



**NAMIBIA UNIVERSITY  
OF SCIENCE AND TECHNOLOGY**

**FACULTY OF COMMERCE, HUMAN SCIENCES AND EDUCATION**

**DEPARTMENT OF HOSPITALITY AND TOURISM**

<b>QUALIFICATION: BACHELOR OF HOSPITALITY MANAGEMENT BACHELOR OF CULINARY ARTS</b>	
<b>QUALIFICATION CODE: 07BHOM 07BCNA</b>	<b>LEVEL: 7</b>
<b>COURSE CODE: SSF510S</b>	<b>COURSE NAME: SAFETY, SECURITY AND FIRST AID</b>
<b>SESSION: JUNE 2023</b>	<b>PAPER: THEORY (PAPER 1)</b>
<b>DURATION: 1 HOURS</b>	<b>MARKS: 50</b>

<b>FIRST OPPORTUNITY EXAMINATION QUESTION PAPER</b>	
<b>EXAMINER(S)</b>	<b>MS. HN. SHIYANDJA</b>
<b>MODERATOR:</b>	<b>MRS. KN. TSHITUKENINA</b>

<b>INSTRUCTIONS</b>	
<ol style="list-style-type: none"><li>1. Answer ALL the questions.</li><li>2. Read all the questions carefully before answering.</li><li>3. Number the answers clearly</li></ol>	

**THIS QUESTION PAPER CONSISTS OF 2 PAGES (Including this front page)**

**Question 1** (4)

How can one practice Key control in the Hospitality Industry?

**Question 2** (8)

Since management has certain responsibilities for the safety of the guest's belongings, the proper care of keys is a very important aspect of security. Discuss the different types of keys one gets in the industry.

**Question 3** (10)

What is CCTV and why is it needed in the hospitality Industry? Give examples!

**Question 4** (8)

Mention the security high risks areas in hotels that need careful monitoring.

**Question 5** (16)

Discuss the duties of employers and employees concerning safe practices carried out in the workplace.

**Question 6** (4)

Group the different products of combustion of the following class fires:

**6.1 Class A Fires**

**6.2 Class B Fires**

**6.3 Class C Fires**

**6.4 Class D Fires**

**TOTAL 50 MARKS**