
USF Sarasota-Manatee - Substantive Undergraduate Course Proposal Form

1. College/School Contact Information

<u>Tracking Number</u> 29	<u>Date & Time Submitted</u> 2013-12-20 09:46:20.0	
<u>Discipline</u> Hotel/Restaurant Management	<u>College/School</u>	<u>Budget Account Number</u> 380600004
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2. Course Information

<u>Prefix</u>	<u>Number</u>	<u>Full Title</u>	
HFT	3603	Law and Ethics for the Hospitality Industry	
Is the course title variable?			N
Is a permit required for registration?			N
Are the credit hours variable?			N
<u>Credit Hours</u>	<u>Section Type</u>	<u>Grading Option</u>	
3	Class Lecture (Primarily)	Regular	

Abbreviated Title (30 characters maximum)
Law & Ethics for Hospitality

5. Prerequisites

HFT 3003

6. Corequisites

7. Co-Prerequisites

8. Course Description

The course will integrate ethics and ethical decision making with law and legal doctrine in the hospitality industry.

9. New Course Information

<u>New Prefix</u>	<u>New Number</u>	<u>New Full Title</u>	
N/A	N/A	Hospitality Industry Law & Leadership Ethics	
Is the course title variable?			N
Is a permit required for registration?			N
Are the credit hours variable?			N
<u>New Credit Hours</u>	<u>New Section Type</u>	<u>New Grading Option</u>	
N/A	Class Lecture (Primarily)	Regular	

New Abbreviated Title (30 characters maximum)
Hospitality Law & Leadership

12. New Prerequisites

N/A

13. New Corequisites

N/A

14. New Co-Prerequisites

N/A

15. New Course Description

N/A

16. **Justification**

A. Nature of change(s)

We would like to change the name of the course from Law and Ethics for the Hospitality Industry to Hospitality Industry Law & Leadership Ethics.

B. Indicate how this course will strengthen the Undergraduate Program.

This name change will better align this course with our new upper level Pillars of Intellectual Engagement Learning Outcomes.

C. What specific area of knowledge is covered by this change that is not covered by courses currently listed.

same

D. What is the need or demand for this course? {Here you must indicate if this course is part of a required sequence in the major} What other programs would this course?

same - 33 students per section enrollment, offered every semester

E. What qualifications for training and/or experience are necessary to teach this course?

a masters degree is required with 18 graduate credit hours in the discipline

F. What will be the effect of this change on the program and on the students? Do you plan to drop a course if this change is made? (If dropping/deleting a course please complete the nonsubstantive course change form.)

no course will be dropped.

17. **Other Course Information**

A. Objectives

This course is designed as an upper level Ethics and Leadership Pillar requirement at USFSM. It focusses on the intersection of hospitality law and ethical leadership. Students will learn through the case-study method the legal awareness required to make appropriate legal decisions within the hospitality industry. Ethical leadership involves leading in a manner that

respects the rights and dignities of others. The hospitality industry is a people industry and effective leaders who are ethical are people-oriented. Students will study how ethical hospitality leaders make daily decisions with integrity and character that impact the lives of many and how they use their power to serve the greater good instead of self-serving interests. Our future hospitality leaders will gain the ethical awareness necessary to become successful leaders in the hospitality industry. This course continues to expose students to the USFSM University Core which includes the Pillars of Intellectual Engagement. The Pillars of Intellectual Engagement express the qualities every student graduating from USFSM should be able to demonstrate - they are critical thinking, communication, ethics, leadership, community engagement, and diversity.

B. Learning Outcomes

BACHELOR OF SCIENCE IN HOSPITALITY MANAGEMENT PROGRAM LEARNING OUTCOMES (PLOs): 1. Identify and apply business concepts and skills relevant to the operational areas of hospitality management. 2. Describe and apply the fundamental principles of leadership and model the behavior of effective leaders. 3. Demonstrate effective communication skills. 4. Analyze information and make decisions using critical thinking and problem solving skills. 5. Evaluate diversity and ethical considerations relevant to the hospitality industry. USFSM UNIVERSITY CORE PILLARS OF INTELLECTUAL ENGAGEMENT STUDENT LEARNING OUTCOMES 1. Leadership: Students will exemplify effective and authentic leadership through planning, achieving goals, collaboration, and influential communication. 2. Ethics: Students will apply ethical perspectives and concepts to situations and justify the implication of their applications. COURSE SPECIFIC STUDENT LEARNING OUTCOMES: Upon completion of this course, students will be able to: 1. Recall the practical working knowledge with which to recognize a hospitality industry related legal problem (aligns to PLO 1,4); 2. Explain how to manage a hospitality industry facility preventatively and demonstrate a practical legal awareness to their actions (aligns to PLOs 1,2,3,4,5); 3. Justify when to consult with an experienced attorney before a legal matter escalates (aligns to PLOs 1, 2,4); and 4. Evaluate the legal and ethical responsibilities of leaders in the hospitality industry. (aligns to PLOs 1,2,3,4,5)

C. Major Topics

This course will cover the following content areas: 1. Contractual issues involving hotelkeepers and guests 2. A hotelkeepers ethical and legal duty to their guests and non-guests 3. Property stolen or left at a hotel and limited liability statutes 4. Ethical leadership issues in the hospitality industry 5. The nexus between effective leadership and strong ethics in the hospitality industry 6. Food service and truth-in-menu liability 7. Dram shop liability and the responsible service of alcoholic beverages 8. Preventative approaches to minimize litigation

D. Textbooks

REQUIRED TEXTS: Jack P. Jefferies & Banks Brown, Understanding Hospitality Law, 5th Edition (American Hotel & Lodging Educational Institute, 2010) ISBN

978-0-86612-345-7; AND: Karen Lieberman & Bruce Nissen, Ethics in the Hospitality and Tourism Industry, 2nd Edition (American Hotel & Lodging Educational Institute 2008) ISBN 978-0-86612-328-0