



## COURSE DETAILS

" PRIVATE, TOURISM AND AGRI-FOOD LAW"

SSD IUS/01

DEGREE PROGRAMME: HOSPITALITY MANAGEMENT

ACADEMIC YEAR: 2021-2022

## GENERAL INFORMATION – TEACHER REFERENCES

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## GENERAL INFORMATION ABOUT THE COURSE

YEAR OF THE DEGREE PROGRAMME (I, II, III): FIRST

SEMESTER (I, II): SECOND

CFU: 6

## REQUIRED PRELIMINARY COURSES (IF MENTIONED IN THE COURSE STRUCTURE “ORDINAMENTO”)

No requirement.....

## PREREQUISITES (IF APPLICABLE)

No requirement.....

## LEARNING GOALS

The aim of the course is to provide students with an appropriate basic knowledge of the fundamental legal institutions. This will allow it to understand the discipline of the relations between private individuals with respect to modern economic, commercial and entrepreneurial dynamics, and the formation of an independent and critical assessment of the ratio of the norms and their placement in the system, with a view to their conscious application. In the business and legal field, the specific dynamics of the tourism sector are addressed, as well as the subject of agri-food as development and protection of the territory, in its aspects of food safety, protection of typicality, tourist attraction.

## EXPECTED LEARNING OUTCOMES (DUBLIN DESCRIPTORS)

### Knowledge and understanding

At the end of the learning process, starting from the knowledge learned, the student must be able to understand and rework independently and critically the legal issues related to the tourism sector, integrating specific disciplinary skills with the operating world.

### Applying knowledge and understanding

The student must demonstrate that he is able to possess the skills necessary to identify and deepen the discipline of the legal institutions, and to draw the consequences, in order to make practical use of the knowledge and tools acquired during the course for the classification, management and resolution of cases and application problems. Ultimately, it must be able to draw the consequences from all the information to solve problems concerning working and entrepreneurial life.

## COURSE CONTENT/SYLLABUS

- 1) Private law. The sources of national and Community law. Classification of rights. Civil judicial protection.
- 2) The persons concerned  
Subjects of law: natural persons (rights of personality, ability and means of protection), legal persons.
- 3) The brand reputation  
Reputation as a value that cannot be compromised. Legal procurement. New business models. The redress of non-material damage. The guardianship.
- 4) Rights in rem  
The assets and the patrimony. The new assets. The right of ownership. Purchase and protection. The timeshare. The trust. Communion and condominium. Condhotel. The rights to what others have. Possession and detention.
- 5) Obligations. Liability and compensation for damage. Limitation and limitation  
The obligation. Sources and types. Fulfillment and other causes of discharge of obligations. New fulfilment systems: the contact less. Non-performance and default. Liability and compensation for damage. Real and personal guarantees. Privileges. Limitation and forfeiture.
- 6) The contract  
Contractual autonomy. Legal status and contract. Classification of contracts. Contract types and atypical contracts. The formation of the contract. The requirements of the contract. The defects of the will. The

simulation. The representation. Accidental elements of the contract. Limitations to contractual freedom. The constraints in the formation of the contract: option, pre-emption, preliminary contract. Pre-contractual liability. Invalidity and ineffectiveness of the contract. Nullity and nullity. Defect of the will. Termination. Termination. Commercial affiliation contract (franchising). Contracts in the tourism sector. The hotel contract. Reservations. The damage from ruined holiday

7) Consumer protection. Tourism legislation. The agri-food sector Consumer law and consumer contracts. Unfair terms and general terms and conditions. The contracts concluded in the digital markets. The legislation on tourism. The package tours. The agricultural contracts and the agricultural entrepreneur. The farm. Sustainable tourism. The food legal good. Food safety (reg. 178/2002); labelling; traceability. Functional foods, nutraceuticals, novel food.

**READINGS/BIBLIOGRAPHY**

E. Bocchini, E. Quadri, *Diritto privato*, G. Giappichelli ed., Torino, ult. ed., (on general matters);

A. Miletti, *Profili civilistici della brand reputation*, Giappichelli, ult. ed. (everything)

For the part on agri-food will be provided by the teacher. It is essential to use an updated civil code.

**TEACHING METHODS**

The teaching will be provided with lectures, exercises, seminars; you can also use the instrumentation of multimedia, online material, lessons recorded.

**EXAMINATION/EVALUATION CRITERIA**

a) Exam type:

Exam type	
written and oral	
only written	
only oral	X
project discussion	
other	