

**School / Faculty:** Federation Business School

**Course Title:** HOSPITALITY LAW AND COMPLIANCE

**Course ID:** BSHSP2005

**Credit Points:** 15.00

**Prerequisite(s):** (BSHSP1010 and BSHSP1014)

**Co-requisite(s):** Nil

**Exclusion(s):** Nil

**ASCED Code:** 080307

**Grading Scheme:** Graded (HD, D, C, etc.)

**Program Level:**

AQF Level of Program						
	5	6	7	8	9	10
<b>Level</b>						
Introductory	■	■	■	■	■	■
Intermediate	■	■	✓	■	■	■
Advanced	■	■	■	■	■	■

**Learning Outcomes:**

**Knowledge:**

- K1.** Outline the legal responsibilities of managers and directors in a range of different business structures.
- K2.** Identify the major sources of information from which to seek current information on the legal and licensing requirements for hospitality organisations
- K3.** Evaluate legislation and other legal requirements to assess its applicability and determine the scope of compliance obligations.
- K4.** Outline the objectives and major components of key legislation as it applies to both business in general and the hospitality industry specifically.
- K5.** Develop systems to ensure compliance requirements are communicated and monitored.

**Skills:**

- S1.** Evaluate areas of business operation and determine scope of compliance
- S2.** Develop a proactive approach to maintaining current knowledge of regulatory requirements
- S3.** Research, establish and monitor a business compliance system
- S4.** Evaluate business operations for non-compliance and implement changes to practices
- S5.** Provide clear and accurate information to employees about their roles and responsibilities in regulatory compliance

# Course Outline (Higher Education)

BSHSP2005 HOSPITALITY LAW AND COMPLIANCE

## Application of knowledge and skills:

- A1.** Independently make a range of operational and regulatory compliance decisions
- A2.** Access, interpret and apply regulatory information to the management of hospitality businesses and events

## Course Content:

Topics may include:

- Sources of information
- Contract law
- Public liability and duty of care
- Employment law
- OH&S law
- Consumer law
- Legal requirements for the provision of food and alcohol
- Environmental law

## Values and Graduate Attributes:

This course will help students to develop values and attributes that will enable them to:

### Values:

- V1.** Manage a business unit or organisation with a focus on legal responsibilities
- V2.** Be valued highly by employers for their ability to interpret legislation and ensure a compliant and ethical workplace

### Graduate Attributes:

FedUni graduate attributes statement. To have graduates with knowledge, skills and competence that enable them to stand out as critical, creative and enquiring learners who are capable, flexible and work ready, and responsible, ethical and engaged citizens.

Attribute	Brief Description	Focus
Knowledge, skills and competence	Students will develop skills in accessing current and relevant legal information.	Medium

# Course Outline (Higher Education)

BSHSP2005 HOSPITALITY LAW AND COMPLIANCE

Attribute	Brief Description	Focus
Critical, creative and enquiring learners	This course will broaden the student's capacity to independently contribute to the management of an organisation	Medium
Capable, flexible and work ready	Graduates of this course will feel empowered to engage in and contribute to the management of their organisation	Medium
Responsible, ethical and engaged citizens	This course will ensure that students recognise the importance of managing within legal and ethical frameworks	Low

## Learning Task and Assessment:

Learning Outcomes Assessed	Assessment Task	Assessment Type	Weighting
K1, K2 S3	Evaluation of contract law and tort scenarios	Report and/or case study	20 - 30%
K1, K3 S1, S2, S5 A2	Research and develop a portfolio on managing regulatory compliance for a specific sector of the hospitality industry	Portfolio and presentation	30 - 40%
K1 - K5, S4, A1	Examination to assess attainment of required learning outcomes	Examination	40 - 50%

## Adopted Reference Style:

APA