

Course related to Professional Ethics

Sem	Course Code	Advanced Learners Course	Total Marks: 100		Hours Per Week	Credits
			CIA: -	ESE: 100		
V	17UATAL510	Hotel Law			-	2

OBJECTIVE(S)

To enable the students to learn basic hotel laws

Course Outcomes:

At the end of the course, students will be able to

CO1 Will have a basic knowledge of hotel classification.

CO2 Will understand the laws for alcoholic beverages.

CO3 Shall understand the knowledge about wage and labour act.

CO4 Can enrich their knowledge in consumer protection laws.

CO5 Will have a basic knowledge of safety measurements.

UNIT I

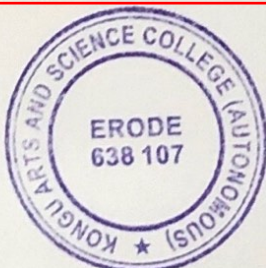
Introduction and classification of Hotels and other Establishment- norms - Truth in Menu Laws and Labeling Laws - Patent Laws and Trade Marks - Prevention of Food Adulteration Act.

UNIT II

State Laws Relating to Alcoholic Beverages: General Nature of Control by State -Application for an Issuance of Licenses - General Restrictions on Licenses - Common Law Liability for Serving Alcoholic Beverages to Intoxicated persons - Important Points for Management.

UNIT III

Wage and hour laws applicable to hotel employees - Coverage of State Laws - Minimum Wage Act - Industrial dispute Act - Unfair Labour Practice.



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UNIT IV

Consumer protection laws affecting hotels - Credit Card Laws - Catering Contracts - No Smoking Laws - Restriction in playing recorded music in guestrooms/ public areas.

UNIT V

Public health and safety requirements - Building Codes - Water Supplies, Sewage System and Drainage - Contagious Diseases - Swimming Pool, Guest elevators.

TEXT BOOK:

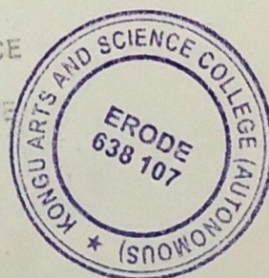
Legal Aspect of Hospitality Management - John E.H. Sherry - Second Edition, By, Publisher Wiley & sons, 2002.

BOOKS FOR REFERENCE:

1. Hotel Law – Devendra Amitabh – OUP India, 2013.
2. Hotel Law – Nelson Migdal – Routledge, 2015.
3. Hotel and catering law – by David Field – Sweet & Maxwell, 2011.
4. Hospitality law – Managing Legal issues in Hospitality industry – Stephen C Barth, Diana S. Barber, 2017
5. Principles of Hotel and Catering Law – Alan Pannett – Cengage Learning–2012

QUESTION PAPER PATTERN		
Section - A	Section - B	Section - C
10 x 2 = 20 Marks (Answer any 10 questions out of 12)	5 x 7 = 35 Marks (Either or choice) Two questions from each unit	3 x 15 = 45 Marks (Answer any three Questions out of 5) One Question from each unit)

PS
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