Unit 306: Monitoring and supervision of food safety

# Sample lesson plan 9

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

**Tutor’s name:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Date:** \_\_\_\_\_\_\_\_\_\_\_\_\_ **Time:** \_\_\_\_\_\_\_\_\_\_\_\_\_ **Lesson length:** 3 hours **Room:** \_\_\_\_\_\_\_\_\_\_\_

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

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| **Aims**:   * Describe how microbial, chemical, physical and allergenic hazards pose a risk to food safety. | **Learning outcomes**:  To enable learners to:   * understand how to implement food safety management procedures. |

| **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 25.** | Learners to listen, observe, take notes and question appropriately. Question and answer.  Learner to complete **Activity 25.** | Activity 25 |
| 30 minutes | Describe how microbial, chemical, physical and allergenic hazards pose a risk to food safety. | Tutor-led presentation/discussion using **PowerPoint presentation 9**. | Learners to listen, observe, take notes and question appropriately. | **PowerPoint presentation 9** |
| 30 minutes | Microbial:   * Cause foodborne illnesses * Pathogenic bacteria grow and multiply given the right conditions- salmonella, campylobacter, e coli * Contamination other foods * • Cause food wastage | Tutor-led presentation/discussion using **PowerPoint presentation 9**. | Learners to listen, observe, take notes and question appropriately. | **PowerPoint presentation 9** |
| 30 minutes | Chemical:   * Cause food poisoning * Contaminate foods * Pose a risk to staff safety. | Tutor-led presentation/discussion using **PowerPoint presentation 9**. | Learners to listen, observe, take notes and question appropriately. | **PowerPoint presentation 9** |
| 30 minutes | Physical:   * Contaminate foods * Increases risks of choking * Increases risk of hurting guests. | Tutor-led presentation/discussion using **PowerPoint presentation 9**. | Learners to listen, observe, take notes and question appropriately. | **PowerPoint presentation 9** |
| 20 minutes | Allergenic:   * Contaminate foods * Increases the risks associated with allergens and anaphylactic shock. | Tutor-led presentation/discussion using **PowerPoint presentation 9**. | Learners to listen, observe, take notes and question appropriately. | **PowerPoint presentation 9** |
| 20 minutes |  | **Activity 26** | **Activity 26** | **Activity 26** |
| 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 9** | Complete the worksheet for the next session. | **Worksheet 9** |
|  | Stretch task. | **Activity 27:** Identify allergens on their own menu. | **Activity 27** | **Activity 27** |
|  | 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 25–27** * **Worksheet 9** | |
| **Homework/research work:**   * **Worksheet 9** * **Activity 27** | |
| **Lesson evaluation** (delete as appropriate) | * Was the lesson better than expected * As expected * Worse than expected |
| **Lesson evaluation/comments:** | |
| **Suggestions/modifications for next lessons:** | |