

Topics
Hotels, catering & tourism

OCCUPATIONAL SAFETY AND HEALTH

ILO Sectoral Activities Department works together with the ILO Safework programme in order to promote awareness, education and training on occupational safety and health. The sector includes various physical (noise, ergonomics, temperatures) and psychosocial (stress, lack of autonomy, varying and long work hours) factors that pose risks to health and safety. The tourism sector's working conditions are amongst the worst in the economy in terms of health and safety risks.

These risks can be reduced by establishing policies on the international and national level, improving worker representation and workers' voice in decisions regarding work arrangements, and establishing good practices at individual workplaces. Many aspects related to OSH, such as food hygiene and safety of the facilities, are also crucial to the competitiveness of the sector because workers' and customers' health and safety are closely interlinked. Furthermore, physically safe and psychologically satisfying working conditions increase productivity and benefit the sector as a whole, as is the case in all sectors.

Together with ILO's country office in Egypt, SECTOR has prepared Occupational Safety and Health Management Guidelines, which help tourism organizations to tackle with OSH challenges and build responses to these in their management strategies in order to build a safety culture at the workplace. The Guidelines have been prepared in cooperation with the constituents and are in line with ILO standards on safety at work.

Topics
Hotels, catering & tourism

Links for further information:

Tourism Safety & Health Programme Egypt

http://www.ilo.org/pubcgi/links_ext.pl?http://shstandards.com/english/Home.asp

OSH Management Guidelines

Protecting workers in hotels, restaurants and catering (European agency for Safety and Health at Work)

http://osha.europa.eu/en/publications/reports/TE7007132ENC_horeca