



RISK MANAGEMENT

**as Applied to Safety,
Security, & Sanitation**

Ana Marie M. Somoray, Ph.D, RND, LPT
Illustration by: Paige M. Somoray

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Images by: PIXABAY

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PREFACE

This book is designed to provide the basic knowledge and proficiencies required to apply hygiene and safety procedures for handling foods. It aims to prepare the future professionals to value the underlying mandates and policies in food and occupational safety and enable to plan and develop safety and health program within the hospitality and travel industries workplace settings.

It also deals with information on the preparedness and response to minimize the potential impacts when a disastrous event occurs. And to provide the learners with understanding and practical skills on the basic first aid and how to respond to life-threatening emergencies.

The book comprises of six chapters:

Chapter One discusses different kinds of food risks, their causes and provides guidelines to control and prevent food hazards. This also includes the understanding of handling food according to industry standards.

Chapter Two explains the importance of sanitation in maintaining a safe food environment. It familiarizes with the proper procedures in workplace hygiene through proper cleaning and sanitizing. It also embraces the food handler's proper personal hygiene and maintaining good grooming as part of the enterprise requirement in preventing hygiene risks.

Chapter Three exhibits workplace hazards, specifically in the hospitality industry. It brings to understand legislations on Occupational Health and Safety in the country. The unit provides information in preventing and managing risks in the workplace in a range of setting within the hospitality and tourism industry.

Chapter Four equips the learners to understand workplace security and its importance in the business. It also describes the various aspects and issues of workplace security and provides information on the guidelines and procedures in the workplace security.

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INTRODUCTION

Risk is inherent in life. Everything we do involve risk, it is often unpredictable or may be controlled. In every business, whether it is a multinational company or a small business, they all face a certain degree of risk. Even if the activity is carefully planned and executed, still it could meet a certain degree of risk, and it could lead to closure. Some examples of risk that goes beyond our control are natural calamities such as earthquake, typhoons, floods. Others could be a loss of essential suppliers or customers, bankruptcy, new competitors, and court action.

The tourism and hospitality industry encounters many types of risks such as food poisoning incidents, an employee who was trapped in the walk-in freezer, a customer who was choked while eating and many more. Fortunately, an insurance company can help your business eased up some headaches. But before you start planning your plan let us understand first the definition of risk.

WHAT IS A RISK?

Risk Resolution defines "risk" as the possibility of a particular phenomenon that will impact your objective; it may be a quality product, the best service, maximizing revenue, or minimizing expenses. The risk may have a positive or negative impact.

