

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.

	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 harm It's the law	Prosecution, fines, imprisonment	<input checked="" type="checkbox"/> Employee <input checked="" type="checkbox"/> Supervisor/Manager <input checked="" type="checkbox"/> Business
Food safety	Produces safe food Protects customers from food poisoning It's the law	Death, illness, food poisoning, pest infestation Prosecution	<input checked="" type="checkbox"/> Employee <input checked="" type="checkbox"/> Supervisor/Manager <input checked="" type="checkbox"/> Business
Fire safety	Protect employees and guests from harm It's the law	Injury, death, Prosecution	<input checked="" type="checkbox"/> Employee <input checked="" type="checkbox"/> Supervisor/Manager <input checked="" type="checkbox"/> Business
Occupational safety	Protect employees and guests from harm It's the law Helps avoid accidents	Injury, death, Prosecution	<input checked="" type="checkbox"/> Employee <input checked="" type="checkbox"/> Supervisor/Manager <input checked="" type="checkbox"/> Business