Unit 202: Understand business success

# Worksheet 3: Know how legislation and regulations affects hospitality businesses (Tutor)

**Keeping guests and staff safe:** Risk management helps both employers and employees to identify, analyse and avoid risk from various sources. In the hospitality industry there are plenty of potential risks to identify and address to ensure the wellbeing of your staff and guests.

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|  | **Give a reason why is it important to comply with** | **What are the potential outcomes from non- compliance (Risks)** | **Identify who is responsible in the workplace for this legislation or regulation (✓)** |
| Health and safety | Protect employees and guests from harmIt’s the law | Prosecution, fines, imprisonment | 🗹 Employee🗹 Supervisor/Manager🗹 Business  |
| Food safety | Produces safe foodProtects customers from food poisoningIt’s the law | Death, illness, food poisoning, pest infestation Prosecution | 🗹 Employee🗹 Supervisor/Manager🗹 Business |
| Fire safety | Protect employees and guests from harmIt’s the law | Injury, death, Prosecution | 🗹 Employee🗹 Supervisor/Manager🗹 Business |
| Occupational safety | Protect employees and guests from harmIt’s the lawHelps avoid accidents | Injury, death, Prosecution | 🗹 Employee🗹 Supervisor/Manager🗹 Business |