

EFFECTIVE: JANUARY 2012 CURRICULUM GUIDELINES

Α.	Division:	Academic		Eff	ective Date:		January 2012	
В.	Department / Program Area:	Commerce & Business Ada Hospitality Management	min.	Rev	vision	X	New Course	
	110gruin 111cu.	Trospitante Francisco		Rev	Revision, Section(s)		A, B, C, J	
					e of Previous Revision		January 2011	
C:		D:		Dai	e of Current Revision:		January 2012 E:	
C:	HOSP		I	Hospitality Law			3	
	HOSP 1220 Subject & Course No. Description		Descriptive			Sen	nester Credits	
F:	Calendar Descr				<u></u>	~ ~ ~		
	The course will provide an overview of the meaning, sources and administration of business and hospitality law. Topics will include the law of torts and contract, human rights, negligence prevention in the hospitality industry, the rights and responsibilities of guests and innkeepers, industry regulatory requirements and employment law.							
G:	Allocation of C	ontact Hours to Type of Instru	uction H	I:	Course Prerequisites:			
	/ Learning Settings				_			
					Nil			
	Primary Method Learning Settin	ds of Instructional Delivery ar	nd/or I :	:	Course Corequisites:			
	Learning Setting	gs.						
	Lecture and Se	eminar			Nil			
	Number of Contact Hours: (per week / semester for each descriptor)		ter J:	:	Course for which this	s Cour	se is a Prerequisite	
	Lecture: 3 Hours Seminar: 1 Hour Number of Weeks per Semester: 15 Weeks X 4 Hours Per Week = 60 Hours				HOSP 2455			
			K	7.	Maximum Class Size			
			l v	١.	Maximum Class Size	•		
					35			
			3					
L:	PLEASE INDI	CATE:						
	Non-Cred	it						
College Credit Non-Transfer								
	X College Credit Transfer:							
SEE BC TRANSFER GUIDE FOR TRANSFER DETAILS (www.bctransferguide.ca)								
	SEE DC TRANSFER GUIDE FOR TRANSFER DETAILS (www.ucuaiisieiguiue.ca)							

M: Course Objectives / Learning Outcomes

At the end of the course, the successful student should be able to:

- 1. demonstrate knowledge of the legal climate of Canada and some understanding of one's personal rights and that part of the common law and statute law applicable to most business situations in the hospitality industry;
- 2. examine in detail the law of contracts, its principles and application to various business situations;
- 3. demonstrate a background of information that will help recognize some of the economic, legal, political and social aspects of situations likely to be encountered in the hospitality industry;
- 4. identify the legal responsibilities of managers in the hospitality industry:
 - food liability
 - property loss
 - inn keeping
 - service of alcoholic beverages;
- 5. relate recent examples of lawsuits against hospitality operations;
- 6. distinguish between common law and statutory law;
- 7. describe human rights legislation and discuss its implications for the hospitality industry regarding guest service and employment practices;
- 8. explain the impacts of government acts on hospitality operations;
- 9. identify the part of the Canadian Criminal Code pertaining to hospitality operation and describe applications of the Canadian Criminal Code to various hospitality situations.

N: Course Content:

- 1. Introduction to the field of law and the administration of justice, including the following:
 - · Constitutional law
 - · Common law and legislation
 - · Administrative law
 - Criminal law
- 2. Law of Torts:
 - scope and function
 - trespass
 - nuisance
 - negligence
 - occupier's liability
 - defamation
 - false imprisonment
 - · assault and battery
 - conversion
- 3. Law of Contracts:
 - essentials of contract
 - grounds of impeachment
 - · discharge of contract

- 4. Special types of contract:
 - sale of goods
 - Competition Act issues; false and misleading advertising, conspiracy to restrict trade.
 - restrictive covenants
- 5. Some areas of liability in hospitality industry:
 - food, property, inn keeping, service of alcoholic drinks
 - Human Rights legislation regarding guest service and employment practices and legal consequences of discrimination
 - various regulatory requirements of hotel/innkeeper statutes across Canada
 - rights of innkeepers, guests and security of property
 - establishing a hospitality business; types of business organization, franchises, insurance, property leasing, forms of intellectual property.
 - Labour Code issues

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Lectures, seminars and/or case discussions

P: Textbooks and Materials to be Purchased by Students

Longchamps, Donald and Wright, Bradley. <u>Canadian Hospitality and Travel Law</u>. Latest Edition, ITP Nelson, Toronto.

Suggested supplementary text: Hospitality Law Guide. Tourism British Columbia.(latest edition)

O: Means of Assessment

 Assignments
 20%

 Tests (2)
 50%

 Final Exam
 30%

 100%

STUDENTS MUST COMPLETE ALL COMPONENTS OF THE COURSE TO OBTAIN CREDIT FOR THE COURSE.

R: Prior Learning Assessment and Recognition: specify whether course is open for PLAR

No.

Course Designer(s): Mark Elliott	Education Council / Curriculum Committee Representative
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T. I. D. T. II. G. d.	
Interim Dean: Julie Crothers	Director, Student and Enrolment Services/Registrar

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