

Name: _____

Date: _____

Health and Safety - Catering and Hospitality

G X T P O O R L I G H T I N G O H X C K S H K J
J P X N G E Q U I P M E N T U U F A M S G G W M
K E K T R V R E S P O N S I B I L I T I E S S N
F W E Q N O B L X Y N H N E Z J R P Q G K D O Y
E S E Y N J W U I O X K C N T N H R F N K L V T
S S E N L L I J I L S N U W L Y C O J I B X S E
E N I M B A S T J O A N X R A C P S Y N A A A F
N S L O H G A R N I N E F D S J F E V I O R F A
V Q X G N T T W L W O J R O M A A C C A V R P S
I L D U U R A P S E I C U H I W C U W R H B A P
R K M P I H M E A X T H P R A V T T O T R L R E
O Z E Y N O N Y O U A Z Y V L J O I S H L O C U
N R L Z C I K Z U K S E P V C M R O V E C N P P
M D E N F O G R I I N C Z T W D S N G E E K R O
E K O S Y K K H S A E X J P Q A Q A S I X A E C
N N I E J Y I T Y U P K N Q E H L S R H C I S H
T L N E Z A P P U K M J O I Y A E E L X H R W E
A X W Y D A Y T S K O C I K C S P A I L Z I M M
L M W O T N S I E Q C Q D T O X K X L E J E J I
D N V L G O R B F H Y I I F E L A Z H T O L I C
D P V P C F A C I O P O G N O C X O B S H P I A
W P M M I L V H N E N W I K S R E Y O L P M E L
X A Z E E L E C T R I C S H O C K E U G L M W S
A R A C C I D E N T S L H T E M P E R A T U R E

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|------------------|----------------|---------------|---------------|---------------|
| responsibilities | non compliance | electricshock | poor lighting | environmental |
| inexperience | compensation | legal action | prosecution | temperature |
| reputation | employees | employers | processes | equipment |
| accidents | chemicals | training | factors | Illness |
| claims | Safety | Health | noise | fines |
| cost | risk | PAT | EHP | EHO |