It is your responsibility to turn in the completed drop slip to the UNT Registrar's office before the deadline to make sure you have been dropped from the course with a “W”. If you are taking only online courses and your instructor approves the drop, please contact the CMHT Director of Advising for instructions.
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). 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 regarding assignments, exams, field trips, and other items that may be impacted by the closure.

CONCLUDING REMARKS

The above by no means answers all details applicable to this course and will be modified verbally in class. Should you have any unanswered questions please ask.
**Tentative Class Schedule**

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<thead>
<tr>
<th>DATE</th>
<th>TOPIC</th>
<th>EW: Chapter(s)</th>
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</thead>
<tbody>
<tr>
<td>June 6</td>
<td>Administrative Details</td>
<td>Chapter 1</td>
</tr>
<tr>
<td></td>
<td>Introduction to HMGT 4300</td>
<td></td>
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<tr>
<td></td>
<td>Sense of Taste</td>
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<tr>
<td></td>
<td>Definitions</td>
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<td>June 7</td>
<td>Fermentation</td>
<td>Chapter 2, 3</td>
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<tr>
<td></td>
<td>Wine in General</td>
<td></td>
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<tr>
<td>June 8</td>
<td>Wines of France</td>
<td>Chapter 9, 11</td>
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<tr>
<td></td>
<td>Champagne</td>
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<tr>
<td>June 9</td>
<td>Wines of France</td>
<td>Chapter 9, 10 and 11</td>
</tr>
<tr>
<td></td>
<td>Champagne</td>
<td></td>
</tr>
<tr>
<td>June 10</td>
<td>Wines of Italy</td>
<td>Chapter 10</td>
</tr>
<tr>
<td>June 13</td>
<td>Wines of Italy</td>
<td>Chapter 10</td>
</tr>
<tr>
<td>June 14</td>
<td><strong>Prelim I</strong></td>
<td>Chapter 10, 13</td>
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<tr>
<td></td>
<td>Wines of Germany</td>
<td></td>
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<tr>
<td>June 15</td>
<td>Wines of Germany</td>
<td>Chapter 8, 10 and 13</td>
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<td></td>
<td>Wines of Australia</td>
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<td>June 16</td>
<td>New York Wines</td>
<td>Chapter 7</td>
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<td>California Wines</td>
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<tr>
<td>June 20</td>
<td>Beers and Ales</td>
<td>PowerPoint</td>
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<tr>
<td>June 21</td>
<td>Beers and Ales</td>
<td>PowerPoint</td>
</tr>
<tr>
<td>June 22</td>
<td>Imported Beer and Ales</td>
<td>PowerPoint</td>
</tr>
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</table>
June 23  Prelim II  
Distilled Spirits  
Whiskies  

CBS: Chapter 7

June 27  Whiskies  

CBS: Chapter 6

June 28  Rum  
Tequila  

CBS: Chapter 4  
CBS: Chapter 5

June 29  Vodka  
Gin  

CBS: Chapter 1  
CBS: Chapter 3

June 30  Liqueurs and Cordials  

CBS: Chapter 9

July 4  Independence Day (UNT Closed)

July 5  Porto  

EW: Chapter 12

July 6  Cognac and Brandy  

CBS: Chapter 8

July 7  Alcohol Abuse/Alcoholism  

PowerPoint

July 8  **Final Examination 12:00 P.M.-1:50 P.M.**