



## HCTM 124 - Hospitality Law Course Outline

Approval Date: 03/12/2020

Effective Date: 08/14/2020

### SECTION A

**Unique ID Number** CCC000506818

**Discipline(s)** Hotel and Motel Services

**Division** Career Education and Workforce Development

**Subject Area** Hospitality, Culinary & Tourism Management

**Subject Code** HCTM

**Course Number** 124

**Course Title** Hospitality Law

**TOP Code/SAM Code** 1307.00 - Hospitality Administration/Management,  
General\* / C - Occupational

**Rationale for adding this course  
to the curriculum** Change to HCTM.

**Units** 3

**Cross List** N/A

**Typical Course Weeks** 18

**Total Instructional Hours**

#### Contact Hours

**Lecture** 54.00

**Lab** 0.00

**Activity** 0.00

**Work Experience** 0.00

**Outside of Class Hours** 108.00

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**Total Contact Hours** 54

**Total Student Hours** 162

**Open Entry/Open Exit** No

**Maximum Enrollment**

**Grading Option** Letter Grade or P/NP

**Distance Education Mode of Instruction** On-Campus  
Hybrid  
Entirely Online

## SECTION B

**General Education Information:**

## SECTION C

### Course Description

**Repeatability** May be repeated 0 times

**Catalog Description** This course will provide industry-specific legal fundamentals to students and practicing professionals in the hospitality, travel, and tourism industries. This course will focus on developing the critical skills needed to anticipate and reduce potential liability in hospitality establishments.

**Schedule Description**

## SECTION D

### Condition on Enrollment

#### 1a. Prerequisite(s)

- HCTM 120 with a minimum grade of C or better

#### 1b. Corequisite(s): *None*

#### 1c. Recommended: *None*

#### 1d. Limitation on Enrollment: *None*

## SECTION E

### Course Outline Information

#### 1. Student Learning Outcomes:

- Understand the legal fundamentals for the hospitality industry.
- Visit a hotel, winery, or restaurant and prepare a report on legal liability factors observed at that location.

#### 2. Course Objectives: Upon completion of this course, the student will be able to:

- Define the principles, sources, and attributes of contemporary hospitality law.
- Describe the sequence of stages of a case through the courts.
- Recognize the legal procedures and civil rights in hospitality businesses.
- List the elements of a contract and identify breach of contracts in the hospitality industry.
- Recognize the principles of negligence and negligence doctrines.
- Demonstrate the elements of a negligence case.
- Compare the different categories of duties owed guests in a hospitality environment.
- Review the definition of a guest and termination of the guest-innkeeper relationship.
- Identify the liability in protecting guest property in the hotel.
- Understand the rights of innkeepers and guests.
- Understand and comprehend the liability issues of adulterated food and the sale of alcohol.
- Identify alcohol vendors' liability under Dram Shop Acts and Common Law.
- Illustrate an understanding of basic California labor law
- Illustrate an understanding of fair employment standards and illegal job discrimination
- Recognize general licensing and regulation in the marketplace
- Discuss legal issues facing specialized destinations, such as casinos, theme parks, spas, and condominium hotels.

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### 3. Course Content

- A. Legal Fundamentals for the Hospitality Industry:
  - a. Principles, sources, and attributes of contemporary hospitality law.
  - b. The sequence of stages of a case through the courts.
  - c. The legal procedures and civil rights in hospitality businesses.
  - d. The elements of a contract and breach of contracts in the hospitality industry.
- B. Negligence:
  - a. The principles of negligence and negligence doctrines.
  - b. The elements of a negligence case.
- C. Relationships With Guests and Other Patrons:
  - a. The definition of a guest and termination of the guest-innkeeper relationship.
  - b. The liability in protecting guest property in the hotel.
  - c. The rights of innkeepers and guests.
- D. Special Topics:
  - a. The liability of adulterated food.
  - b. The liability of the sale of alcohol.
  - c. Alcohol vendors' liability under Dram Shop Acts and
- E. Common Law
  - a. Basic California labor law.
  - b. Fair employment standards and illegal job discrimination.
  - c. General licensing and regulation in the marketplace.
  - d. Legal issues facing specialized destinations, such as casinos, theme parks, spas, and condominium hotels.
  - e.

### 4. Methods of Instruction:

**Discussion:**

**Lecture:**

**Online Adaptation:** Activity, Discussion, Lecture

**3. Methods of Evaluation:** Describe the general types of evaluations for this course and provide at least two, specific examples.

Additional assessment information:

Completion of all assigned homework and chapter tests, including final exam tests will be in the form of objective, true/false, multiple choice, and short-essay questions.

For example, read Chapter 1 on "Introduction to Contemporary Hospitality Law" and be ready to discuss review questions and application questions in class.

For example, read Chapter 2 on "Legal Procedures: Journey of a case through the Courts" and be ready to discuss in class.

Letter Grade or P/NP

**4. Assignments:** State the general types of assignments for this course under the following categories and provide at least two specific examples for each section.

- A. Reading Assignments  
Reading assignments will be required.

For example, read Chapter 1 on "Introduction to Contemporary Hospitality Law" and be ready to discuss review questions and application questions in class.

For example, read the "Napa Valley Hospitality Litigation Case Studies" document and choose a case to analyze.

**B. Writing Assignments**

Written assignments will be required.

For example, write a one-page paper formulating a well-grounded prospective on an actual case example in the text or one brought into class.

For example, write a one-page paper discussing an applicable court decision as directed in class.

**C. Other Assignments**

Visits to hotels and other hospitality entities will be required.

For example, visit several hotels, wineries, or restaurants in the Napa Valley and prepare a report on legal liability factors observed at that location.

**5. Required Materials**

**A. EXAMPLES of typical college-level textbooks (for degree-applicable courses) or other print materials.**

Book #1:

Author: Jefferies & Brown  
Title: Understanding Hospitality Law  
Publisher: AH&LEI  
Date of Publication: 2010  
Edition: 5th

Book #2:

Author: Barth, S.,D. Barber  
Title: Hospitality Law: Managing Legal Issues in the Hospitality Industry  
Publisher: Wiley  
Date of Publication: 2017  
Edition: 5th

**B. Other required materials/supplies.**