

HCTM-124: HOSPITALITY LAW

Effective Term

Fall 2026

CC Approval

10/03/2025

AS Approval

10/09/2025

BOT Approval

10/16/2025

COCI Approval

12/15/2025

SECTION A - Course Data Elements

CB04 Credit Status

Credit - Degree Applicable

Discipline
Minimum Qualifications
And/Or

Hotel and Motel Services (Any Degree and Professional Experience)

Subject Code

HCTM - Hospitality, Culinary and Tourism Management

Course Number

124

Department

Hospitality, Culinary and Tourism Management

Division

Career Education and Workforce Development (CEWD)

Full Course Title

Hospitality Law

Short Title

Hospitality Law

CB03 TOP Code

1307.00 - *Hospitality

CIP Code

52.0901

CB08 Basic Skills Status

NBS - Not Basic Skills

CB09 SAM Code

C - Clearly Occupational

Rationale

The proposed changes to the SLO's will reflect an updated and more accurate assessment of the class and student's learning outcomes.

SECTION B - Course Description

Catalog Course 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.

SECTION C - Conditions on Enrollment

Open Entry/Open Exit

No

Repeatability

Not Repeatable

Grading Options

Letter Grade or Pass/No Pass

Allow Audit

Yes

Requisites

Prerequisite(s)

Completion of HCTM-120 with a minimum grade of C.

Requisite Justification

Requisite Description

Course Not in a Sequence

Subject

HCTM

Course #

120

Level of Scrutiny

Content Review

Upon entering this course, students should be able to:

Understanding of Hospitality Industry.

SECTION D - Course Standards

Is this course variable unit?

No

Units

3.00

Lecture Hours

54.00

Outside of Class Hours

108

Total Contact Hours

54

Total Student Hours

162

Distance Education Approval

Is this course offered through Distance Education?

Yes

Online Delivery Methods

DE Modalities	Permanent or Emergency Only?
Entirely Online	Permanent
Hybrid	Permanent
Online with Proctored Exams	Permanent

SECTION E - Course Content

Student Learning Outcomes

Upon satisfactory completion of the course, students will be able to:	
1.	Understand the legal fundamentals for the hospitality industry.
2.	Visit a hotel, winery, or restaurant and prepare a report on legal liability factors observed at that location.
3.	Demonstrate how to analyze contracts.

Course Objectives

Upon satisfactory completion of the course, students will be able to:	
1.	Define the principles, sources, and attributes of contemporary hospitality law.
2.	Describe the sequence of stages of a case through the courts.
3.	Recognize the legal procedures and civil rights in hospitality businesses.
4.	List the elements of a contract and identify breach of contracts in the hospitality industry.
5.	Recognize the principles of negligence and negligence doctrines.
6.	Demonstrate the elements of a negligence case.
7.	Compare the different categories of duties owed guests in a hospitality environment.
8.	Review the definition of a guest and termination of the guest-innkeeper relationship.
9.	Identify the liability in protecting guest property in the hotel.
10.	Understand the rights of innkeepers and guests.
11.	Understand and comprehend the liability issues of adulterated food and the sale of alcohol.
12.	Identify alcohol vendors' liability under Dram Shop Acts and Common Law.
13.	Illustrate an understanding of basic California labor law.
14.	Illustrate an understanding of fair employment standards and illegal job discrimination.
15.	Recognize general licensing and regulation in the marketplace.
16.	Discuss legal issues facing specialized destinations, such as casinos, theme parks, spas, and condominium hotels.

Course Content

1. 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.
2. Negligence:
 - a. The principles of negligence and negligence doctrines.
 - b. The elements of a negligence case.
3. 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.
4. 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
5. 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.

Methods of Instruction

Methods of Instruction

Types	Examples of learning activities
Discussion	Students will participate in Discussion Boards, that will review various laws that effect the Hospitality industry.
Activity	Students will read articles and chapters on Hospitality Law and answer questions to demonstrate understanding.
Lecture	Students will participate in online lectures, with instructor-led videos and powerpoints, on topics such as the liability and legal responsibilities of various hospitality establishments.

Online Adaptation

Types	Examples of learning activities
Activity	Students will read chapters in the textbook Hospitality Law and answer relevant questions, through online portal.
Discussion	Using the Discussion Board platform, students will engage in group topics, that pertain to law topics such as liability, labor laws and laws around the licensing and service of alcohol.
Activity	Students will be assigned to examine and write what they have learned, with case studies on various topics. They can include licensing requirements, safety and security protocols at various operations and legal issues around overseas travel.

Instructor-Initiated Online Contact Types

Announcements/Bulletin Boards
 Chat Rooms
 Discussion Boards
 E-mail Communication
 Telephone Conversations
 Video or Teleconferencing

Student-Initiated Online Contact Types

Discussions

Course design is accessible

Yes

Methods of Evaluation

Methods of Evaluation

Types	Examples of classroom assessments
Homework	<p>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.</p> <p>For example, read Chapter 1 on "Introduction to Contemporary Hospitality Law" and be ready to discuss review questions and application questions in class.</p> <p>For example, read Chapter 2 on "Legal Procedures: Journey of a case through the Courts" and be ready to discuss in class.</p>

Exams/Tests	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.
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Assignments

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.

Writing Assignments

Written assignments will be required.

For example, write a one-page paper formulating a well-grounded perspective 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.

Outside-of-Class 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.

SECTION F - Textbooks and Instructional Materials

Material Type

Textbook

Author

Barth, S.,D. Barber

Title

Hospitality Law: Managing Legal Issues in the Hospitality Industry

Edition/Version

6th

Publisher

Wiley

Year

2025

SECTION G - Diversity, Equity and Inclusivity

How does your course and/or course outline of record reflect strategies for accommodating and engaging diverse student populations, advancing equitable outcomes, and fostering inclusion for all students?

This course supports equity and inclusion by exploring legal issues that affect a wide range of individuals working in or served by the hospitality industry. Topics such as labor law, discrimination, civil rights, and liability are discussed in the context of diverse workplaces, including those owned or operated by underrepresented groups. Students examine real-world case studies that reflect a variety of cultural, social, and economic perspectives, encouraging analysis of how legal protections and responsibilities vary across different hospitality settings. Course materials and assessments are designed to be accessible to all learners, with multiple formats and inclusive discussions that promote respectful engagement and critical thinking.

Course Codes (Admin Only)

CB00 State ID

CCC000506818

CB10 Cooperative Work Experience Status

N - Is Not Part of a Cooperative Work Experience Education Program

CB11 Course Classification Status

Y - Credit Course

CB13 Special Class Status

N - The Course is Not an Approved Special Class

CB23 Funding Agency Category

Y - Not Applicable (Funding Not Used)

CB24 Program Course Status

Program Applicable

Allow Pass/No Pass

Yes

Only Pass/No Pass

No