

Dr. Luwis A. Mhlanga
University of North Texas
Hospitality and Tourism Management
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Education

Ph.D., Northwest Nazarene University, 2017

Major: Educational Leadership

Dissertation Title: The amazing race. Success through persistence and resilience. A phenomenological study on the lived experience of African American males at a private Historical Black College and University.

M.Ed., University of North Texas, 2014

Major: Higher Education

Minor: Community College

MS., University of North Texas, 2004

Major: Hospitality Management

Minor: Counseling

BS., University of Houston, 2002

Major: Hotel and Restaurant Management

AAS., Del Mar College, 1998

Major: Hotel Management

Professional Positions

Academic – Post-Secondary

Senior Lecturer/Chef Instructor, University of North Texas. (August 2020 – Present)

Lecturer/Chef Instructor, University of North Texas. (August 2011 – July 2020)

Lead Instructor, Wiley College. (August 2007 – July 2011)

Teaching Fellow, University of North Texas. (August 2006 – July 2007)

Teaching Assistant, University of North Texas. (August 2003 – December 2004)

Professional

Banquet Cook, Texas Motor Speedway. (January 2005 – July 2006)

Summer-in-Training Intern, Tanglewood Resort Hotel. (May 2002 – September 2002)

Banquet Captain, Jackson and Company Catering. (December 2000 – April 2002)

Housekeeping and Banquet Supervisor, Omni Hotel. (January 1997 – December 1997)

Spring-in-Training Intern, Walt Disney World. (January 1998 – July 1998)

Sous Chef, The Salvation Army Family Shelter. (September 1996 – December 1998)

Additional Experience

Shift Manager, Racetrack Gas Station

Shift Manager, McDonald's and Sonic

Sous Chef and Bar Manager, Bournemouth, and Wales, UK

Teaching Experience

University of North Texas

HMG1 3251, Restaurant Operations

HMG1 1500, Orientation to the Hospitality Industry

CMHT 4750, Managing a Diverse Workforce

HMG1 4250, Restaurant Operations II

HMG1 1470, Introduction to Professional Food Preparation

HMG1 2800, Foundations of International Travel and Tourism

HMG1 4210, Hospitality Accounting 3 – Cost Controls

Teaching at Other Institutions

Wiley College

HATA 1300, Introduction to Hospitality and Tourism

HATA 1344, Sanitation and Safety

HATA 3355, Lodging Management

HATA 3366, Facilities Management

HATA 3388, Hospitality Law

HATA 4377, Hospitality Cost Control

HATA 4499, Food Production and Service Management

Service

Committee Member, At-Large Representative, Community Lecturer Series Committer (CLSC).
(October 2020 – Present)

Committee Member, At-Large Representative, Committee on the Status of Faculty of Color.
(September 2021 – Present)

Undergraduate Committee Member. (August 2011 – August 2021)

Founder and Advisor of Mean Green Culinary Club. (August 2015 – March 2020)

Committee Member, HTM High School Outreach. (August 2012 – March 2020)

Committee Member, CMHT Recruitment Summer Ad Hoc Committee. (May 2020 – August 2020)

Advisor for National Society for Minorities in Hospitality. (December 2012 – July 2013)

Public Service

Dallas Arboretum Catering Subcommittee Member. (November 2020 – Present)

UCCZ Helping Hands Chairman. (October 2010 – Present)

Interests

Playing chess, reading non-fictional books, watching soccer, entertaining, and cooking for large groups.