Unit 306: Monitoring and supervision of food safety

# Sample lesson plan 7

**Course number:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Course title:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Tutor’s name:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Date:** \_\_\_\_\_\_\_\_\_\_\_\_\_ **Time:** \_\_\_\_\_\_\_\_\_\_\_\_\_ **Lesson length:** 2 hours **Room:** \_\_\_\_\_\_\_\_\_\_\_

**Lesson topic:** Monitoring and supervision of food safety

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| **Aims**:   * Explain the importance of good personal hygiene standards. * Outline requirements relating to the design of food premises and equipment. | **Learning outcomes**:  To enable learners to understand:   * the application and monitoring of food safety practices |

| **Timing (mins)** | **Work to be covered** | **Teaching activity/assessment** | **Learner activity** | **Resources** |
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| 10 minutes | Introduction | Tutor-led presentation/discussion.  Tutor to identify learner’s prior supervisory knowledge for the LO  Icebreaker **Activity 19.** | Learners to listen, observe, take notes and question appropriately.  Question and answer session.  Learner to complete icebreaker **Activity 19**. | Activity 19 |
| 40 minutes | The importance of good personal hygiene standards:   * Prevents food poisoning * Reduces the risks associated with food safety * Prevents the transmission of pathogenic bacteria * Prevents - physical hazards from an individual getting into the food chain * Prevents - convalescent and healthy carriers contaminating food * Prevents infecting co-workers * Promotes a safe working environment * Promotes an organisations reputation. | Tutor-led presentation/discussion using **PowerPoint presentation 7**. | Learners to listen, observe, take notes and question appropriately. | **PowerPoint presentation 7** |
| 40 minutes | Requirements relating to the design of food premises and equipment:  Food premises design should:   * Allow for good food hygiene practices- separation of high risk and ready to eat foods * Ensure safe food storage and preparation * Be easily cleaned * Surfaces should be smooth, impervious, impact resistant, non-tainting, non-corrosive * Have adequate lighting * Have adequate ventilation * Have adequate refrigeration * Be pest proofed * Have adequate hand washing facilities * Have potable water * Have adequate drainage * Have adequate services * Have suitable staff facilities to promote good personal hygiene practices.   Equipment  Food equipment should:   * Be easily taken apart * Be in a good state of repair * Be installed to allow adequate cleaning of surrounding areas * Be easily cleaned * Be impervious, non-tainting, resistant to corrosion, * fit for purpose-for commercial use * Suitable work surfaces – smooth**.** | Tutor-led presentation/discussion using **PowerPoint presentation 7**. | Learners to listen, observe, take notes and question appropriately. | **PowerPoint presentation 7** |
| 20 minutes |  | **Activity 20** | **Activity 20** | **Activity 20** |
| 10 minutes | Revision of lesson content. | 1. 1-minute paper: Task the learners to briefly summarise the key points from the presentation. Ask individuals to provide one point each to all the class. 2. Question and answer session: In pairs, learners to ask each other questions to consolidate their learning. Tutor to monitor and fill in any gaps. | Learners should think and write their key points down. Learners should communicate their thoughts with the rest of the class, recording their key point on the flip chart/whiteboard.  Learner Q&A session to confirm the knowledge required to carry out the performance. |  |
|  | Independent learning. | **Worksheet 7**  Watch *Safer food, better business* Food Standards Agency videos on YouTube:  [www.youtube.com/playlist?list=PLLTNCta7yiY-i9cQqXigCHnkd08Pn7SnC](http://www.youtube.com/playlist?list=PLLTNCta7yiY-i9cQqXigCHnkd08Pn7SnC) | Complete the worksheet for the next session. | **Worksheet 7**  *Safer food, better business* Food Standards Agency videos on YouTube:  [www.youtube.com/playlist?list=PLLTNCta7yiY-i9cQqXigCHnkd08Pn7SnC](http://www.youtube.com/playlist?list=PLLTNCta7yiY-i9cQqXigCHnkd08Pn7SnC) |
|  | Stretch task. | Personal hygiene problem  Outline the main roles and responsibilities of a supervisor to ensure staff maintain high standards of personal hygiene | **Activity 21** | **Activity 21** |
|  | Look forward to your next lesson/any final questions. |  | Listen and ask questions as required.  Learners to take notes if required. |  |

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| **How learning is to be measured:**   * Q&A * **Activities 19–21** * **Worksheet 7** | |
| **Homework/research work:**   * **Worksheet 7** * **Activity 21** | |
| **Lesson evaluation** (delete as appropriate) | * Was the lesson better than expected * As expected * Worse than expected |
| **Lesson evaluation/comments:** | |
| **Suggestions/modifications for next lessons:** | |