



Broward Community College

Course Outline

STATUS: A

COMMON COURSE NUMBER: HFT 2600

COURSE TITLE: Hospitality Law

CREDIT HOURS: 3

CONTACT HOURS BREAKDOWN:

Lecture/Discussion 48

Lab _____

Other _____

Contact Hours/Week 3

CATALOG COURSE DESCRIPTION:

Prerequisite: None

Co requisite: None

This course provides a study of the nature and function of our legal system as applied to hospitality, restaurant and travel operations. Operator/guest relationships, contracts, torts, civil rights, and insurable risks are emphasized.

General Education Requirements - Associate of Arts Degree, meets Area(s):

General Education Requirements - Associate in Science Degree, meets Area(s):

UNIT TITLES:

1. The Hospitality Operator and Its Guests
2. The Hospitality Business and Its Employees
3. Laws Relating to the Hospitality Operation
4. Taxes
5. Antitrust Law, Franchise and Convention Contracts
6. Forms of Business Ownership
7. Travel Industry Operations

I. Course Overview:

Upon successful completion of this course, the students should possess the requisite knowledge, skills, abilities, and attitudes necessary to operate a unit in the hospitality, restaurant and travel industries within the legal framework created by society for these entities.

II. Units:

Unit 1. The Hospitality Operator and Its Guests

General Outcome:

- 1.0 The students should be able to define the legal rights of the guest and the hospitality operator as well as the operator's liability.

Specific Learning Outcomes:

Upon successful completion of this unit, the students should be able to:

- 1.1 Recount the duties and responsibilities of the hotelier/restauranteur to receive guests and their right to refuse and evict guests.
- 1.2 Recount the duties and responsibilities of the hospitality operators to protect guests and their property while infra hospitium.
- 1.3 Recount the hospitality operator's liabilities regarding guests and their property.

Unit 2. The Hospitality Business and Its Employees

General Outcome:

- 2.0 The students should be able to list the major federal and state laws which define the relationship of the hospitality operation with its employees.

Specific Learning Outcomes:

Upon successful completion of this unit, the students should be able to:

- 2.1 Identify wage and hour laws applicable to hospitality employees.
- 2.2 Identify laws against discrimination in employment.
- 2.3 Identify laws relating to labor relations.

Unit 3. Laws Relating to the Hospitality Operation

General Outcome:

- 3.0 The students should be able to recount the major federal, state, and local laws relating to the general operation of a hospitality establishment.

Specific Learning Outcomes:

Upon successful completion of this unit, the students should be able to:

- 3.1 Identify public health and safety requirements imposed on restaurants and hotels at all three levels of jurisdiction.
- 3.2 Identify alcoholic beverage license and regulations imposed on restaurants and hotels at all three levels of jurisdiction.
- 3.3 Identify warranties and federal and state laws relating to product liability.

Unit 4. Taxes

General Outcome:

- 4.0 The students should be able to recount laws affecting the tax liabilities and responsibilities of hospitality industry establishments.

Specific Learning Outcomes:

Upon successful completion of this unit, the students should be able to:

- 4.1 Identify federal and state laws relating to employee taxes and benefits.
- 4.2 Identify general state and local laws relating to taxes imposed on hotels and restaurants by these jurisdictions.

Unit 5. Antitrust Laws, Franchise and Convention Contracts

General Outcome:

- 5.0 The students should be able to list the principles of contract law and relate them to the franchise management and convention contracts.

Specific Learning Outcomes:

Upon successful completion of this unit, the students should be able to:

- 5.1 Identify the major components of a:
- 5.1.1 Franchise contract
 - 5.1.2 Management contract
 - 5.1.3 Convention contract
- 5.2 Identify the application of antitrust law as these pertain to franchisees and franchisors of hospitality establishments.

Unit 6. Forms of Business Ownership

General Outcome:

- 6.0 The students should be able to identify the three basic forms of business ownership.

Specific Learning Outcomes:

Upon successful completion of this unit, the students should be able to:

- 6.1 Outline the advantages and disadvantages of:
 - 6.1.1 Sole proprietorships
 - 6.1.2 Partnerships, including limited partnerships
 - 6.1.3 Corporations, including Chapter S corporations

Unit 7. Travel Industry Operations

General Outcome:

- 7.0 The students should be able to describe how to protect the public against fraud, misrepresentation or unethical practices in the travel industry.

Specific Learning Outcomes:

Upon successful completion of this unit, the students should be able to:

- 7.1 Recount the Code of Professional Conduct of the American Society of Travel Agents.
- 7.2 Describe the areas of responsibility of the four major regulatory conferences that formulate standards for acceptance, reviews, and appointments of new travel agencies and disciplines existing agencies.
- 7.3 Define the Conference Appointment System of the Airline Reporting Corporation and list the procedures for obtaining ARC approval.
- 7.4 Recount the tour operator's/travel agency's liabilities regarding damage or theft of customer's property and failure to perform.

Special Student Projects:

Visits to industry conferences, industry locations, law library.