



## COURSE OUTLINE: CUL252 - HOSP ENTREPREN LAW

Prepared: Deron Tett and Peter Graf

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

<b>Course Code: Title</b>	CUL252: HOSPITALITY ENTREPRENEURSHIP AND LAW
<b>Program Number: Name</b>	2078: CULINARY MANAGEMENT
<b>Department:</b>	CULINARY/HOSPITALITY
<b>Semesters/Terms:</b>	21W
<b>Course Description:</b>	Students are introduced to the basic concepts related to entrepreneurship and hospitality law. This must-have course introduces the students to the concepts of guest liability and the risks associated with the hospitality industry, as well as the strategies and best practices used to reduce such liabilities. The content of the course will focus specifically on the rights, obligations and liabilities of a business owner. Students will also develop the skillset to successfully prepare a business plan for opening or maintaining a small business.
<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>Substitutes:</b>	HMG240
<b>Vocational Learning Outcomes (VLO's) addressed in this course:</b>	<b>2078 - CULINARY MANAGEMENT</b>
Please refer to program web page for a complete listing of program outcomes where applicable.	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.
	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.
	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.
	VLO 11 contribute to the development of marketing strategies that promote the successful operation of a food service business.
	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.
<b>Essential Employability Skills (EES) addressed in this course:</b>	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.
	EES 2 Respond to written, spoken, or visual messages in a manner that ensures effective communication.
	EES 4 Apply a systematic approach to solve problems.

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.



SAULT COLLEGE | 443 NORTHERN AVENUE | SAULT STE. MARIE, ON P6B 4J3, CANADA | 705-759-2554

- EES 5 Use a variety of thinking skills to anticipate and solve problems.
- 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.

**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 Longchamps, Donald and Wright, Bradley  
 Publisher: Thomson/Nelson Edition: 3rd ed.

**Course Outcomes and Learning Objectives:**

<b>Course Outcome 1</b>	<b>Learning Objectives for Course Outcome 1</b>
1. Explain how contract and tort law influence hospitality and tourism operations.	1.1 List and explain the main principles of hospitality law. 1.2 Explain the concepts of offer, acceptance and consideration of contract. 1.3 List the legalities of capacity to contract and the concept of legality to object. 1.4 Define and explain vicarious liability. 1.5 Discuss the elements of tort action and the concept of burden of proof.
<b>Course Outcome 2</b>	<b>Learning Objectives for Course Outcome 2</b>
2. Apply knowledge of the principles of negligence as they pertain to hospitality and tourism operations.	2.1 Describe the elements of negligence. 2.2 Demonstrate an understanding of the duty owed to invitees, licensees, trespassers and others. 2.3 Apply legislation and policies related to the provision of accommodation, guest and property safety and security. 2.4 Explain the impact of negligence in the hotel and restaurant sector.
<b>Course Outcome 3</b>	<b>Learning Objectives for Course Outcome 3</b>
3. Explain the liabilities involved in the sale of food and beverage in the hospitality industry.	3.1 Discuss the issues that relate to the warranty of food products. 3.2 Explain the issue of truth in menu laws. 3.3 Demonstrate an understanding of the Liquor License Act for the Province of Ontario.
<b>Course Outcome 4</b>	<b>Learning Objectives for Course Outcome 4</b>
4. Discuss the opportunities and challenges of operating a food and beverage	4.1 Explain the different types of business ownership. 4.2 Discuss entrepreneurship within the food and beverage industry.

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.



business.

4.3 Explain the components of a business plan.  
4.4 Assist in the planning of a layout and the selection of equipment for a mock food and beverage establishment.  
4.5 Create a business plan for a food service operation.

**Evaluation Process and Grading System:**

Evaluation Type	Evaluation Weight
Exam 1	20%
Exam 2	20%
Exam 3	20%
Projects/Assignments	28%
Quizzes	12%

**Date:**

June 17, 2020

**Addendum:**

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

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.



SAULT COLLEGE | 443 NORTHERN AVENUE | SAULT STE. MARIE, ON P6B 4J3, CANADA | 705-759-2554