



COURSE OUTLINE

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Course Name: Hospitality Law

Department Head/Coordinator: Michael Tittel

Effective Date: September 2014

School or Centre:		Department:	
School of Hospitality and Business		Hospitality Management Diploma	
Course History:		Year of Study:	
Revised Course		2nd Year Post-secondary	
Name of Replacing Course (if applicable):	HOSP 2215	Course Number:	HOSP 2460
		Number of Credits:	3.0

Course Pre-requisites (if applicable):

Course Co-requisites (if applicable):

PLAR (Prior Learning Assessment & Recognition) No Yes (details below):

To learn more about the PLAR pathways for this course review the Hospitality Management Diploma Program Content Guide.

Course Description:

This course acquaints hospitality management students with a basic knowledge of Canadian law. Topics covered include the legal system, contracts, torts, sale of goods and consumer protection, secured transactions and creditors' remedies and employment law.

Note to instructors: An instructional strategy is an approach that an instructor uses to achieve the learning outcomes (e.g., lecture, case study, video, group work).

Instructional Strategies:

Lectures, small group sessions, seminars, case studies and presentations

Course Learning Outcomes:

Successful students will be able to:

1. Describe the legal responsibilities of managers in the hospitality industry
2. Apply the legal aspects of the sale of food and nonalcoholic beverages to the hospitality industry
3. Describe the origin of common law and the difference between it and statutory law
4. Explain the Federal, Provincial and Municipal Acts and their impact on hospitality operations
5. Explain the types of licences and current practices and procedures in licensing
6. Describe the principles of tort law
7. Explain elements of contracts, explicit, implicit contracts and when written contracts should be used
8. Compare major forms of business organization including sole proprietorship, partnerships, corporations including the major business and legal implications of each
9. Describe the uses of insurance, insurable and uninsurable risk and the implications
10. Describe liability insurance and property insurance
11. Describe workers compensation insurance and the costs of worker injuries
12. Describe human rights legislation and its implications for the hospitality industry
13. Evaluate labour concerns, such as personal and sexual harassment
14. Discuss the impact of other legislation relevant to the hospitality industry including Employment Standards Act, BC Labour Law, Freedom Of Information & Privacy Act, Canada Health Act, Licensing Local Bylaws
15. Apply ethical decision making to human resources management
16. Analyze legal issues and communicate the findings effectively

Program Learning Outcomes:

Upon successful completion of the Hospitality Management Diploma, students will be able to:

1. Communicate effectively as hospitality professionals.
2. Demonstrate leadership competencies in the hospitality sector.
3. Evaluate financial information and financial implications related to business decisions to support the goals of a hospitality enterprise.
4. Act in an ethical manner and practice within the legal framework of the industry.
5. Provide responsible and professional food and beverage services.
6. Supervise front-of-the house and back-of-the house hotel and restaurant operations.
7. Manage basic human relations issues within a hospitality setting.
8. Prepare the basis for a marketing plan and communication strategy.
9. Analyze emerging hospitality industry trends and innovations.
10. Describe the role and scope of the tourism industry, the stakeholders, the five sectors of the industry and their economic impact.
11. Employ sustainability decision-making and practices in their work as hospitality professionals.
12. Apply the theoretical principles and practices of guest and customer services in a hospitality setting.
13. Apply critical thinking and problem solving techniques to make sound management decisions and recommendations.

Evaluation/Grading System *(Click on drop down box arrows to see list of options)*

Grading System	Specify if 'Other':	Specify Passing Grade:
Letter Grades		D (50%)

Components and Weighting of the Assessment/Evaluation Plan: *(Click on drop down box arrows to see list of options)*

Type	Percentage	Evaluation Plan (provide a brief explanation for each component especially if value exceeds 35%):
Participation	5	Class Participation
Project	10	Games
Assignments	20	Two Assignments
Project	25	Analyze and present a legal issue in hospitality and provide a written evaluation of the class presentation
Midterm Exam	20	
Final Exam	20	
Total		100

Learning Environment/Type *(Select all that are used within the course)*

Instruction Type	Hours Per Instruction Type	Comments
L - Classroom	45	Class discussion, case studies, etc.
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Enter Total Hours	45	

Resource Material(s):

Resources are items in addition to tuition that the student is responsible for purchasing. Course resource information will be supplied by the department/instructor.

Course Topics and Sequence Covered:

1. Canadian Legal System
2. Human Rights in Canada
3. The Law of Contracts
4. The Law of Negligence
5. Legal issues in the Accommodation Sector, Restaurant Sector and the Beverage Service Sector
6. The Innkeeper-Guest Relationship
7. Protection of guests and their property
8. Ownership and management
9. Employees and employment standards

VCC Education and Education Support Policies

There are a number of **Education** and **Education Support** policies that govern your educational experience at VCC, please familiarize yourself with them.

The policies are located on the VCC web site at:

<http://www.vcc.ca/about-vcc/policies/index.cfm>

To find out how this course transfers, visit the BC Transfer Guide at www.bctransferguide.ca.

FOR COMMITTEE USE ONLY

Date Approved by Education Council:		Date Approved by VCC Board (if applicable):	
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