

COURSE OUTLINE

Hospitality Law

Course Description

HM 255. Hospitality Law. 3 hours credit. This course will enable the student to identify the legal aspects of hotels, restaurants and other hospitality organizations. The student will be introduced to essential information that managers use daily in order to comply with the law and to develop preventive tactics to avoid lawsuits.

Course Relevance

The student will gain a strong foundation in understanding how to interpret the laws and legal issues affecting the hospitality industry. This foundation will provide the student the proper skills in determining the methods of operations to avoid liability and comply with the local, state, and federal laws.

Required Materials

Cournoyer, N., Marshall, A., & Morris, K., *Hotel, restaurant, and travel law*. Albany, NY: Delmar.

* - For complete textbook information, refer to <http://www.butlercc.bkstr.com>

Butler Assessed Outcomes

The intention is for the student to be able to:

1. Demonstrate and apply the working knowledge of the laws governing the hospitality industry.

Learning PACT Skills that will be developed and documented in this course

Through involvement in this course, the student will develop ability in the following PACT skill area(s):

Analytical Thinking Skills

1. Problem solving
 - By applying the principles and laws learned through in-class activities, the student will analyze a case, identify solutions, and interpret court rulings.

Major Summative Assessment Tasks

These learning outcome(s) and the Learning PACT skill(s) will be demonstrated by:

1. Analyzing an assigned case and using case law to identify the appropriate actions that should be taken.

Course Content

- I. Skills or Competencies – Actions that are essential to achieve the course outcomes:
 - A. Develop knowledge of the laws and legal issues affecting the hospitality industry

- B. Communicate and interpret the laws
- C. Exercise ethical behavior in actions and decision-making

Learning Units

- I. Legal fundamentals
 - A. Contemporary hospitality law
 - B. Legal procedures
 - C. Civil rights
 - D. Contract law
- II. Negligence
 - A. Principles
 - B. Hospitality practices
- III. Relationships with guests and other patrons
 - A. Guest and other patrons
 - B. Protecting patrons property
 - C. Rights of the innkeeper
 - D. Guest's rights
- IV. Liabilities
 - A. Food and alcohol sales
 - B. Travel agents and the airlines
 - C. Statues
- V. Special topics
 - A. Employment
 - B. Regulation and licensing
 - C. Casino laws
 - D. Sexual discrimination guidelines
 - E. Americans with Disabilities Act (ADA)

Learning Activities

Learning activities will be assigned to assist the student to achieve the intended learning outcome(s) through lecture, instructor-led class discussion, case studies, group activities, drills/skill practice, and other activities at the discretion of the instructor.

Grade Determination

The student will be graded on learning activities and assessment tasks. Grade determinants may include the following: daily work, quizzes, chapter or unit tests, comprehensive examinations, projects, presentations, class participation, and other methods of evaluation at the discretion of the instructor.