

BUHM 047: HOSPITALITY LAW

Originator

ybender

Justification / Rationale

Change the number of maximum students to be more in line with district guidelines.

Effective Term

Spring 2023

Credit Status

Credit - Degree Applicable

Subject

BUHM - Business/Hotel & Restaurant

Course Number

047

Full Course Title

Hospitality Law

Short Title

HOSP. LAW

Discipline**Disciplines List**

Hotel and Motel Services

Modality

Face-to-Face

100% Online

Hybrid

Catalog Description

Legal issues that can affect properties are numerous, and ignorance of the law is no excuse. This class explores laws and regulations affecting the U.S. hospitality industry with many examples, and case histories. Topics include protecting guests, loss of property, wages and hours, labor relations, worker's compensation, franchising, and the Internet.

Schedule Description

Explore the legal obligations between hospitality operators and stakeholders involved in the daily operations of hotels, restaurants, travel, and tourism operations.

Advisory: BUHM 050

Lecture Units

3

Lecture Semester Hours

54

In-class Hours

54

Out-of-class Hours

108

Total Course Units

3

Total Semester Hours

162

Prerequisite Course(s)

Advisory: BUHM 050

Required Text and Other Instructional Materials**Resource Type**

Book

Open Educational Resource

No

Author

Jack P. Jefferies, J.D., LL.M., J.S.D., Special Consultant, McDermott, Will Emery and Banks Brown, J.D., McDermott, Will Emery

Title

Understanding Hospitality Law

Edition

5th

Publisher

AHLEI

Year

2009

College Level

Yes

ISBN #

978-0-86612-345-7

For Text greater than five years old, list rationale:

The plan is for Hospitality Management students to graduate with their A.A. degrees as well as certification through the American Hotel, and Lodging Association, which is the premier Hospitality Association in the world. Their certificates, and designations are well recognized and offer COD students much greater opportunity of higher job placement upon graduation. This textbook is listed as one of the requirements for certification.

Class Size Maximum

35

Entrance Skills

Recognize terms, practices, and segments in the hospitality industry.

Requisite Course Objectives

BUHM 050-Explain the relationship of lodging and food service operations to the travel and tourism industry.

BUHM 050-Define and the range of job opportunities in the Hospitality Industry.

BUHM 050-Describe the major classifications of food service operations including the distinction between commercial and institutional operations.

BUHM 050-Discuss aspects of food and beverage controls which pertain to food and beverage sales, production standards, and payroll and profit planning.

Entrance Skills

Demonstrate an understanding of the hospitality industry.

Requisite Course Objectives

BUHM 050-Explain the relationship of lodging and food service operations to the travel and tourism industry.

BUHM 050-Define and the range of job opportunities in the Hospitality Industry.

BUHM 050-Compare and contrast the effects on the industry of franchising, management contracts, referral organizations, independent and chain ownership, and condominium growth.

Course Content

- Government Agencies.
- Hospitality Business Structures.
- Contract Basics.
- Legally Managing Properties.
- Legally Selecting Employees and Managing.
- General Laws Regarding Food, Food Service and Alcohol.
- ADA Compliance.
- Safety and Security.

Course Objectives

	Objectives
Objective 1	Apply knowledge of the legal relationship, and considerations faced by hotels during daily operations.
Objective 2	Apply knowledge of the legal relationship, and considerations faced by restaurants during daily operations.
Objective 3	Apply knowledge of the legal relationship, and considerations faced by Travel & Tourism companies during daily operations.
Objective 4	Recognize laws that are pertinent to guests, and employees in the hospitality industry including The Americans with Disabilities Act, general food laws, and laws relating to alcoholic beverages.
Objective 5	Explain laws that are relevant to managing employees including fair wage and hour laws, The Family Leave and Medical Act, and The Americans with Disabilities Act.
Objective 6	Identify specific contracts used in the hospitality industry.
Objective 7	Discuss franchising in the hospitality industry.

Student Learning Outcomes

	Upon satisfactory completion of this course, students will be able to:
Outcome 1	Explain the legal relationship of the innkeeper-guest
Outcome 2	Paraphrase the legal obligations of a hospitality operation to a guest.
Outcome 3	Discuss the emerging areas of concern for the hospitality industry.

Methods of Instruction

Method	Please provide a description or examples of how each instructional method will be used in this course.
Lecture	The lecture will be the cornerstone of the course. Through weekly lectures students will gain a better understanding of the subject matter.
Participation	Each student will be expected to participate in all class activities as a way of learning how to interact, and discuss different points of view, which are necessary in the workplace.
Discussion	Classes will include active discussions so that students can share ideas and see different points of view. These discussions will be used by the instructor to evaluate understanding of the subject.
Collaborative/Team	There will be a group project that students will work on throughout the semester. This group project will test their knowledge, apply the principles learned throughout the semester, and instill in them a sense of teamwork.

Methods of Evaluation

Method	Please provide a description or examples of how each evaluation method will be used in this course.	Type of Assignment
College level or pre-collegiate essays	Essays will be used to evaluate overall understanding of specific theories and practices that will be covered in class.	Out of Class Only

Mid-term and final evaluations	These methods will be used to evaluate understanding of concepts.	In Class Only
Tests/Quizzes/Examinations	These methods will be used to evaluate understanding of concepts.	In Class Only
Group activity participation/observation	The group project will test their knowledge, apply the principles learned throughout the semester, and instill in them a sense of teamwork.	In and Out of Class

Assignments

Other In-class Assignments

1. Written essays specific to topics being taught in class.
2. Group project.

Other Out-of-class Assignments

1. Chapter quizzes
2. Final exam

Grade Methods

Letter Grade Only

Distance Education Checklist

Include the percentage of online and on-campus instruction you anticipate.

Online %

50

On-campus %

50

Instructional Materials and Resources

If you use any other technologies in addition to the college LMS, what other technologies will you use and how are you ensuring student data security?

N/A

Effective Student/Faculty Contact

Which of the following methods of regular, timely, and effective student/faculty contact will be used in this course?

Within Course Management System:

Discussion forums with substantive instructor participation
 Online quizzes and examinations
 Private messages
 Regular virtual office hours
 Timely feedback and return of student work as specified in the syllabus
 Weekly announcements

External to Course Management System:

Synchronous audio/video
 Teleconferencing

For hybrid courses:

Library workshops
 Orientation, study, and/or review sessions
 Scheduled Face-to-Face group or individual meetings

Briefly discuss how the selected strategies above will be used to maintain Regular Effective Contact in the course.

The strategies listed above will provide consistent interaction between the instructor, and students as well as foster a team environment by encouraging replies to other students post, and feed back from instructor.

Other Information

Provide any other relevant information that will help the Curriculum Committee assess the viability of offering this course in an online or hybrid modality.

Offering this course in an online format will enable students that have other obligations, such as full time work or children, to fulfill their quest to attain a degree, and learn the skills that will help them secure a better paying job.

Comparable Transfer Course Information

University System

CSU

Campus

California State Polytechnic University, Pomona

Course Number

HRT2400

Course Title

Hospitality Management Law

Catalog Year

2020

MIS Course Data

CIP Code

52.0909 - Hotel, Motel, and Restaurant Management.

TOP Code

130700 - Hospitality

SAM Code

C - Clearly Occupational

Basic Skills Status

Not Basic Skills

Prior College Level

Not applicable

Cooperative Work Experience

Not a Coop Course

Course Classification Status

Credit Course

Approved Special Class

Not special class

Noncredit Category

Not Applicable, Credit Course

Funding Agency Category

Not Applicable

Program Status

Program Applicable

Transfer Status

Transferable to CSU only

General Education Status

Y = Not applicable

Support Course Status

N = Course is not a support course

C-ID

HOSP 150

Allow Audit

No

Repeatability

No

Materials Fee

No

Additional Fees?

No

Files Uploaded**Attach relevant documents (example: Advisory Committee or Department Minutes)**

BUHM 047_Approval Letter.pdf

Approvals**Curriculum Committee Approval Date**

10/20/2022

Academic Senate Approval Date

10/27/2022

Board of Trustees Approval Date

12/16/2022

Chancellor's Office Approval Date

1/28/2021

Course Control Number

CCC000622285

Programs referencing this courseHospitality Management Certificate of Achievement (<http://catalog.collegeofthedesert.eduundefined/?key=117>)Hospitality Management AS Degree (employment preparation) (<http://catalog.collegeofthedesert.eduundefined/?key=60>)