

HOSP 68 Course Outline as of Fall 2018**CATALOG INFORMATION**

Dept and Nbr: HOSP 68 Title: HOSPITALITY LAW

Full Title: Hospitality Law

Last Reviewed: 10/23/2023

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	3.00	Lecture Scheduled	3.00	17.5	Lecture Scheduled	52.50
Minimum	3.00	Lab Scheduled	0	6	Lab Scheduled	0
		Contact DHR	0		Contact DHR	0
		Contact Total	3.00		Contact Total	52.50
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 105.00

Total Student Learning Hours: 157.50

Title 5 Category: AA Degree Applicable

Grading: Grade Only

Repeatability: 00 - Two Repeats if Grade was D, F, NC, or NP

Also Listed As:

Formerly:

Catalog Description:

This course is designed to cover basic principles of contracts, liability, and labor as they apply specifically to the hospitality industry. Lecture and discussions are enhanced by industry guest speakers and industry visits.

Prerequisites/Corequisites:**Recommended Preparation:**

Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:**Schedule of Classes Information:**

Description: This course is designed to cover basic principles of contracts, liability, and labor as they apply specifically to the hospitality industry. Lecture and discussions are enhanced by industry guest speakers and industry visits. (Grade Only)

Prerequisites/Corequisites:

Recommended: Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:

Transfer Credit: CSU;
Repeatability: Two Repeats if Grade was D, F, NC, or NP

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree:	Area	Effective:	Inactive:
CSU GE:	Transfer Area	Effective:	Inactive:

IGETC:	Transfer Area	Effective:	Inactive:
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CSU Transfer:	Transferable	Effective:	Fall 2018	Inactive:
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UC Transfer:	Effective:	Inactive:
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CID:

CID Descriptor:	HOSP 150	Hospitality Law
SRJC Equivalent Course(s):		HOSP68

Certificate/Major Applicable:

Certificate Applicable Course

COURSE CONTENT

Student Learning Outcomes:

At the conclusion of this course, the student should be able to:

1. Identify government agencies that regulate the hospitality industry
2. Differentiate between various forms of contractual relationships in the hospitality industry.
3. Identify a variety of laws that impact human resources management in hospitality

Objectives:

Upon completion, students will be able to:

1. Apply knowledge of the legal relationship and considerations hotel, restaurant, travel and tourism companies face during daily operations.
2. Be familiar with general laws regarding food, food service, and alcohol
3. Define legal aspects of property management.
4. Define the role of the Local, State and Federal Regulatory Agencies
5. Define different forms of ownership for hospitality business structures.

Topics and Scope:

I. Government Agencies

- A. Federal regulatory and administrative agencies
- B. State regulatory and administrative agencies
- C. Local regulatory and administrative agencies
- D. Regulatory interaction and oversight impacting travel and tourism
- E. Managing conflict regulations
- F. Responding to an inquiry
- G. Monitoring regulatory change

II. Hospitality Business Structures

- A. Common hospitality organizational structures
- B. Common hospitality operating structures

- C. The agency relationship
- III. Contract Basics
 - A. Introduction to contracts
 - B. Components of an enforceable contract
 - C. The uniform commercial code
 - D. Preventative legal management and contracts
- IV. Legally Managing Properties
 - A. Right to privacy law
 - B. Torts
 - C. Purchasing property
 - D. Financing the purchase of property
 - E. Leasing property
 - F. Respecting intellectual property
- V. Legally Selecting Employees and Managing
 - A. Employee selection
 - B. Discrimination in the selection process
 - C. Verification of eligibility to work
 - D. The employment relationships
 - E. Workplace discrimination and sexual harassment
 - F. Family and medical leave act
 - G. Compensation
 - H. Managing employee
 - I. Unemployment claims
- VI. General Laws Regarding Food, Food Service, and Alcohol
 - A. Serving Food
 - B. Truth in menu laws
 - C. Serving alcohol
- VII. Safety and Security
 - A. Importance of a protected environment
 - B. Safety and security programs: four-step safety and security management method
 - C. Crimes against hospitality businesses
 - D. Crisis management programs
- VIII. Ethics
- IX. Nepotism

Assignment:

1. Weekly reading assignments (approximately 40-60 pages)
2. Case study analyses of any one of the following: hotel, winery or restaurant visit
3. Written assignments
4. In-class activities including group work, role playing, case study discussions, etc.
5. Chapter quizzes and Exams (10 - 15)

Methods of Evaluation/Basis of Grade:

Writing: Assessment tools that demonstrate writing skills and/or require students to select, organize and explain ideas in writing.

Written assignments

Writing 20 - 30%

Problem Solving: Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

Case study analyses assignments

Problem solving
20 - 30%

Skill Demonstrations: All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

In-class assignments

Skill Demonstrations
10 - 20%

Exams: All forms of formal testing, other than skill performance exams.

Quizzes, Final

Exams
40 - 50%

Other: Includes any assessment tools that do not logically fit into the above categories.

Class discussions and participation

Other Category
0 - 10%

Representative Textbooks and Materials:

Understanding Hospitality Law. 5th ed. Jeffries, Jack and Brown, Banks and McDermott, Will. Educational Institute. 2012 (classic)

Hospitality Law. 4th ed. Barth, Stephen. Wiley. 2011 (classic)

Hotel, Restaurant, and Travel Law, a Preventative Approach. 7th ed. Morris, Karen and Cournoyer, Norman and Marshall, Anthony. Cengage. 2007 (classic)