



Hospitality Law - HOSP 250

Hospitality Management Diploma

Course Outline

COURSE IMPLEMENTATION DATE: September 2018
OUTLINE EFFECTIVE DATE: September 2021
COURSE OUTLINE REVIEW DATE: April 2026

GENERAL COURSE DESCRIPTION:

This course will introduce students to the Canadian Laws with a specific focus on Hospitality Law. The course emphasises potential legal problems and the rights and liabilities in the hospitality industry. Topic discussions include the nature of the relationships between innkeeper & guest, restaurateur & diner, travel agent & traveller, and private host & guest. Further discussions will focus on the Hospitality organizational effectiveness with special reference to business structures, licencing & operation regulations and labour relations.

Program Information: This course is required for the completion of the Hospitality Management Diploma.

Delivery: This course is delivered face to face.

COTR Credits: 3

Hours for this course: 45 hours

Typical Structure of Instructional Hours:

Instructional Activity	Duration
Lecture Hours	45
Seminars / Tutorials	
Laboratory / Studio Hours	
Practicum / Field Experience Hours	
Other Contact Hours	
Total	45

Practicum Hours (if applicable):

Type of Practicum	Duration
On-the-Job Experience	
Formal Work Experience	
Other	
Total	N/A

Course Outline Author or Contact:

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Signature

APPROVAL SIGNATURES:

Department Head
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Department Head Signature

Dean Signature

EDCO

Valid from: September 2021 – April 2026

Education Council Approval Date

COURSE PREREQUISITES AND TRANSFER CREDIT:

Prerequisites: A minimum of C- (55%) in either ENGL 100 or COMC 101 or COMC 110.

Co-requisites: None

Flexible Assessment (FA):

Credit can be awarded for this course through FA Yes No

Learners may request formal recognition for flexible assessment at the College of the Rockies through one or more of the following processes: External Evaluation, Worksite Assessment, Demonstration, Standardized Test, Self-assessment, Interview, Products/Portfolio, Challenge Exam. Contact an Education Advisor for more information.

Transfer Credit: For transfer information within British Columbia, Alberta and other institutions, please visit <http://www.cotr.bc.ca/Transfer>.

Student should also contact an academic advisor at the institution where they want transfer credit.

Textbooks and Required Resources:

Textbook selection varies by instructor and may change from year to year. At the Course Outline Effective Date the following textbooks were in use:

Wilson, P., Willie, P., Heshka, J., Picone, M., Herzog, C. (2021). *A Guide to Hospitality and Tourism Law in Canada*. 1st edition. Emond Publishing.

Please see the instructor's syllabus or check COTR's online text calculator <http://go.cotr.bc.ca/tuition/tCalc.asp> for a complete list of the currently required textbooks.

LEARNING OUTCOMES:

Upon the successful completion of this course, students will be able to

- examine the origin of Canadian Law and explain how Canada is governed;
 - discuss the nature of law and law making including the difference between public and private law;
 - identify and review current legislation that has a direct effect on the Hospitality operation to ensure the safety of guests and their property on the hospitality premises;
 - describes the liabilities and risks faced by Hospitality operators by referring to current legal case study examples including torts and crimes;
 - explain the elements of contract law and the role it plays in a hospitality business;
 - differentiate between the different types of business structures that are commonly found in the hospitality industry, and use business examples to further explain the differences;
 - summarize the variety of insurance requirements in a hospitality operation and the risk factors of each;
 - discuss the importance of risk management by emphasising risk identification, planning and the techniques involved in creating a risk management plan; and
 - outline human rights legislation and its implications for the hospitality industry.
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COURSE TOPICS:

- Canadian Law
 - Historic perspective
 - Purpose of law
 - Government hierarchy
 - Court system
 - Civil procedure
 - Criminal procedure
- Impact of legislation on the Hospitality industry
 - Employment Standards Act
 - BC Labour Law
 - Freedom of Information and Protection of Privacy Act
 - Canada Health Act
 - Hotel keepers Act
 - Occupiers Liability Act
 - Licencing and Local bylaws

- Legal responsibilities in the Hospitality industry
 - Negligence
 - Special application of negligence law
 - Occupiers liability
- Contract law
 - Elements of a contract
 - Contract formations
 - Interpretation of contracts
 - Termination of contracts
 - Contracts in the Hospitality industry
- Business structures
 - Sole proprietorship
 - Partnership
 - Corporation
 - Franchise
 - Property ownership
 - Agency relationship
- Insurance
 - Types of insurance
 - Reporting of incidents
 - Fraudulent claims
 - Workers compensation and cost
- Risk management
 - In the accommodation sector
 - In resort and recreation sector
 - In the food and beverage sector
- Human rights legislation
 - Canadian Human rights legislations
 - Human rights in the Hospitality industry

See instructor's syllabus for the detailed outline of weekly readings, activities and assignments.

EVALUATION AND ASSESSMENT (Face-to-Face Delivery):

Assignments	% of Total Grade
Class discussion and participation	10%
Hospitality Law investigation assignment	20%
Case study analysis	20%
Midterm Exam	25%
Final Exam	<u>25%</u>
Total:	100%

Please see the instructor's syllabus for specific classroom policies related to this course, such as details of evaluation, penalties for late assignments and use of electronic aids.

EXAM POLICY:

Students must attend all required scheduled exams that make up a final grade at the appointed time and place.

Individual instructors may accommodate for illness or personal crisis. Additional accommodation will not be made unless a written request is sent to and approved by the appropriate Department Head prior to the scheduled exam.

Any student who misses a scheduled exam without approval will be given a grade of "0" for the exam.

COURSE GRADE:

Course grades are assigned as follows:

Grade	A+	A	A-	B+	B	B-	C+	C	C-	D	F
Mark (Percent)	≥ 90	89-85	84-80	79-76	75-72	71-68	67-64	63-60	59-55	54-50	< 50

A course grade of "C-" or better is required for credit towards a diploma in Hospitality Management.

ACADEMIC POLICIES:

See www.cotr.bc.ca/policies for general college policies related to course activities, including grade appeals, cheating and plagiarism.

COURSE CHANGES:

Information contained in course outlines is correct at the time of publication. Content of the courses is revised on an ongoing basis to ensure relevance to changing educational, employment and marketing needs. The instructor endeavours to provide notice of changes to students as soon as possible. The instructor reserves the right to add or delete material from courses.