

COURSE OUTLINE

**Hotel Restaurant Management 230
Hospitality Law**

I. Catalog Statement

Hotel Restaurant Management 230 covers business related torts, real and personal property, and contracts, with an emphasis on hotels, restaurants, resorts and associated businesses. The duties of innkeepers, food and beverage liability, truth in advertising, and management responsibility to employees are also studied.

Units – 3.0

Lecture Hours – 3.0

Prerequisite: Hotel Restaurant Management 115

II. Course Entry Expectations

Skills Level Ranges: Reading 5; Writing 5; Listening/Speaking 5; Math 1

Prior to enrolling in the course, the student should be able to:

1. be familiar with food service and hospitality procedures;
2. identify changes in food service requirements based on individual needs;
3. review the history of the hospitality industry;
4. determine types of current hospitality industry operations.

III. Course Exit Standards

Upon successful completion of the required coursework, the student will be able to:

1. recognize potential legal consequences of hospitality operational problems;
2. devise management safeguards to limit potential legal exposure;
3. explain basic business law concepts such as contracts, torts and property law to the hospitality operational environment;
4. determine the advantages and disadvantages of operating a business as a proprietorship, partnership or corporation;
5. create safety and security programs to minimize the possibility of negligence lawsuits;
6. protect the interests of his or her businesses when leasing or buying real property;
7. analyze insurance coverage provisions applicable to his or her businesses;
8. describe the legal issues unique to the hospitality environment;
9. describe the innkeeper's liability for guests' luggage and valuables;

10. understand the guests' rights to refuse accommodation or service
11. recognize and resolve legal issues with defrauding guests.

IV. Course Content

A. Cultural and Social Sources of Law	3 hours
B. Legal versus ethical considerations	3 hours
C. Contract Management	6 hours
1. Different types of contracts common to the hospitality industry	
2. Essential clauses for contracts	
3. Consequences of contract breach	
4. Special hotel contracts	
5. Ethical considerations in the negotiation process	
D. Hospitality Business Operating Formats	3 hours
1. Types of business entities	
2. Formation	
3. Advantages and disadvantages of different business structures	
4. Franchise agreements	
E. Real Property in the Hospitality Industry	3 hours
1. Real versus personal property	
2. Forms of ownership	
3. Leases	
4. Secured interests	
5. Uniform Commercial Code	
6. Patents, copyrights and concept rights	
F. Negligence and Tort Law	6 hours
1. Duties and obligations of business operators	
2. Standards of care	
3. Negligence and defenses against negligence lawsuits	
4. Creating an effective safety and security program	
5. Safety and security program technology	
6. Incident documentation	
7. Customer injuries and accidents	
8. Anatomy of a lawsuit	
9. Types of damage awards	
10. Crisis management in the hospitality industry	
G. Responsibilities to Guests	6 hours
1. Duty to accommodate	
2. Public accommodations statutes	
a) Civil Rights Act of 1964 and others	
b) Americans with Disabilities Act	
3. Disclosure of information about the guest	
4. Evictions, lockouts and expulsions	
5. Defaulting guests	
H. Responsibility for Guests' Property	6 hours
1. Liability limitation statutes	

2. Bailment
3. Lost and abandoned property

- I. Food and Beverage Liability 6 hours
1. Special problems managing a food and beverage service environment
 2. Dram Shop laws and other forms of alcohol server liability
 3. Alcohol beverage control and licensing
 4. Responsible service procedures
 5. Food that is contaminated or otherwise unfit for consumption
 6. Allergies and other food-service related problems
 7. Health and sanitation inspections and requirements
- J. Insurance 6 hours
1. Principles of risk management
 2. Types of insurance coverage
 3. Insurance policy analysis
 4. Insurance policy and company selection

V. Methods of Presentation

The following instructional methodologies may be used in the course:

1. lectures/discussion;
2. guest lecturers;
3. multi-media presentation.

VI. Assignments and Methods of Evaluation

1. Quizzes.
2. Midterm exam.
3. Final exam.
4. Student project.

VII. Textbook

Barth, S., Hospitality Law: Managing Legal Issues in the Hospitality Industry, 2nd ed.
Hoboken, NJ: Wiley, 2005

10th Grade Textbook Reading Level. ISBN: 0471464252