

SAULT COLLEGE OR APPLIED ARTS
& TECHNCDLOC3Y

SAULT STE, MARIE, ONTARIO

COURSE OUTLINE

COURSE TITLE: HOSPITALITY LAN
CODE NUMBER: HMG240-3
PROGRAM: HOTEL & RESTAURANT MANAGEMENT
SEMESTER: FOUR
AUTHOR: STAN PRATT
DATE: JANUARY. 1996
PREVIOUS OUTLINE : JANUARY, 1995

New: Revision: X

APPROVED:


DEAN, SCHOOL OF BUSINESS &
HOSPITALITY

DATE

HOSPITALITY LAW
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TOTAL CREDIT HOURS: THREE CONTACT HOURS PER WEEK: THREE (3)

PHILOSOPHY/GOALS:

This course will provide the student with knowledge of the principles, content and terminology of the more common procedures involving legal issues encountered in the hospitality industry. The student will develop the skill of recognizing and analyzing legal factual, procedural and decision-making problems and the ability to reason to a legal solution.

TOPICS include:

Common-Law Basics and Law of Contracts
Torts, Negligence, Reservations, Reception and Refusal of Guests
Convention & Group Contracts; Right to Privacy; Rights to Evict
Public Accommodations (incl. Disabilities); Duty to Protect Guests
Hotel's Liability for Guest's Property; Property of Non-Guests
Safekeeping; Frauds and Trespass; Deceased Guests
General Laws re Food; Laws re Food Service; Alcoholic Beverages
Wage and Hour Laws, Family and Medical Leave; Discrimination
Use of Lie Detectors; Labour Laws; Immigration Issues
Social Insurance; Unemployment Insurance; Workers Compensation; Employees' Health Insurance; Income Tax and Withholding & Reporting
Guest Registers; Consumer Protection; Public Health & Safety
Occupational Safety & Health; Municipal Licensing and Regulation; Telephone Service and Resale re phone, cable, etc.
Copyright, Fire Safety, Taxes (GST, PST, Property, etc.)
Warranties and Product/Service Liability; Combines Act
Franchising and Joint Ventures

STUDENT PERFORMANCE OBJECTIVES:

Within each of the aforementioned topic areas, upon successful completion of this course the student will be able to:

- 1) Define key terms introduced with each topic.
- 2) Recognize critical issues in both hypothetical and actual cases.
- 3) Analyze legal and procedural problems from the viewpoint of each affected party, as well as societal/governmental concerns.

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STUDENT PERFORMANCE OBJECTIVES (cont'd):

- 4) Present reasoned arguments, both verbal and written, for each possible viewpoint.
- 5) Determine at what point in a situational development legal counsel should be consulted and be able to formulate appropriate questions and fact statements to present to counsel.
- 6) Apply the law and reason to a legal solution, and in so doing develop a basic understanding of the judicial process and its complexities.

TEXT: (required):

w^ 7- Understanding Hospitality Law: 3rd Edition; J.P. Jefferies; Educational Institute of A.H.& M.A.; 1995 - packaged with Final Examination Computer Answer Sheet.

IMPORTANT NOTES:

Because this course involves both intensive lectures and classroom discussions, attendance and punctuality are of paramount importance. Late arrivals can be very disruptive to the optimum learning environment for all students.

While students are primarily responsible for material in the text, the instructor reserves the option of testing students on supplemental material presented or discussed in class. It is the student's responsibility to obtain **such** material from fellow students in event of unexcused **absences**.

METHOD OF EVALUATION (GRADING):

Students will be evaluated on the **basis** of the following:

4 Progress Tests Q 15% each:	60 %
Final Exam:	30 %
Quizzes, Assignments and Participation:	<u>10 %</u>
Total:	<u>100 %</u>

IMPORTANT NOTES: To receive an additional (OPTIONAL) certification from the Educational Institute of the American Hotel & Motel Association students must:

- (a) achieve an overall score of 69% or more in all course work for a basic certification.
- (b) Students who obtain a score of 90% or more will receive a course certificate designated "With Honours".

The grade upon which the E.I.A.H.M.A. Certificate is based is solely on the score on the final exam developed by the Institute, but administered in this class (same exam for all students).

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EVALUATION (cont'd):

The dates of progress tests will be announced at least one week in advance. If a student is unable to write a test because of illness or legitimate emergency, that student must contact the professor BEFORE the test and provide an acceptable (to the professor) explanation. If the student fails to contact the professor in advance, a zero grade will be given. There are no rewrites or supplemental tests provided.

The grading bath of individual tests and the overall grade will be based on the following scale:

A+	90% - 100%	Consistently outstanding
A	80% - 89%	Outstanding achievement
B	70% - 79%	Consistently above average achievement
C	60% - 69%	Satisfactory or acceptable achievement
R	under 60%	Repeat - the student has not achieved the objectives of the course and must repeat it.

In order to successfully complete the course, the student must:

- 1) write all four progress tests and the Final Exam.
- 2) successfully complete (pass) three of the four progress tests.
- 3) achieve a minimum of 50% on the Final Exam.
- 4) attain an overall average of 60% on all semester work.

CLASS PARTICIPATION:

Class participation will include both attendance and participation in classroom discussions on lecture materials and topics of current interest as well as preparation of assignments.

PRIOR LEARNING ASSESSMENT:

Students who wish to apply for advanced credit in the course should consult the instructor. Credit for prior learning will be given upon successful completion of a comprehensive written and oral examination similar in format to the final examination previously described.

SPECIAL NOTES:

Students with special needs (e.g. physical limitations; visual and/or hearing impairments; learning disabilities) are encouraged to discuss required accommodations IN CONFIDENCE with the instructor.

Your Instructor reserves the right to modify the course as she/he deems necessary to meet the needs of the students.

FINAL (but IMPORTANT!) NOTE: Your instructor welcomes suggestions for improving both the content and conduct of this course...please make them!!!