

SAULT COLLEGE OF APPLIED ARTS & TECHNOLOGY  
NORTHERN ONTARIO HOSPITALITY AND TOURISM INSTITUTE  
SAULT STE. MARIE, ONTARIO, CANADA

COURSE OUTLINE

COURSE TITLE: HOSPITALITY LAW

CODE NO.: HMG 240      SEMESTER: 3

PROGRAM      HOTEL AND RESTAURANT MANAGEMENT

AUTHOR:      PROFESSOR DERQN B. TETT. B.A.H.. B. ED.

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DATE:      1998 05 29      PREVIOUS OUTLINE DATED: 1997 08

APPROVED:

~~DEANS OF BUSINESS & HOSPITALITY~~      ~~DATE~~      *47fs*

TOTAL CREDITS: 3

PREREQUISITES: NONE

LENGTH OF COURSE: 3 HRS./WK.      TOTAL CREDIT HOURS: 45

**I- 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. HMG 240 will bring together legal issues raised in other core hospitality courses.

**II. LEARNING OUTCOMES AND ELEMENTS OF THE PERFORMANCE:**

Upon successful completion of this course the student will demonstrate the ability to:

- 1) Apply knowledge and understanding of the legal process as it pertains to hospitality operations.

**Potential elements of the performance:**

- \* apply knowledge of the history and evolution of hospitality law
- \* define and state the relationship between statute and common law in relation to hospitality operations
- \* list the main principles of hospitality law
- \* use correct legal terminology and definitions

- 2) Apply knowledge and understanding of contract law as it pertains to hospitality operations.

**Potential elements of the performance:**

- \* explain the concepts of offer, acceptance and consideration of contract
- \* list the legalities of capacity to contract and the concept of legality to object
- \* 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.

- 3) Apply knowledge of the law of tort as it pertains to actual hospitality situations.

**Potential elements of the performance:**

- \* define and explain vicarious liability
- \* define the elements of tort action
- \* apply the concept of burden of proof

- 4) Apply knowledge of the principles of negligence as they pertain to hospitality operations.

**Potential elements of the performance:**

- \* describe the elements of negligence
- \* demonstrate an understanding of the duty owed to invitees, licensees, trespassers and others.
- \* apply legislation and policies related to the provision of accommodation, and guest and property safety and security
- \* explain the impact of negligence and hospitality practices

- 5) Apply knowledge of the guest-innkeeper relationship as it pertains to both restaurant and lodging sectors.

**Potential elements of the performance:**

- \* list and explain the rights and responsibilities of the innkeeper and restaurateur
- \* list and explain the rights and responsibilities of guests
- \* apply relevant laws to the guest-innkeeper relationship

- 6) Apply knowledge of the liabilities involved in the sale of food and beverage in the hospitality industry.

**Potential elements of the performance:**

- \* explain the issues that relate to the warranty of food products
- \* explain the issue of truth in menu laws
- \* demonstrate an understanding of the Liquor License Act for the Province of Ontario

- 7) Develop ongoing personal professional development strategies and plans to enhance leadership and management skills for the hospitality environment.

**Potential elements of the performance:**

- \*solicit and use constructive feedback in the evaluation of her/his knowledge and skills
- Identify various methods of increasing professional knowledge and skills
- \*apply principles of time management and meet deadlines
- \*recognize the importance of the guest, the server-guest relationship, and the principles of good service

**REQUIRED RESOURCES/TEXTS/MATERIALS:**

Amirault and Archer, Canada's Hospitality Law. 2nd ed. P. & O. Business Publications, Oakville, 1984.

**IV. EVALUATION PROCESS/GRADING SYSTEM**

**FINAL GRADE REPORTING**

A+	90% - 100%	Consistently outstanding
A	80% - 89%	Outstanding Achievement
B	70% - 79%	Consistently Above Average
C	60% - 69%	Satisfactory
R	Below 60%	Repeat - objectives have not been met
CR	Credit exemption	
X	A temporary grade, limited to extenuating circumstances, giving a student additional time to complete course requirements	

**NOTE: Students may be assigned an "R" grade early in the course for unsatisfactory performance.**

**EVALUATION**

<b>3 Tests</b>	<b>60%</b>
<b>Assignments</b>	<b>30%</b>
<b>Student professionalism</b>	<b>10%</b>
<b>(Dress code, attendance, conduct)</b>	<b>_____</b>
<b>Total</b>	<b>100%</b>

**GUIDELINES RE GRADING:**

**ASSIGNMENTS:**

**Since one of our goals is to assist students in the development of proper business habits, assignments will be treated as reports one would provide to an employer, i.e. in a timely and businesslike manner. Therefore, assignments will be due at the beginning of class and will be 100% complete. All work is to be word processed, properly formatted, assembled and stapled prior to handing in. No extension will be given unless a valid reason is provided in advance.**

**TESTS:**

If a student is not able to write a test because of illness or a legitimate emergency, that student must contact the professor prior to the test or as soon as possible and provide an explanation which is acceptable to the professor. In cases where the student has contacted the professor and where the reason is not classified as an emergency, i.e. slept in, forgot, etc., the highest achievable grade is a "C". In cases where the student has not contacted the professor, the student will receive a mark of "0" on that test.

**V. SPECIAL NOTES****Dress Code**

All students are required to wear their uniforms while in the hospitality and tourism institute, both in and out of the classroom.

**Special Needs**

If you are a student with special needs (eg. physical limitations, visual impairments, hearing impairments, learning disabilities), you are encouraged to discuss required accommodations with the professor and/or contact the Special Needs Office, Room E1204, Ext. 493, 717, 491 so that support services can be arranged for you.

**Plagiarism**

Students should refer to the definition of "academic dishonesty" in the "Statement of Student Rights and Responsibilities." Students who engage in "academic dishonesty" will receive an automatic failure for that submission and/or such other penalty, up to and including expulsion from the course, as may be decided by the professor.

**Retention of Course Outlines**

It is the responsibility of the student to retain all course outlines for possible future use in acquiring advanced standing at other post-secondary institutions.

Substitute course information: available at Registrar's Office.

**The professor reserves the right to modify the course as deemed necessary.**

