

## TEACHING UNIT OF

CIVIL, TOURISTIC AND AGRICULTURAL – INDUSTRIAL LAW

BA course in Hospitality Management

Teaching unit

Undergraduate A.A. 2019/2020

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SSD

CFU

Year (I, II o III)

Semester (I o II)

Eventual pre-requisite (specify the teaching unit): NONE

Lessons timetable (to click on)

### LEARNING OUCOMES

#### Knowledge and understanding

The regulation focuses on national and EU legislation relating to fundamental civil law institutes on the subject of persons, obligations, contracts, tourism, food processing. The student must therefore be in a position to know and understand the various civil law disciplines that govern the most specific topics dealt with, demonstrating legal reasoning skills.

#### Applying knowledge and understanding

The training course is aimed at transmitting the skills necessary to identify and deepen the discipline of legal institutions, and to concretely use the knowledge and tools acquired during the course of lessons for the purpose of framing and solving cases and application problems, with appropriate exhibition technique.

#### Any other learning oucomes, considering:

**Making judgements:** The teaching is aimed at encouraging an independent and critical evaluation of the rationale of the rules and their placement in the private, tourism and agri-food sectors.

**Communication skills:** The student must acquire properties of appropriate legal language and mastery of technical terminology and express the knowledge learned, with an adequate logical-argumentative exposition conforming to the fundamental principles.

**Learning skills:** The student must reach a level of preparation and competence that allows him to acquire an interdisciplinary perspective.

### SYLLABUS

1) SOURCES OF PRIVATE LAW 2) PERSON AND FUNDAMENTAL RIGHTS 3) PRIVACY REGULATION (GDPR) AND INTERNET 4) CONTRACT AND BONDS 5) COMMERCIAL AFFILIATE CONTRACT (FRANCHISING) 6) CONSUMER CONTRACTS 7) BLOCKCHAIN AND SMART CONTRACT 8) MULTIPROPRIETARY AND CONDHOTEL CONTRACTS 9) LEGISLATION ON TOURISM 10) HOTEL CONTRACT 11) RESERVATIONS 12) RUINED HOLIDAY DAMAGE 13) SUSTAINABLE TOURISM 14) PROTECTION AND ENHANCEMENT OF THE TERRITORY 15) FARMHOUSE 16) AGRICULTURAL ENTREPRENEUR 17) LEGAL FOOD GOOD 18) FOOD SAFETY (REG. 178/2002) 19) LABELING 20) TRACEABILITY 21) FUNCTIONAL, NUTRACEUTICAL AND NOVEL FOOD FOODS

### REFERENCE BOOKS AND ARTICLES

E. Bocchini, E. Quadri, *Diritto privato*, G. Giappichelli, latest edition, Torino, in relation to points 1 to 8;  
R. Santagata, *Diritto del turismo*, Utet, Milano, latest edition, in relation to points 9 to 15;  
A. Germanò, *Manuale di diritto agrario*, G. Giappichelli, latest edition, Torino, in relation to points 16 to 21.

### ASSESSMENT METHODS AND CRITERIA

The exam consists of an oral test.

### EXAM'S STRUCTURE

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The final exam is based on	Written and oral	

Only written	

Only oral	X

**NOTES**

The course will start from the essential theoretical and institutional bases to reach the treatment and application of the same to substantial operating systems. It is essential to consult an updated civil code.