



COURSE OUTLINE: HMG240 - HOSPITALITY LAW

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Approved: Sherri Smith, Chair, Natural Environment, Business, Design and Culinary

Course Code: Title	HMG240: HOSPITALITY AND RESORT LAW
Program Number: Name	2078: CULINARY MANAGEMENT
Department:	CULINARY/HOSPITALITY
Semesters/Terms:	19W
Course Description:	This course will provide the student with the essential information that managers need to comply with the body of law that is applicable to operations within the hospitality industry. Further, the content of the course will focus specifically on the rights, obligations and the liabilities of the manager and his or her operation. HMG240 will bring together legal issues raised in other core hospitality courses.
Total Credits:	3
Hours/Week:	3
Total Hours:	45
Prerequisites:	There are no pre-requisites for this course.
Corequisites:	There are no co-requisites for this course.
Vocational Learning Outcomes (VLO's) addressed in this course:	<p>2078 - CULINARY MANAGEMENT</p> <p>VLO 3 contribute to and monitor adherence of others to the provision of a well-maintained kitchen environment and to the service of food and beverage products that are free from harmful bacteria or other contaminants, adhering to health, safety, sanitation and food handling regulations.</p> <p>VLO 4 ensure the safe operation of the kitchen and all aspects of food preparation to promote healthy work spaces, responsible kitchen management and efficient use of resources.</p> <p>VLO 6 apply business principles and recognized industry costing and control practices to food service operations to manage and promote a fiscally responsible operation.</p> <p>VLO 9 perform effectively as a member of a food and beverage preparation and service team and contribute to the success of a food-service operation by applying self-management and interpersonal skills.</p> <p>VLO 10 develop strategies for continuous personal and professional learning to ensure currency with and responsiveness to emerging culinary techniques, regulations, and practices in the food service industry.</p> <p>VLO 12 contribute to the business management of a variety of food and beverage operations to foster an engaging work environment that reflects service excellence.</p>
Essential Employability Skills (EES) addressed in this course:	<p>EES 1 Communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.</p> <p>EES 2 Respond to written, spoken, or visual messages in a manner that ensures effective communication.</p> <p>EES 4 Apply a systematic approach to solve problems.</p> <p>EES 5 Use a variety of thinking skills to anticipate and solve problems.</p>



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- EES 6 Locate, select, organize, and document information using appropriate technology and information systems.
- EES 7 Analyze, evaluate, and apply relevant information from a variety of sources.
- EES 8 Show respect for the diverse opinions, values, belief systems, and contributions of others.
- EES 9 Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.
- EES 10 Manage the use of time and other resources to complete projects.
- EES 11 Take responsibility for ones own actions, decisions, and consequences.

General Education Themes: Civic Life

Personal Understanding

Course Evaluation: Passing Grade: 50%, D

Books and Required Resources: Canadian Hospitality Law by Longchamps
 Publisher: Thomson/Nelson Edition: 3 or newer
 ISBN: 9780176407216

Course Outcomes and Learning Objectives:

Course Outcome 1	Learning Objectives for Course Outcome 1
1.1 Apply knowledge and understanding of the legal process as it pertains to hospitality operations.	1.1 Apply knowledge of the history and evolution of hospitality law. 1.2 Define and state the relationship between statute and common law in relation to hospitality operations. 1.3 List the main principles of hospitality law. 1.4 Use correct legal terminology and definitions.
Course Outcome 2	Learning Objectives for Course Outcome 2
2. Apply knowledge and understanding of contract law as it pertains to hospitality operations.	2.1 Explain the concepts of offer, acceptance and consideration of contract. 2.2 List the legalities of capacity to contract and the concept of legality to object. 2.3 List the types of contracts used in the hospitality industry, reservations, guest services, personnel services, breach of contract, and damages to be recovered both actual and punitive.
Course Outcome 3	Learning Objectives for Course Outcome 3
3. Apply knowledge of the law of tort as it pertains to actual hospitality situations.	3.1 Define and explain vicarious liability. 3.2 Define the elements of tort action. 3.3 Apply the concept of burden of proof.
Course Outcome 4	Learning Objectives for Course Outcome 4
4. Apply knowledge of the principles of negligence as they pertain to hospitality operations.	4.1 Describe the elements of negligence. 4.2 Demonstrate an understanding of the duty owed to invitees, licensees, trespassers and others. 4.3 Apply legislation and policies related to the provision of accommodation, guest and property safety and security. 4.4 Explain the impact of negligence and hospitality practices.
Course Outcome 5	Learning Objectives for Course Outcome 5



5. Apply knowledge of the guest-innkeeper relationship and employer-employee relationship as it pertains to both restaurant and lodging sectors.	5.1 List and explain the rights and responsibilities of the innkeeper and restaurateur. 5.2 List and explain the rights and responsibilities of guests. 5.3 Apply relevant laws to the guest-innkeeper relationship. 5.4 Identify and explain current labour and human rights legislation.
Course Outcome 6	Learning Objectives for Course Outcome 6
6. Apply knowledge of the liabilities involved in the sale of food and beverage in the hospitality industry.	6.1 Explain the issues that relate to the warranty of food products. 6.2 Explain the issue of truth in menu laws. 6.3 Demonstrate an understanding of the Liquor License Act for the Province of Ontario.
Course Outcome 7	Learning Objectives for Course Outcome 7
7. Develop ongoing personal professional development strategies and plans to enhance leadership and management skills for the hospitality environment.	7.1 Solicit and use constructive feedback in the evaluation of his/her knowledge and skills. 7.2 Identify various methods of increasing professional knowledge and skills. 7.3 Apply principles of time management and meet deadlines. 7.4 Recognize the importance of the guest, the server-guest relationship, and the principles of good service.
Course Outcome 8	Learning Objectives for Course Outcome 8
8. Apply professionalism.	8.1 proper dress code. 8.2 punctuality. 8.3 participation. 8.4 group work. 8.5 respect for others.

Evaluation Process and Grading System:

Evaluation Type	Evaluation Weight	Course Outcome Assessed
Assignments	20%	5,6,7
Attendance/Participation/Professionalism	10%	8
Exam 1	23%	1,2
Exam 2	24%	3,4
Exam 3	23%	5,6

Date:

June 25, 2018

Please refer to the course outline addendum on the Learning Management System for further information.

