

Hospitality and Tourism

OVERALL EXPECTATIONS:

By the end of this course, students will:

- D1.** demonstrate an understanding of and compliance with health and safety standards in the various sectors of the tourism industry.

Specific Expectations:

By the end of this course, students will:

- D1.1** identify the laws, regulations, and regulatory/ oversight organizations that govern health, safety, and sanitary standards in the tourism industry (e.g., Occupational Health and Safety Act [OHSA], Health Protection and Promotion Act [HPPA], Workplace Hazardous Materials Information System [WHMIS] regulations, local health departments) and explain their importance;
- D1.2** demonstrate an understanding of emergency preparedness (e.g., develop an emergency exit plan, ensure all safety equipment is clearly identified and easily accessible and that equipment lockout rules are posted) and procedures to be followed (e.g., regarding equipment power shut-off, the use of fire-suppression equipment) in the event of an accident or emergency situation;
- D1.3** demonstrate the ability to follow health and safety best practices (e.g., report unsafe work conditions in the school classroom/facility; use the Workplace Hazardous Materials Information System [WHMIS]; know appropriate first aid procedures to be used in the event of an accident such as a burn, cut, or electric shock);
- D1.4** demonstrate the use of safe food handling and proper sanitary practices (e.g., prevent cross contamination of foods; keep their person and uniform clean; wear hair nets; observe good housekeeping practices, safe lifting practices);
- D1.5** use protective clothing and equipment as required to ensure their own and others' safety
- D1.6** identify and describe health and safety issues that must be considered in the workplace (e.g., issues concerning trip and fall, exposure to chemicals, the effects of fatigue, and long-term ergonomic considerations).

Technological Safety Checklist

Hospitality and Tourism	Comments
<ul style="list-style-type: none">• Sufficient and appropriate personal protective equipment (PPE) such as safety glasses, ear protection or latex gloves for handling chemicals is available for all students.• PPE is in good condition (e.g., safety-glass lenses are not scratched or deformed).• Safety glasses are stored in an organized fashion (i.e., not left randomly in a bin).• All materials or chemicals that are stored in secondary containers are clearly identified, as per WHMIS requirements.• Appropriate safety posters or notices that remind students of the use of PPE, health and safety regulations, possible hazards, or safeguards and precautions are prominently displayed.• Good housekeeping practices are evident e.g., the room is well-organized, there are no trip hazards, exits are clearly marked and clear of obstructions, the facility is clean and inviting, etc.• There is an emphasis on sanitation, especially in food preparation areas e.g., gloves, hair nets and clean aprons are worn, proper hand washing stations and sanitizers are in use.• There are sufficient electrical outlets. Electrical outlets do not appear to be overloaded.• Posters that encourage good food preparation and storage practices and cross-contamination prevention are prominently displayed.• Cutting boards are sanitized to prevent cross-contamination.	

Hospitality and Tourism: Sample Student Safety Passport

Student's Name _____ Class and Year _____

Equipment	Date Competency Display	Student Signature	Teacher Signature
<p>The student is able to assess that equipment is in proper working condition prior to use by ensuring that:</p> <ul style="list-style-type: none"> • equipment is disconnected from power source and power switch is in "OFF" position • electrical cords are in good condition (i.e., not frayed, proper gauge, not overloaded) • natural gas and propane lines and hoses are free of kinks and obstructions and are not frayed or leaking. 			
Deep Fryers			
Pressure Equipment			
Stove			
Range			
Oven			
Griddles			
Grills			
Mixer			
Broiler			
Knives			
Meat Slicer			