



SOUTH PLAINS COLLEGE *Culinary Arts Department*

HAMG 1321

Introduction to Hospitality Industry Online

Course Description: An exploration of the elements and career opportunities within the multiple segments of the hospitality industry.

Instructor:

Chef Natalie Osuna

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Office Hours: Monday-Thursday 2:30pm-3:30pm, Friday 9am-1pm

Class Hour and Room: Section 151 and 152 are online

Exam Schedule: The Final date and time is TBD. ManageFirst Hospitality Exam is the Final.

Required Text: ManageFirst: Hospitality and Restaurant Management w/ Online Exam Voucher + ManageFirst Exam Prep: Marketing, Management and Human Resource Management, 2nd Edition

Edition: ISBN-13: 978-0-13-472050-0

Online quizzes and assignments can be found under "Course Content" on the Blackboard Homepage. **Access codes must be purchased and registered to access quizzes and assignments.** Chapter notes are available for students on Blackboard under "Additional Resources".

Grading Policy:

1. There will be **no** Make-up on Homework Assignments or Exams.
2. Homework Assignments will be assigned online through **Blackboard Course Content tab** throughout the semester. Please go to Blackboard and register your access code first. If you've already bought an access code with the textbook, you may register with the access code without payment. If you do not have an access code, you will be asked to pay before you can access to the online assignments.
3. Individual effort must be demonstrated on all exams. Also considered inappropriate is the use of, in any fashion, a solution manual of any kind. It is the aim of the faculty of South Plains College to foster a spirit of complete honesty and a high standard of integrity. The attempt of students to present as their own any work that they have not honestly performed is regarded by

the faculty and administration as a serious offense and renders the offenders liable to serious consequences, possibly suspension. **Academic Dishonesty:** "At minimum, the first instance of academic dishonesty will be submitted to Student Judicial Services and the student will receive a zero for the assignment. The second instance of academic dishonesty will be submitted to Student Judicial Services and the student will receive an F in the course and be expelled from the program".

4. Class attendance and attention will be crucial to the student's successful completion of this course. Although attendance will not be taken, you are still expected to complete all assignments by the due date. **Attendance policy may be altered due to Covid-19.**

5. The grading scale is as follows:

90-100	A
80-89	B
70-79	C
60-69	D
Below 60	F

6. The grading will be based on the following assignment:

Homework:	30%
Quizzes:	30%
Field Project:	10%
Final:	30%
	100%

7. If there is a problem or a dispute with a grade, it must be brought to your instructor's attention and resolved within 5 days of the grades return. After that, it will not be considered under any circumstances.
8. There will be no required in person lecture for this class. If you feel you need out of class help, please visit with your professor during office hours.

Notes:

- Your first Online quiz and homework assignments will open on Monday, August 28th and be due on Thursday, September, 7th . ALL OTHER WEEKS THROUGHOUT THE SEMESTER, assignments will be available starting on Friday's at 8am and be due by the following Thursday at 11:59pm.
- There might be a possibility for extra credit or a bonus sometime during the semester. These extra points CANNOT raise your grade for a particular segment of your grade beyond 100%. For example, your maximum quiz average can only be 100% or test average can only be 100%.
- The **Final** for this course will be the ManageFirst Hospitality Exam over all chapters. Date and time TBD.
- If you need special accommodations, you will still have to take the test on the scheduled date of the exam. If there is a conflict, you will have to prove it to your instructor in order to take an exam at a different time.

South Plains College's Notices

NOTICE TO STUDENTS: In this class, the teacher will establish and support an environment that values and nurtures individual and group differences and encourages engagement and interaction. Understanding and respecting multiple experiences and perspectives will serve to challenge and stimulate all of us to learn about others, about the larger world and about ourselves. By promoting diversity and intellectual exchange, we will not only mirror society as it is, but also model society as it should and can be.

Topics: The list of selected topics may be modified during the course of the semester. The instructor will notify the class of any changes to the topic list.

Course Outline

HAMG 1321

Introduction to Hospitality Industry

Week	Assignments Open/Due Date	Topic	Assignments	Reading Assignment
1	8/28-8/31 *Nothings is due this week.	Culinary Orientation	Sign in for Pearson with Access Code	Chapter 1
2	9/4-9/7	Dynamics of Leadership	Ch. 1 notes, Case Study, Review for Learning, Ch. 1 Quiz	Chapter 1
3	9/8-9/14	Leaders Facilitate the Planning Process	Ch. 2 notes, Case Study, Review for Learning, Ch. 2 Quiz	Chapter 2
4	9/15-9/21	Leaders are Effective Communicators	Ch. 3 notes, Case Study,	Chapter 3

			Review for Learning, Ch. 3 Quiz	
5	9/22-9/28	Leaders Facilitate Employee Performance	Ch. 4 notes, Case Study, Review for Learning, Ch. 4 Quiz	Chapter 4
6	9/29-10/5	Leaders Facilitate Teamwork	Ch. 5 notes, Case Study, Review for Learning, Ch. 5 Quiz	Chapter 5
7	10/6-10/12	Leaders Manage Employee Work Schedules	Ch. 6 notes, Case Study, Review for Learning, Ch. 6 Quiz	Chapter 6
8	10/13-10/19	Leaders Manage Daily Operations	Ch. 7 notes, Case Study, Review for Learning, Ch. 7 Quiz	Chapter 7
9	10/20-10/26	Leaders Manage Meetings	Ch. 8 notes, Case Study, Review for Learning, Ch. 8 Quiz	Chapter 8
10	10/27-11/2	Leaders Manage Compensation Programs	Ch. 9 notes, Case Study, Review for Learning, Ch. 9 Quiz	Chapter 9
11	11/3-11/9	Employee Retention and Terminations	Ch. 10 notes, Case Study,	Chapter 10

			Review for Learning, Ch. 10 Quiz	
12	11/10-11/16	Field Projects	Field Projects	Field Projects
13	11/17-11/23	Review/Practice Tests	Review/Practice Tests	Review all Chapters
14	11/27-11/30	Finals	Finals	Finals
15	12/4-12/7	Finals-Lab Classes	Finals-Lab Classes	Finals-Lab Classes
16	12/11-12/14	Clean Up	Clean Up	Clean Up

For Intellectual Exchange, Disabilities, Non-Discrimination, Title IX Pregnancy Accommodations, CARE (Campus Assessment, Response, and Evaluation) Team, and Campus Concealed Carry, click here: [Syllabus Statements \(southplainscollege.edu\)](https://southplainscollege.edu)