



COURSE OUTLINE: HMG0240 - HOSPITALITY LAW

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Approved: Martha Irwin, Chair, Community Services and Interdisciplinary Studies

Course Code: Title	HMG0240: HOSPITALITY AND RESORT LAW FOR CICE
Program Number: Name	1120: COMMUNITY INTEGRATN
Department:	C.I.C.E.
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.
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> <p>EES 6 Locate, select, organize, and document information using appropriate technology and information systems.</p> <p>EES 7 Analyze, evaluate, and apply relevant information from a variety of sources.</p> <p>EES 8 Show respect for the diverse opinions, values, belief systems, and contributions of others.</p> <p>EES 9 Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.</p> <p>EES 10 Manage the use of time and other resources to complete projects.</p> <p>EES 11 Take responsibility for ones own actions, decisions, and consequences.</p>
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



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Course Outcomes and Learning Objectives:

Upon successful completion of this course, the CICE student, with the assistance of a Learning Specialist will acquire varying levels of skill development relevant to the following learning outcomes:

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	7.1 Solicit and use constructive feedback in the evaluation of his/her knowledge and skills. 7.2 Identify various methods of increasing professional



	plans to enhance leadership and management skills for the hospitality environment.	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

CICE Modifications:

Preparation and Participation

1. A Learning Specialist will attend class with the student(s) to assist with inclusion in the class and to take notes.
2. Students will receive support in and outside of the classroom (i.e. tutoring, assistance with homework and assignments, preparation for exams, tests and quizzes.)
3. Study notes will be geared to test content and style which will match with modified learning outcomes.
4. Although the Learning Specialist may not attend all classes with the student(s), support will always be available. When the Learning Specialist does attend classes he/she will remain as inconspicuous as possible.

A. Further modifications may be required as needed as the semester progresses based on individual student(s) abilities and must be discussed with and agreed upon by the instructor.

B. Tests may be modified in the following ways:

1. Tests, which require essay answers, may be modified to short answers.
2. Short answer questions may be changed to multiple choice or the question may be simplified so the answer will reflect a basic understanding.
3. Tests, which use fill in the blank format, may be modified to include a few choices for each question, or a list of choices for all questions. This will allow the student to match or use visual clues.
4. Tests in the T/F or multiple choice format may be modified by rewording or clarifying statements into layman's or simplified terms. Multiple choice questions may have a reduced number of choices.

C. Tests will be written in CICE office with assistance from a Learning Specialist.

The Learning Specialist may:



1. Read the test question to the student.
2. Paraphrase the test question without revealing any key words or definitions.
3. Transcribe the student's verbal answer.
4. Test length may be reduced and time allowed to complete test may be increased.

D. Assignments may be modified in the following ways:

1. Assignments may be modified by reducing the amount of information required while maintaining general concepts.
2. Some assignments may be eliminated depending on the number of assignments required in the particular course.

The Learning Specialist may:

1. Use a question/answer format instead of essay/research format
2. Propose a reduction in the number of references required for an assignment
3. Assist with groups to ensure that student comprehends his/her role within the group
4. Require an extension on due dates due to the fact that some students may require additional time to process information
5. Formally summarize articles and assigned readings to isolate main points for the student
6. Use questioning techniques and paraphrasing to assist in student comprehension of an assignment

E. Evaluation:

Is reflective of modified learning outcomes.

NOTE: Due to the possibility of documented medical issues, CICE students may require alternate methods of evaluation to be able to acquire and demonstrate the modified learning outcomes

Date:

December 14, 2018

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

