**Assignment 703 Health and safety in catering and hospitality**

Tasks

**Task A**

You are required to produce health and safety information in a format agreed with your tutor/assessor, which covers:

Regulations and responsibilities

• Safety regulations and who is responsible.

• The powers of enforcement officers.

• What could happen if health and safety practices are **not** followed.

• Sources of information on health and safety.

Benefits

• The benefits of following health and safety practices.

• The benefits of workplace design and risk assessment.

Hazards and risks

• Common causes of accidents and ill health at work.

• What is a hazard and what is a risk.

Procedures

• Accident and incident reporting procedures.

• Emergencies and emergency reporting procedures.

• Extinguishing fires and dealing with electrical accidents.

**Task B**

You are required to produce a chart with the main steps in carrying out a risk assessment across the top.

You should then use the chart to:

• check the kitchen environment

• record your findings and propose actions to control any risks found.