

El Paso Community College
Syllabus
Part II
Official Course Description

SUBJECT AREA	<u>Hospitality Operations</u>								
COURSE RUBRIC AND NUMBER	<u>HAMG 1340</u>								
COURSE TITLE	<u>Hospitality Legal Issues</u>								
COURSE CREDIT HOURS	<table border="0" style="margin: 0 auto;"> <tr> <td style="text-align: center;"><u>3</u></td> <td style="text-align: center;"><u>3</u></td> <td style="text-align: center;">:</td> <td style="text-align: center;"><u>0</u></td> </tr> <tr> <td style="text-align: center;">Credits</td> <td style="text-align: center;">Lec</td> <td></td> <td style="text-align: center;">Lab</td> </tr> </table>	<u>3</u>	<u>3</u>	:	<u>0</u>	Credits	Lec		Lab
<u>3</u>	<u>3</u>	:	<u>0</u>						
Credits	Lec		Lab						

I. Catalog Description

Provides a course in legal and regulatory requirements that impact the hospitality industry. Includes topics on Occupational Safety and Health Administration (OSHA), labor regulations, tax laws, tip reporting, franchise regulations, and product liability laws. **(3:0)**.

II. Course Objectives

- A. Unit I. Introduction to Contemporary Hospitality Law
 - 1. Define the term Law and identify sources of law.
 - 2. Identify the various types of laws that affect hospitality and travel services.
 - 3. Determine the differences between civil and criminal law.

- B. Unit II. Legal Procedures
 - 1. Identify the procedures of law.
 - 2. Determine what comprises a complaint.
 - 3. Identify the various types of jurisdiction.
 - 4. Determine pretrial procedure.
 - 5. Identify the trial procedures followed by most states.
 - 6. Define appeals and discuss how they work within the system.

- C. Unit III. Contract Law
 - 1. Identify the elements of a contract.
 - 2. Determine the importance of avoiding ambiguous terms and trade usage.
 - 3. Identify the role of contracts formed on the Internet.
 - 4. Determine what constitutes a breach of contract.
 - 5. Examine various contract stipulations and breaches common to hospitality and travel services.

- D. Unit IV. Negligence
 - 1. Identify the principles of negligence.
 - 2. Determine the elements of a negligence case.
 - 3. Identify negligence doctrines that generally favor the plaintiff.
 - 4. Identify negligence doctrines that generally favor the defendant.

- E. Unit V. Guest Services
 - 1. Determine who qualifies as a guest.
 - 2. Establish the intent of parties and how that impacts guest services.
 - 3. Determine the liabilities in regard to protecting patrons' properties.
 - 4. Identify the rights of innkeepers.
 - 5. Identify the rights of guests.

- F. Unit VI. Liabilities in the Sale of Food and Alcohol
 1. Determine the liabilities of selling food.
 2. Define the term warranty of merchantability and discuss how it applies to the sale of food.
 3. Identify truth-in-menu laws.
 4. Determine the liabilities of selling alcohol.
 5. Identify the Dram Shop Acts and discuss how these acts affect the sale of alcohol.
 6. Determine the importance of liquor liability insurance.
 7. Identify strategies to avoid liability in the sale and service of alcohol.

- G. Unit VII. Travel Counselors and Airlines—Rights and Liabilities
 1. Determine the composition of the travel industry.
 2. Establish the rights of the traveler.
 3. Establish the rights of airlines and third-party service providers.
 4. Determine the factors that affect car rental services.

- H. Unit VIII. Employment
 1. Identify the laws that affect employment.
 2. Determine the scope of the Civil Rights Act of 1964.
 3. Determine the scope of the Fair Labor Standards Act.
 4. Determine the scope of the Americans with Disabilities Act.
 5. Identify legal aspects of employee management.

- I. Unit IX. Specialized Destinations
 1. Discuss the history of gambling and the legal issues involved in gambling.
 2. Identify the legal concerns involving riverboat casinos and casinos on Native American Reservations.
 3. Identify the legal concerns revolving around theme parks.
 4. Identify the legal concerns involved in hotel spas.

III. THECB Learning Outcomes (WECM)

1. Identify the basic legal principles governing the hospitality industry as they relate to guests, employees, vendors, and contractors.
2. Articulate the legal environment in which the hospitality industry must exist.
3. Analyze the impact of laws and regulations on the industry.

IV. Evaluation

A. Pre-assessment

Instructors should check each student's prerequisites the first week of class; those who do not qualify should be sent back to Admissions. Students should pass any applicable safety tests during the first week. The instructor should counsel students regarding specific safety issues.

B. Challenge Exam

Students who wish to challenge the course should contact the Testing Center and the Instructional Dean. Challenges must be accomplished before the census cut-off date. Students who have previously received a W or a letter grade for the course are not eligible to challenge this course.

C. Post-Assessment

1. The instructor will maintain a continuous record of each student's progress on an institutionally approved grade sheet or computerized substitute. All instructors must keep records in such a way that information would be clear to a second party having to check grade computation in special cases. An explanatory legend should be provided on the grade sheet.
2. The evaluation of the student's work should be based on his/her mastery of the assigned objectives. In addition to preparations, the instructor may require quizzes and exercises

on cooking methods, terminology, and use of tools. The instructor may also require researching of recipes.

It is essential that student do assignments throughout the semester. These units are to be seen as overlapping and intertwined with one another.

Any projects will be devised at the instructor's discretion. In addition to menu fabrication, they may include but are not limited to the following: entrée preparation, starch and vegetable preparation, and dessert plate-ups. Instructors are strongly encouraged to require that recipe research be typed or composed on a word processor or computer.

D. Final Examination

A final examination is required in all Culinary and Restaurant Management Classes. The exam should consist of (or at least include) a written test and/or a hands-on preparation given in class/lab during the scheduled final examination period.

If the instructor thinks the final sauce fabrication and/or written exam do not reflect a satisfactory mastery of the course objectives, the exam may be used as a justification for failing the student for the course. In such cases, it is advisable to have one other instructor confirm the evaluation of the work.

If the instructor judges that the final fabrication and/or written exam meet the course objectives satisfactorily, the work will be graded and may be averaged in with the other course work to determine the course grade.

E. Grading Percentages

Grade percentages for determining the course grade may be devised by the individual instructor, but the in-class projects will account for at least 70% of the student's grade. At the instructor's discretion, the grade for the final exam may be averaged as part of the 70%.

F. Remediation

At the instructor's discretion, students may be allowed to retest for higher grades. Students seeking additional help may obtain tutoring assistance from the Chef Instructor as time permits.

G. Grading Scale:

A = 90 – 100	I = Incomplete
B = 80 – 89	W = Withdrew/Withdrawn
C = 70 – 79	
D = 60 – 69	
F = below 60	

V. Disability Statement (Americans with Disabilities Act [ADA])

EPCC offers a variety of services to persons with documented sensory, mental, physical, or temporary disabling conditions to promote success in classes. If you have a disability and believe you may need services, you are encouraged to contact the Center for Students with Disabilities to discuss your needs with a counselor. All discussions and documentation are kept confidential. Offices located: VV Rm C-112 (831-2426); TM Rm 1400 (831-5808); RG Rm B-201 (831-4198); NWC Rm M-54 (831-8815); and MDP Rm A-125 (831-7024).

VI. 6 Drop Rule

Students who began attending Texas public institutions of higher education for the first time during the Fall 2007 semester or later are subject to a 6-Drop limit for all undergraduate classes. Developmental, ESL, Dual Credit and Early College High School classes are exempt from this rule. All students should consult with their instructor before dropping a class. Academic assistance is available. Students are encouraged to see Counseling Services if dropping because exemptions may apply. Refer to the EPCC catalog and website for additional information.