



**ISSN: 2454-9940**



**INTERNATIONAL JOURNAL OF APPLIED  
SCIENCE ENGINEERING AND MANAGEMENT**

**E-Mail :**  
**editor.ijasem@gmail.com**  
**editor@ijasem.org**

**[www.ijasem.org](http://www.ijasem.org)**

## HOSPITALITY INDUSTRY ACCIDENTS AND PREVENTION

Dr S.B.Thorat, Dr. P.R. Patil, Dr. P.B. Tamsekar

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### Abstract

Since ancient times, people have understood the importance of hospitality to their spiritual well-being. The term "hospitality" alludes to feelings of welcome, warmth, friendliness, and generosity. In the context of hospitality, religious belief is seen as the fundamental motivating force. Priests, missionaries, and pilgrims made up the bulk of the travelling population in both historic and ancient times. Their itineraries often took them to sacred sites and temples that played important roles in the administration of their respective faiths. For many reasons, including vacation, leisure, business, and recreation, people travel to religious sites, historical landmarks, tourist attractions, and local hotspots. Hotels, resorts, motels, and even the homes of friends and family in other locations were traditionally thought of as the places where travellers slept the night as they were passing through. Examining the hospitality industry's characteristics, the hospitality industry in India, eco-friendly practises in hospitality management, the skills necessary for satisfactory hospitality management, and the role of the hospitality industry in tourism, this research paper seeks to illuminate the meaning and significance of hospitality management. Hotels and other types of lodgings have been around for centuries, with their development paralleling the economic and industrial growth of Britain throughout the same time period. Automobiles and other forms of transportation allowed people to go to previously inaccessible locations and cities, thereby elevating the status of hospitality management. Every popular tourist location has at least a few hotels, inns, or other types of lodging where visitors can rest their heads for the night.

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**Keywords:** Hospitality Management, Individuals, Industry, Skills, Tourism, Eco-friendly

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### 1. Introduction

The eleventh lesson of the course has now been completed. This lesson is a continuation of Lesson 9 and Lesson 10 on potential

threats to guests' safety in the hospitality sector. This section details the common factors that lead to accidents and offers advice for avoiding them.

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Director<sup>1</sup>, Assistant<sup>2,3</sup> Professor  
Department of Hospitalities  
SSBES ITM College Nanded

[suryakant\\_thorat@yahoo.com](mailto:suryakant_thorat@yahoo.com), [pritam.itm@gmail.com](mailto:pritam.itm@gmail.com), [pravin.tamsekar@gmail.com](mailto:pravin.tamsekar@gmail.com)

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## 2. Objective

After completing this lesson, students should be able to: -define accidents as they pertain to the hospitality sector.

Learn the many kinds of accidents and what leads to them.

-Recognize the safeguards in place.

### **Accident Defined**

Accidents are unforeseen events with physical consequences like labor and suffering. Most mishaps can be avoided by just taking safety measures. The loss of life and property due to an accident is another possible outcome.

### **Types of Accident**

I'd want to divide accidents into five broad classes. All foreseeable forms of accidents in the hospitality sector are included here. They are: Mistakes in construction (human installation, accident, mistake); accidental fire;

Mechanical equipment was used due to an electrical mishap. Error in the Building's Construction.

In the hospitality business, accidents might be the result of poorly planned or executed architectural designs made at the original investment and planning stages. In the past, structural flaws caused numerous buildings to collapse. Staircases and structural projections that are poorly designed are typical causes of accidents in buildings, often resulting in serious injuries or even death.

A building that has projection angles that are excessively large is more likely to collapse under the weight of its users in the future.

### **Preventions**

Hotels, motels, guesthouses, and hospitals all benefit from having a trained architect on board during the construction phase. Since you are inexperienced in the field, you should hire a professional architect to create the design instead.

You may learn if an architect is competent

by looking at the projects he has completed in the past and the rate of completion. This is the only method for preventing structural and architectural mishaps.

### **Installation Accident**

Major accidents of this sort are unfortunately not uncommon in the hospitality sector. After a building project has been handed over to a business, it is not uncommon for accidents to occur as a result of the contractors handling the installation of supplies and equipment. Incorrect material installations have been linked to numerous incidents. The conduct wiring system, in particular, has several incorrectly connected electrical pipes. Wiring and Plumbing must be clearly separated to avoid accidental mixing. Water is an excellent electrical conductor. Installation of electrical systems requires extreme caution. Low-voltage fuses in electrical systems should not be used with high voltage. This safeguard is in place to protect against accidentally connecting high-voltage appliances to low-voltage outlets. Using Low-Quality Components as an excuse. In order to increase their profits, many construction companies resort to employing low-quality supplies. Missing job requirements. Many construction companies and workers do not conform to the structural design criteria, which frequently results in accidents.

### **Preventions**

Builders rarely invest in or employ high-quality materials because of their insatiable need to maximize profits. In order to avoid injury, this dangerous practice must end immediately.

Respectful communication. The contractors and builders do not care about the social and legal repercussions of shoddy work. The first thing on a contractor's mind when he lands a work is, "how much is coming into my pocket?" Concerns about how to wrap up a project successfully, earn favourable recommendations, and establish a solid reputation will be set aside.

Goodwill and reputations should be the first

things builders seek for when trying to break this tendency. They should also be aware that a good reputation is more valuable than material wealth. Third, they should remember that people will be living there, so they shouldn't try to cut corners and endanger their lives in the process. The contractor's own self-control and adherence to professional norms are also essential.

#### Fire Accident

Combustion of combustible materials constitutes a fire accident. There are three ways to get a fire going: firewood, coal, or other fuel. Oxygen-rich air (to keep the fire going) (Energy-Providing) Heat. No combustion can occur if there is nothing to burn, such as fuel. An example of combustion.

Without oxygen, fires can't burn. Fire can't grow if there's no heat to fuel it.

#### Fire Fighting And Extinguishing

Preventing the three primary causes of combustion is the first line of defence against fire. Which include?

The fire will go out if nothing else can be burned. After igniting a piece of paper, for instance, carbon, a black material, appears in the charred remnants. This carbon deposit prevents further combustion, putting an end to the blaze. When there is nothing left to burn, the fire will extinguish itself. Blocks are not combustible, therefore if a structure is on fire, the wall will still be there after all the flammable contents have been consumed.

The air can be evacuated in this fashion. Confining a fire to a small space will extinguish it. Covering a candle with a glass or bottle after lighting it will extinguish it.

#### Cooling

Pouring water on water extinguishes a fire because it cools both the water and the fire. That's why dousing a flame with water is the standard operating procedure. Fire has minimal impact on damp materials, which is why it can't be used to burn in a river or the ocean.

#### Fire Extinguishers

Everyone who works in the hospitality industry—from front desk clerks to

housekeeping staff to managers to security guards to chefs to bussers to drivers—needs to know how to use fire extinguishers. They need to know how to use it properly and safely in case of an emergency. The dealer can assist with servicing and refilling the cylinder after it has been returned empty.

#### Red Bucket of Sands

Along the hallways, in the open corners of the building, outside the office and elsewhere in the building, red buckets filled with dry sands are to be provided.

Positions of strategic importance where fire extinguishers can be quickly deployed to combat the fire's origin before other equipment can be brought in. Detector for a Fire Alarm

These are typically mounted in the hallway walls or other exterior locations. The fire glass notification contains instructions on what to do in the event that it is discovered that a fire is blazing. In the event of a fire, break glass.

#### Fire Alarm Detector

Each of the 50 states has fire brigade services in both its capital and its largest city. "999" is the standard format for their phone number. Their firefighting arsenal is more advanced. Not all areas of the country have access to such amenities. This explains why the government shouldn't intervene when a single flat burns down but will if the entire building burns down. Fires are still a risk in rural areas, but they are less common due to far-flung sources than in cities.

#### Prevention of Fires Petrol Stations & Petrol Tankers.

If a fire breaks out at a petrol station, it might quickly spread to neighboring buildings and homes. Vehicles that are used to deliver petrol are also featured. Many people have died as a result of incidents involving petrol. The approach is to avoid putting petrol stations in highly trafficked areas or near markets.

To prevent accidents like fires, drivers of

fuel tankers must exercise tremendous caution. No hotels or hospitals should be constructed near petrol stations, and vice versa.

Cigarette stubs should be disposed of in the ashtray or the disinfecting bucket. Carelessly discarding cigarettes might spark fires due to the smoke they emit. Stockpiling of petrol and other flammable materials without proper safety precautions.

Keep flammable liquids like petrol, kerosene, turpentine, and sprays like fresh air away from heat sources.

### **Gas Cooking Ranges**

Before you start cooking with gas, check for leaks. The value of experience cannot be overstated here. It is likely that many individuals will not notice a gas leak if one occurs. This book is not meant to serve as a security guide. But you should make an effort to learn more. Don't bother with gas stove equipment if you don't know how to use it; instead, stick with the tried-and-true options of kerosene or firewood.

There have been fires caused by canola that have destroyed residences and guest rooms due to carelessness with lighting and positioning.

### **Fire notice Board**

This has to be posted in easy-to-see locations in all nearby hotels and hospitals. "IN THE REALITY OF AN OUTBREAK OF FIRE, Left YOUR ROOM Now Into A SAFE PLACE RAISE ALARM" is a common command in the event of a fire. This is only one example of a set of directives that could be shown.

### **Careless trash incineration**

It is not safe to burn trash and discarded items without monitoring. If you want to keep the fire contained or keep the air flowing, you should do your burning in a secluded, open area. Wind blowing the blaze to an even more hazardous location. Keep an eye on the fire until it's out.

### **Conclusion**

By the end of this unit, it is expected that you should be able to explain accident, causes and preventions of type of accident in Hospitality industry

Summary

This unit has revealed the hazards of accident in hospitality industry, the cause and how you can prevent it in order to safeguard lives and properties.

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