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
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| **Timing (mins)** | **Work to be covered** | **Teaching activity/assessment** | **Learner activity** | **Resources**  |
| --- | --- | --- | --- | --- |
| 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.

EquipmentFood 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 problemOutline 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**
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| **Homework/research work:*** **Worksheet 7**
* **Activity 21**
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| **Lesson evaluation** (delete as appropriate) | * Was the lesson better than expected
* As expected
* Worse than expected
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| **Lesson evaluation/comments:** |
| **Suggestions/modifications for next lessons:** |