

**UNIVERSITY OF FLORIDA
DEPARTMENT OF TOURISM, RECREATION AND SPORT MANAGEMENT
LEI 4905
FARM, FORK AND TABLE: HOSPITALITY BUSINESS ETIQUETTE FOR SUCCESS
COURSE SYLLABUS**

INSTRUCTOR	Dr. Lori Pennington-Gray Office: 325c FLG (Florida Gym Building) Tel: (352) 294 –1657 E-mail: pennggray@ufl.edu (preferred) (please put your last name and LEI 4905 Food in the subject line of all emails)
TA	TBD
OFFICE HOURS	TBA
CREDIT HOURS	3 Credits
LECTURES	Online Course

COURSE OVERVIEW

In today's business world, more and more business is conducted over restaurant tables than boardrooms. Part of the professional process is being able to understand proper table etiquette and how to present oneself in a sophisticated and proper manner while eating.

Dining with a client, colleague, or superior is an opportunity to get to know the individual on a personal level to strengthen your business relationship. Clients and employers are observing your social skills, character, and business acumen.

The way you behave while dining is a reflection of how you conduct business. Every module will contribute to the students' professional dining toolbox.

COURSE OUTCOMES

Upon successful completion of this course, students will be able to:

1. Understand the role of dining etiquette in the business environment
2. Understand wine etiquette and food and wine pairings
3. Be familiar with appropriate table manners
4. Learn and understand table setting plans and terms
5. Understand international dining etiquette

REQUIRED READINGS AND OTHER MATERIALS

Articles assigned weekly

COURSE FORMAT – ONLINE LEARNING ENVIRONMENT

The course will be taught as an online platform that may include: lectures, class discussions, interactive learning sessions, guest speakers, and active learning.

- Guest speakers will contribute to the student learning experience by providing industry and/or empirical perspective(s), as well as “real” industry application may join the online class sessions.
- Students are responsible for all reading assignments, handouts, lecture materials and take class quizzes and exams as outlined in the course schedule.
- All students are expected to participate in online class discussions, assignment and exam reviews.
- Students are required to read all assigned materials and be prepared to discuss related content and project work with peers.
- You are expected to demonstrate respect to peers, guest lecturers, and the instructor during all class activities.
- Any disruption of such a favorable teaching and learning environment may lead to disciplinary action. The professor reserves the right to enforce this policy.
- Students are responsible for regular (daily preferred) visits to the Canvas class web site for class schedules and assignments.
- All assignments should be submitted via Canvas unless otherwise noted.

Please be aware that while this course is hosted online. The use of the online learning platform can sometimes present significant challenges, particularly to students who are not ‘self-

starters' nor possess good time management skills.

- Unlike traditional classroom settings in which each student gets the same class at a set time and day, the online setting is available to you 24 hours a day and gives students the opportunity to tailor some of the classwork to their schedule.
- Please note, however, this course is not self-paced. There are select times during which units and course materials will be available to you. You may view module supplemental lectures and materials at any time during the dates in which the unit is open.
- However, quizzes and exams will only be made available to you on the listed date(s) and time(s). Given the blended nature of this course, you should regularly check your UF email and course canvas site for class updates and announcements.

COURSE REQUIREMENTS

Students must successfully complete all major components as described in the course syllabus/schedule (e.g., readings, cases, assignments, project, etc.) in order to pass the course.

For the purpose of student recognition and class communications, students are asked to submit a video introduction and to canvas.

1. PARTICIPATION (30 Points)

Each student is to prepare and submit a personal introduction video. In addition, students are required to regularly attend and participate in online class discussions and assignments.

2. WEEKLY ASSIGNMENTS (120 Points)

There are twelve (12) assignments associated with course content and food and beverage fundamentals. Perform the tasks as outlined in the course application assignments and report your findings.

3. COUNTRY DINING ETIQUETTE (100 Points)

The final project is a video presentation of you creating and presenting a hospitality dining etiquette video for a non-western country. You will need to research a country from one of the following countries:

1. Russia
2. Egypt
3. Saudi Arabia
4. Oman
5. South Africa
6. Ethiopia
7. Kenya
8. Brazil
9. Chile
10. Nicaragua
11. Argentina
12. Cuba
13. Mexico
14. India
15. China
16. Japan
17. Cambodia
18. Korea
19. Philippines
20. Indonesia

Once you have decided on the country you will research- you are required to put together a video lesson on dining etiquette in that country- the video must be no more than 10 minutes and uploaded to the Canvas website. The audience is for a general US traveling population who may be traveling to a business meeting in that country. Tips on what to do and what not to do should be included. Here is a list of things to include in the video

1. Place settings
2. Location of people at the table
3. Tipping dos and don't
4. Foods which are customary and delicacies- how to eat them and manners surrounding them
5. Dinner conversations
6. Drinks and what is customary-
7. Toasts during business meetings
8. Utensil's
9. Closing remarks at the table by non-host

GRADING SCALE

Students are reminded of the university regulations regarding the allocation of grades. A

student's overall performance in this subject shall be graded as follows: For more information please refer to the link to the undergraduate catalog web page <https://catalog.ufl.edu/ugrad/current/regulations/info/grades.aspx>.

A = 94-100	C+ = 77-79	D+ = 67-69
A- = 90-93	C = 74-76	D = 64-66
B+ = 87-89	C- = 70-73	D- = 60-63
B = 84-86		F = 0-59
B = 80-83		

METHODS OF EVALUATION

The grade in this course will be computed as follows:

<u>Course Component</u>	<u>Points and Percentage</u>	<u>Points</u>
(A) Participation	(30 Points)	
Personal Intro Video	(1 x 30 pts)	30
(B) Assignments	(120 Points)	
Assignments	(12 X 10 pts)	120
(C) Country Dining Etiquette Video (100 points)		
Personal video of how dining etiquette in a non-western country	(1 X 100 points)	100
Total		<u>250</u>

OUTLINE OF COURSE CONTENT

INTRODUCTION

Week I	Business dining etiquette	Personal video due (30 points)	August 20-24
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BEVERAGE

Week II.	Toasting etiquette	Assignment #1	August 27-31
Week III.	Wine etiquette	Assignment #2	September 3-7
Week IV.	Craft beer	Assignment #3	September 10-14
Week V.	Teas and coffees	Assignment #4	September 17-21
Week VI.	Champagnes	Assignment #5	September 24-28

FOOD

Week VII.	Food	Assignment #6	October 1-5
Week VIII.	International dining etiquette	Assignment #7	October 8-12
Week IX.	Organic Foods	Assignment #8	October 15-19
Week X	Final Project Planning week	Planning week	October 22-26

SERVICE

Week XI	Service etiquette	Assignment #9	October 29-Nov. 2
Week XII.	Table setting	Assignment #10	November 5-9
Week XIII.	Restaurants	Assignment #11	November 12-16
Week XIV	Thanksgiving week	No assignments	November 19-23
Week XV.	Corporate events and hosting	Assignment #12	November 26-30

FINAL VIDEO PRESENTATION

Week XVI	Final International Etiquette Video (100 points)	December 3-7
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COURSE POLICIES AND RESOURCES

There are several course policies and support resources students should be familiar with:

EMAIL ETIQUETTE

You are expected to communicate in a professional manner. Email communication should be courteous and respectful in manner and tone. Do not send emails that are casual or demanding.

- Please include your last name and the course number (lei 4905) in the subject line of all emails.
- Please use a proper greeting in your email, e.g. Dear Dr. PENNINGTON-GRAY.
- Please do not expect an immediate response via email (typical response time will be within two business days, but I usually respond sooner).
- If your email question is sent at the last minute (e.g. shortly before an assignment is due) it may not be possible to send you a response before the due time.

TECHNICAL DIFFICULTIES AND UF HELP DESK

Online access is your responsibility. If you experience trouble accessing the course or your GatorLink account, or any other relevant issues, please contact the UF Computing Help Desk.

- Help Desk advisors are usually available 24 hours per day 7 days per week and can be reached via message, email or phone. You must have your UF ID number handy when calling so they can assist you.
- Please email me immediately if you have any questions or trouble with the technology or content of the course. I will attempt to respond to your emails within 24 business hours of receipt. Please remember to include the course prefix and number in your emails and all correspondence must be presented in a professional manner.

STUDENTS WITH DISABILITIES

The Dean of Students Office provides individualized assistance for students with documented disabilities. Services are based upon student need and impact of their specific disability. There is no requirement for any student to self-identify as having a disability. However, students requesting classroom accommodations must register with the Dean of Students Office and provide the appropriate documentation verifying their disability. The Dean of Students Office determines what is and is not appropriate documentation. Examples of accommodations that are available to students include, but are not limited to, registration assistance, approval of reduced course load, course substitutions, classroom and examination accommodations,

auxiliary learning aids, additional course drops when disability related, and assistance in other university activities. The designated coordinator for compliance with Section 504 of the Rehabilitation Act of 1973, as amended, and the Americans with Disabilities Act (ADA) is the Assistant Dean of Students responsible for Students with Disabilities Programs, P202 Peabody Hall, 392-1261 (Voice), or 392-3008 (TDD). <https://www.dso.ufl.edu/drc/>.

THE UNIVERSITY OF FLORIDA “ACADEMIC INTEGRITY CODE”

In adopting this Honor Code, the students of the University of Florida recognize that academic honesty and integrity are fundamental values of the University community. Students who enroll at the University commit to holding themselves and their peers to the high standard of honor required by the Honor Code. Any individual who becomes aware of a violation of the Honor Code is bound by honor to take corrective action. The quality of a University of Florida education is dependent upon the community acceptance and enforcement of the Honor Code.

...We, the members of the University of Florida community, pledge to hold ourselves and our peers to the highest standards of honesty and integrity. On all work submitted for credit by students at the University of Florida, the following pledge is either required or implied:

“On my honor, I have neither given nor received unauthorized aid in doing this assignment”

Violations of the Academic Honesty Guidelines shall result in judicial action and a student being subject to the sanctions in paragraph XIV of the Student Conduct Code. The conduct set forth hereinafter constitutes a violation of the Academic Honesty Guidelines (University of Florida Rule 6C1-4.017). For further information regarding the honor code at the University of Florida, please visit the website of the Dean of Students:

<http://www.dso.ufl.edu/judicial/academic.php>

EVALUATION OF INSTRUCTION

“Students are expected to provide feedback on the quality of instruction in this course based on 10 criteria. These evaluations are conducted online at <https://evaluations.ufl.edu>.

Evaluations are typically open during the last two or three weeks of the semester, but students will be given specific times when they are open. Summary results of these assessments are available to students at <https://evaluations.ufl.edu>.”

UF SPECIAL SERVICES

Phone number and contact site for university counseling services and mental health services: 392-1575, or by going to <http://www.counseling.ufl.edu/cwc/Default.aspx>. The University Police Department: 392-1111 or 9-1-1 for emergencies

GETTING HELP

If you are having difficulty with the course material, please email the Professor and/or visit the Health and Human Performance Subject Guide at the UF Library:

<http://www.uflib.ufl.edu/cm/hhp/hhp.html>. Or contact the sport, tourism and recreation subject librarian: <http://apps.uflib.ufl.edu/staffdir/SubjectSpecialist.aspx>.

DEAN OF STUDENTS OFFICE: Do you need help resolving a conflict or would you like access to the student code of conduct? Visit the Dean of Students site:

<https://www.dso.ufl.edu/>






COUNSELING AND WELLNESS CENTER: <http://www.counseling.ufl.edu/cwc/>

ONLINE COMPUTING HELP DESK AND E-LEARNING SUPPORT SERVICES:
<http://helpdesk.ufl.edu/>






Farm, Fork and Table

Module #1 –INTRODUCTION AND BEVERAGE

Week #1: August 20-24







Week 1	Topics	Videos	Readings
Overall Lecture	Introduction PPT Overview and ppt for week 1		
Business dining etiquette	Business dining etiquette	https://youtu.be/_DAldi0Hxo8 https://youtu.be/W8Ow_1gPFxM https://youtu.be/-WzJBxDxh9A	 dining-etiquette-ppt-160122081128.pd
	What are soft dining skills?	https://youtu.be/R_pPv-BqHVU	 Soft skills for success.pdf  success.pdf
	What is business dining etiquette	https://youtu.be/K4wSWaRaRQ8	 executive perceptions of busin
	Scholarly literature on success in the workplace	https://youtu.be/9innz97SLKU	 Soften_Up_The_Importance_of_S.pdf
PERSONAL VIDEO—WHO ARE YOU? WHAT DO YOU WANT TO DO IN LIFE? HOW CAN GOOD BUSINESS DINING ETIQUETE HELP YOU TO BE SUCCESSFUL [30 POINTS]			

Week #2: August 27-31

Week 2	Topics	Videos	Readings
Overall Lecture	Overview and ppt for week 2		
Toasting etiquette	When and how	https://youtu.be/ZRoHpPvUQk https://youtu.be/w7MjGFfxllo	 Toasting Etiquette.docx
	What to do and not to do in a business setting	https://youtu.be/CARfWj-kfzY https://youtu.be/6BSaZo3MNA4	 Origins of the Toast.docx  Ambition Toasts.docx
	International toasting	https://youtu.be/ESOl0VEsI00	 Toasting Etiquett and protocol.docx  Asian Toasts.docx
Assignment #1: Research a toast you could give in a <u>business setting</u>. For the assignment: <ol style="list-style-type: none"> 1. Discuss the toast, the environment 2. Write the toast for a chosen situation 3. Describe when you would use it 4. Describe who would be in the room for the toast [100-150 words]			






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Week #3: September 3-7

Week 3	Topics	Videos	Readings
Overall Lecture	Overview and ppt for week 3		
The business and etiquette of wine	Wine descriptions	https://www.bing.com/videos/search?q=Wine+Tasting&&view=detail&mid=9A87B6064BE28CD100829A87B6064BE28CD10082&rvsmid=C57C8D3F71438A5B844CF57C8D3F71438A5B844&FORM=VDRVRV https://www.bing.com/videos/search?q=Wine+Tasting&&view=detail&mid=F1DBFA1D7907542932B1F1DBFA1D7907542932B1&rvsmid=C57C8D3F71438A5B844CF57C8D3F71438A5B844&FORM=VDRVRV	 wine descriptions.pdf
	Wine tasting etiquette	https://www.bing.com/videos/search?q=Wine+Tasting&&view=detail&mid=8B8200D30F6A0CF1F6138B8200D30F6A0CF1F613&&FORM=VRD GAR https://www.bing.com/videos/search?q=Wine+Tasting&&view=detail&mid=CF57C8D3F71438A5B844CF57C8D3F71438A5B844&&FORM=VDRVRV	 wine tasting etiquette2.pdf  wine tasting etiquette.pdf
	Wine pairings	https://www.bing.com/videos/search?q=wine+pairing&qft+=filterui%3aduration-medium&view=detail&mid=FAD4E1506869892901E7FAD4E1506869892901E7&&FORM=VDRVRV https://www.bing.com/videos/search?q=wine+pairing&qft+=filterui%3aduration-medium&view=detail&mid=985CEFA1024F088570F9985CEFA1024F088570F9&&FORM=VDRVRV https://www.bing.com/videos/search?q=Wine+Tasting&&view=detail&mid=FAA3E91385817894F30EFAA3E91385817894F30E&&FORM=VDRVRV	http://www.foodandwinepairing.org/food_pairing_board.html (have fun with this interactive website—pair wine to food and food to wine)
	The business of wine	https://youtu.be/PIG12AJWLS0 https://youtu.be/ta8LKQ8fZHM	State of the wine industry  the buiness of wine.pdf  SVB-2018-wine-report.pdf
	What is the sommelier	https://youtu.be/Vbp-BfGxk24	 who is the sommelier.pdf

Assignment #2: examine the trends in the wine business. Pick one interesting trend and explain what this might mean for the future of the wine business. Will it affect other businesses? Which ones? Why? [100-150 words]






Week #4: September 10-14

Week 4	Topics	Videos	Readings
Overall Lecture	Overview and ppt for week 4		
The business and etiquette of craft beer	History of craft beer	https://youtu.be/32EubQQ-2Ro	https://www.craftbeer.com/beer-styles
	Beer and food Pairing	https://youtu.be/QqwSXqrn1t4 https://www.craftbeer.com/educational-resources/chefs-can-lead-beer-food-pairing https://youtu.be/3FJs5sOr2Eo	  flavor_triangle.pdf beerandfood-1.pdf
	Ingredients	https://youtu.be/myWBvIAyLzY	 SixPack.pdf
	Beer styles	https://youtu.be/Yux8ZBxiXB0	 FlavorComponents_1-19-18.pdf
	Glassware and origins of glassware	https://youtu.be/YRW-0pZEAoc	 GlasswareChart.pdf

Assignment #3: examine two local craft beer companies in Gainesville- list what beers they have created, What type of beer is it? how has the brewery moved into a more hospitality role than merely just a brewery—explain [100-150 words]

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Week #5: September 17-21

Week 5	Topics	Videos	Readings
Overall Lecture	Overview and ppt for week 5		
Teas and Coffees	The history of tea	https://youtu.be/czpZdM483G4	 history of tea.pdf
	High tea etiquette	https://youtu.be/7gzIU3paoOM	 high tea etiquette.pdf
	Tea etiquette	https://youtu.be/Q8iEZQJrrMs	 Tea Etiquette.docx
	The business of tea	https://www.cbsnews.com/video/starbucks-world-domination/	 Opportunities abound in Tea Retail
	History of coffee	https://youtu.be/CJ3SSw7l4rQ	http://www.ncausa.org/Industry-Resources/Economic-Impact
	The business of coffee	https://vimeo.com/170520258	 the business of coffee.pdf
	Judging coffee quality	https://vimeo.com/kavekalmar/httpsvimeocomroasted	https://espressocoffeeguide.com/how-to-judge-coffee-quality/
Assignment #4: Teavana became very popular in the USA in the past 5 years. They recently sold out to Starbucks—explain whether you think this is good or bad for the brand [100-150 words]			

Week #6: September 24-27






Week 6	Topics	Videos	Readings
Overall Lecture	Overview and ppt for week 6		
Champagne	History of champagne	https://youtu.be/wdlfR_ulhW8	 history of champagne.pdf
	Champagne versus sparkly wine	https://youtu.be/kK291sM3Thw	 difference between champagne and spa
	Choosing a champagne	https://youtu.be/jfh4wIT8b0	 chossing a champagne.pdf
	Champagne glassware	https://youtu.be/OoTQRvZ-RVo	 glassware.docx  chossing a glass.pdf

Assignment #5: outline the differences between champagne, sparkling wine and prosecco. When would you serve each? Show a picture to describe. Defend how you came to your choice! [100-150 words]







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MODULE 2- FOOD AND INTERNATIONAL FOOD ETIQUETTE

Week #7: October 1-5






Week 7	Topics	Videos	Readings
Overall Lecture	Overview and ppt for week 7		
Food And Restaurants	Restaurant Etiquette—how to dress	https://youtu.be/t6Vb7GMXATc	 Ordering Etiquette.docx  Restaurant Etiquette.docx
	Starting and finishing the meal in a restaurant	https://youtu.be/wCX6M-Tt65o	 Tipping Etiquette.docx
	Buffet Etiquette	http://gr8traveltips.com/buffet-etiquette/	 buffet etiquette.pdf
	Finger food etiquette	https://youtu.be/lerciJ6ShHg https://youtu.be/m4nwuqF1HoA	 finger food etiquette.pdf
Assignment #6: pick a gourmet food. Explain when it might be served. Explain how to eat it. The nuances of the food- if you know it is bad, how to discard shells, pits, etc. show a picture of the food and how it might be served. [100-150 words]			

Week #8: October 8-12

Week 8	Topics	Videos	Readings
Overall Lecture	Overview and ppt for week 8		
International dining etiquette	Differences by country	https://youtu.be/wsnfKi1clnU	 International Dining Etiquette.do https://www.commisceo-global.com/resources/country-guides (REFERENCE FOR ALL COUNTRIES)
	Hands or no hands	https://youtu.be/T012f8ijzeQ	 HANDS OR NO HANDS.pdf
	Different religions and food	https://youtu.be/D2RnaViWuuE	<div style="display: flex; justify-content: space-around;"> <div style="text-align: center;">  Australian Etiquette.docx </div> <div style="text-align: center;">  buddist dining etiquette.docx </div> </div> <div style="display: flex; justify-content: space-around; margin-top: 10px;"> <div style="text-align: center;">  International dining etiquett </div> <div style="text-align: center;">  international dining etiquett INDI </div> </div>
Assignment #7: pick one country and discuss the etiquette of dining in that country. The country needs to be located in Africa or Asia. [100-150 words]			

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Week #9: October 15-19

Week 9	Topics	Videos	Readings
Overall Lecture	Overview and ppt for week 9		
Organic foods	History of organic foods	https://youtu.be/CxFQEdI3XvU https://youtu.be/C_MAEwjOcjQ	 history.pdf
	Farm to table	https://youtu.be/aSQ0BeQpKak	 farm to table.pdf
	Foods in season	https://youtu.be/hwCI97ehfak	 Gourmet Guide to fruits and vegetable
	Challenges with organic foods	https://youtu.be/QNagCOvd7kM	 challenges and opportunities.pdf
	Labeling	https://youtu.be/0eL_W48yGP0	 Labeling Organic Products Fact Sheet.
Assignment #8: what is your opinion on organic food? Is it good for the economy? Good for the environment? Good for your health? What are the challenges to organic foods and how can we overcome them? [100-150 words]			




Week #10: October 29- November 2

Week 10	Topics	Videos	Readings
Planning for final project week	Planning week		
Pre-planning time for final project—by the end of the week- decide what country you would like to cover for your final project and start the initial research on the project			




Farm, Fork and Table

Module 3- SERVICE




Week #11: October 29- November 2

Week 11	Topics	Videos	Readings
Overall Lecture	Overview and ppt for week 11		
Service etiquette	Dining etiquette	https://youtu.be/wUwSOVK_PyA	  10 Business Meal Tips for Polished En Business dining etiquette.docx
	Conversation guide	https://youtu.be/0BO2tdU3SCw	 Not discussing business at a busine
Assignment #9: Set up a conversation between you and a potential business partner—what would you say? What would you discuss? What would the conversation questions look like? Set this assignment up as a two way conversation—me: xxxxx Business partner: xxxxx be realistic with where you might have this conversation [100-150 words]			

Week #12: November 5-9

Week 12	Topics	Videos	Readings
Overall Lecture	Overview and ppt for week 12		
Table setting	Table setting	https://youtu.be/al21soMp3ls	 Place Setting.docx
	Table setting terms	https://youtu.be/p9mzBckf3G4	 Table Setting Terms.docx
	Formal place settings	https://youtu.be/KxcB8hHk7TA	 The Formal Table Setting.docx
Assignment #10: Set a table for a 5-course meal. Take a picture and label it. [100-150 words]			

Week #13: November 12-16

Week 13	Topics	Videos	Readings
Overall Lecture	Overview and ppt for week 13		
Restaurants	Dinning alone	https://youtu.be/R41-Mw0HbNc	 DINING ALONE.docx
	Kids and dining	https://youtu.be/amHxE6thO-Q https://youtu.be/kpH64weDVjI	 Children.docx
	How to handle complaints in a business environment	https://youtu.be/HjB9H1qDKcE https://youtu.be/OxXIQ4HtKm4	 Complaints.docx
Assignment #11: you are in a restaurant with a business client; there is a family next to you whose child is screaming uncontrollably. What do you do? [100-150 words]			









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Week #14: November 19-23

THANKSGIVING WEEK

Week 14	Topics	Videos	Readings
THANKSGIVING WEEK- NO CLASSES ONLINE- NO ASSIGNMENTS			

Week #15: November 26-30

Week 15	Topics	Videos	Readings
Overall Lecture	Overview and ppt for week 15		
Corporate events and hosting meals	Arriving and greeting the host	https://youtu.be/0qcLWl8VWRs	 Tips for the Holiday Office Party.pdf
	Challenging foods & how to eat/serve them	https://youtu.be/zf-iYLSffro https://www.debretts.com/expertise/etiquette/table-manners/challenging-foods/	<div style="display: flex; flex-wrap: wrap;"> <div style="width: 50%; text-align: center;">  salt and pepper.docx </div> <div style="width: 50%; text-align: center;">  Olives Etiquette.docx </div> <div style="width: 50%; text-align: center;">  Escargot Etiquette.docx </div> <div style="width: 50%; text-align: center;">  Soup Etiquette.docx </div> <div style="width: 50%; text-align: center;">  Caviar Etiquette.docx </div> <div style="width: 50%; text-align: center;">  cheese Etiquette.docx </div> </div>
	Mingling	https://youtu.be/h6VbiCaVxGI	 mingling etiquette.pdf
Assignment #12: You are hosting your boss and colleagues for a Gator Football game. Outline the meal, style, take pictures of how you will set up the food (family style, buffet style, appetizers served, discuss the general ambiance of the event include pictures and table settings and discussions for full effect [100-150 words]			

Farm,

Week #16: December 3-7

Week 16	Topics	Videos	Readings
Final assignment due			

Final video assignment – PUT TOGETHER THE FINAL VIDEO ON DINING ETIQUETTE IN AN INTERNATIONAL SETTING (100 POINTS)

The final project is a video presentation of you creating and presenting a hospitality dining etiquette video for a non-western country. You will need to research a country from one of the following countries:

- Russia
- Egypt
- Saudi Arabia
- Oman
- South Africa
- Ethiopia
- Kenya
- Brazil
- Chile
- Nicaragua
- Argentina
- Cuba
- Mexico
- India
- China
- Japan
- Cambodia
- Korea
- Philippines
- Indonesia

Once you have decided on the country you will research- you are required to put together a video lesson on dining etiquette in that country
The video must be no more than 10 minutes and uploaded to the Canvas website.
The audience is for a general US traveling population who may be traveling to a business meeting in that country.
Tips on what to do and what not to do should be included.

Here is a list of things to include in the video:

- ✚ Place settings (10 POINTS)
- ✚ Location of people at the table (10 POINTS)
- ✚ Tipping dos and don't (10 POINTS)
- ✚ Foods which are customary and delicacies- (10 POINTS)
- ✚ How to eat them and manners surrounding them (10 POINTS)
- ✚ Dinner conversations(10 POINTS)
- ✚ Drinks and what is customary (10 POINTS)
- ✚ Toasts during business meetings (10 POINTS)
- ✚ Utensil's (10 POINTS)
- ✚ Closing remarks at the table by non-host (10 POINTS)

Week #16: December 8-14

Week 16	Topics	Videos	Readings
Exam week—no final exam			