



## COURSE OUTLINE: HTM202 - HOSP LAW & RISK MGT

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

<b>Course Code: Title</b>	HTM202: HOSPITALITY LAW & RISK MANAGEMENT
<b>Program Number: Name</b>	1076: HOSPITALITY MGNT
<b>Department:</b>	CULINARY/HOSPITALITY
<b>Semesters/Terms:</b>	21W, 21S, 21F
<b>Course Description:</b>	This course will describe the legal risk of operations in the hospitality and tourism industry. Course material will provide an overview of Canadian law and will introduce students to the concept of guest liability. Students will use specific reference to tort law, contract law, and the sale of alcohol, the Innkeepers` Act, the Occupier`s Liability Act, and the responsibilities under the law related to successful management, guest safety and reduced liability.
<b>Total Credits:</b>	3
<b>Hours/Week:</b>	3
<b>Total Hours:</b>	45
<b>Prerequisites:</b>	There are no pre-requisites for this course.
<b>Corequisites:</b>	There are no co-requisites for this course.
<b>Vocational Learning Outcomes (VLO's) addressed in this course:</b>	<p><b>1076 - HOSPITALITY MGNT</b></p> <p>VLO 4 Recommend strategies to maintain efficient, safe, secure, accessible and healthy hospitality and tourism operations that reduce risk and comply with jurisdictional legislation and legal obligation.</p> <p>VLO 8 Support the development of a service delivery model and implementation plan to account for practices within global settings.</p>
<b>Essential Employability Skills (EES) addressed in this course:</b>	<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>

Please refer to program web page for a complete listing of program outcomes where applicable.

In response to public health requirements pertaining to the COVID19 pandemic, course delivery and assessment traditionally delivered in-class, may occur remotely either in whole or in part in the 2020-2021 academic year.



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**Course Evaluation:**

Passing Grade: 50%, D

A minimum program GPA of 2.0 or higher where program specific standards exist is required for graduation.

**Books and Required Resources:**

Canadian Hospitality Law, Liabilities and Risk by Longchampos, Donald and Wright, Bradley  
 Publisher: Thomson/Nelson, Toronto  
 2007

**Course Outcomes and Learning Objectives:**

<b>Course Outcome 1</b>	<b>Learning Objectives for Course Outcome 1</b>
1. Apply knowledge and understanding of the legal process as it pertains to hospitality and tourism operations.	1.1 Explain how law is created and modified at the federal, provincial and municipal level. 1.2 Summarize the steps followed in a legal process related to a cause of action. 1.3 Define statute and common law and how they differ in the decision making process of a legal situation. 1.4 Explore the procedures in both civil and criminal law.
<b>Course Outcome 2</b>	<b>Learning Objectives for Course Outcome 2</b>
2. Explain how contract and tort law influence hospitality and tourism operations.	2.1 Discuss the concepts of offer, acceptance and consideration of contract. 2.2 Explain the legalities of capacity to contract and the concept of legality to object. 2.3 Illustrate some common contract usage in the hospitality and tourism industry, reservations, guest services, personnel services, breach of contract, and damages to be recovered both actual and punitive. 2.4 Define and explain vicarious liability. 2.5 Explain the elements of tort action and the concept of burden of proof.
<b>Course Outcome 3</b>	<b>Learning Objectives for Course Outcome 3</b>
3. Apply knowledge of the principles of negligence as they pertain to hospitality and tourism operations.	3.1 Describe the elements of negligence. 3.2 Demonstrate an understanding of the duty owed to invitees, licensees, trespassers and others. 3.3 Apply legislation and policies related to the provision of accommodation, guest and property safety and security. 3.4 Explain the impact of negligence within the hospitality and tourism sector.
<b>Course Outcome 4</b>	<b>Learning Objectives for Course Outcome 4</b>
4. Interpret how key legislation involved in the sale of food and beverage impact on guest security in the hospitality and tourism industry.	4.1 Critique industry examples related to the warranty of food products. 4.2 Explain the Food and Drugs Act, Sale of Goods Act, and the Donation of Food Act. 4.3 Demonstrate an understanding of the Liquor License Act for the Province of Ontario.
<b>Course Outcome 5</b>	<b>Learning Objectives for Course Outcome 5</b>
5. Apply the principles of	5.1 Determine the key elements of the innkeeper and guest

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	<p>risk management in hospitality and tourism operations.</p>	<p>relationship.  5.2 Summarize the laws pertaining to the innkeeper-guest rights and responsibilities.  5.3 Explain the Ontario Occupational Health and Safety Act and how it applies to managers and workers in the hospitality and tourism industry.  5.4 Apply the principles of risk management to situations to prevent liability claims against owners, managers and employees.  5.5 Evaluate effective standard operating procedures that increase guest security.</p>
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**Evaluation Process and Grading System:**

<b>Evaluation Type</b>	<b>Evaluation Weight</b>
Assignments/Case Studies	28%
Exam 1	20%
Exam 2	20%
Exam 3	20%
Quizzes	12%

**Date:** June 17, 2020

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

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