Unit 202 Worksheet 5b

Unit 202: Understand business success

Worksheet 5b: Know health and safety requirements of hospitality organisations (learner)

Risk assessment activity

Work in the classroom in pairs or small groups, under the supervision of your teacher.

Task:

- 1. Choose a hospitality business
- 2. Make a list of hazards that may be present in that workplace e.g. slippery floors from spilt water, oil etc; uneven floors from changing floor level
- 3. Choose 3 or 4 hazards and list them on your worksheet.
- 4. Use the risk assessment chart to assess the risk.
- 5. Write down ways to control the hazards on the worksheet.



SmartScreen

Unit 202 Worksheet 5b

Spot the hazard

A hazard is anything that could hurt you or someone else.

List the hazards

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Assess the risk

Work out how likely it is that the hazard will hurt someone and how badly they could be hurt.

Describe the risks

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Make the changes

Eliminate, substitute, isolate, add safeguards, use safest way, use protective equipmen.t

Suggest ways to control the risks

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Unit 202 Worksheet 5

Risk Assessment Chart

RISK RATING TABLE

LIKELIHOOD of Injury or Harm to health	CONSEQUENCE of any injuries or harm to health				
	Insignificant e.g. no injuries	Minor e.g. first aid onsite only	Moderate e.g. medical treatment	Major e.g. extensive injuries	Catastrophic e.g. fatalities
Very likely	SIGNIFICANT	SIGNIFICANT	HIGH	HIGH	HIGH
Likely	MODERATE	SIGNIFICANT	SIGNIFICANT	HIGH	HIGH
Moderate	LOW	MODERATE	SIGNIFICANT	HIGH	HIGH
Unlikely	LOW	LOW	MODERATE	SIGNIFICANT	HIGH
Highly unlikely (rare)	LOW	LOW	MODERATE	SIGNIFICANT	SIGNIFICANT