Unit 207: Food safety

# Sample lesson plan 1

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

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

**Lesson topic:** Importance of food safety procedures

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| **Aims**:   * To develop an awareness of the importance of food safety * To develop an understanding of the term food poisoning * To understand the benefits of a food safety management system * To develop an awareness of key food safety records. | **Learning outcomes**:  To enable learners to:   * define food safety * define food poisoning * outline the control points of a food safety management system (HACCP) * list the benefits of a food safety management system * describe the key food safety records used in a food safety management system. |

| **Timing (mins)** | **Work to be covered** | **Teaching activity/assessment** | **Learner activity** | **Resources** |
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| 5 | Register and introduction | Take register and introduce session. | Respond and ask questions. |  |
| 30 mins | Define food safety:   * legislations * employer responsibilities * employee responsibilities * consequences of non-compliance. | Introduction to the unit, aims and objectives.  Facilitate class discussion on the meaning of food safety.  Provide a definition of food safety, explaining key legislations and responsibilities.  Introduce **Activity 1** – general hygiene. | Listen and ask questions.  Participate in class discussion.  Complete **Activity 1 and Worksheet 1** individually. | Activity 1  Worksheet 1 |
| 20 mins | Define food poisoning:   * sources of food poisoning | * Introduce class discussion on the meaning of food poisoning * Define food poisoning, outlining sources * Introduce small group activity to identify high-risk foods * Summarise the meaning of high-risk food with examples. | Listen and ask questions  Participate in class discussion  Complete **Activity 2** individually |  |
| 30 mins | Define HACCP:   * hazards associated with food poisoning * 7 critical control points * corrective actions * auditing. | Introduce food management systems.  Issue hazard awareness **Activity 8**  Confirm correct answers for activity.  Facilitate class discussion on critical control points.  Issue **Handout 1**  Facilitate class discussion on CCP’s and corrective actions.  Summarise corrective actions. | Listen and ask questions.  Completion of hazard awareness **Activity 8** individually.  Participation in class discussion.  Read **Handout 1.**  Participate in class discussion. | Activity 8  Handout 1  Worksheet 1 |
| 20 mins | Benefits of food safety management | Present **PowerPoint 1** on benefits of food management systems to summarise points.  Facilitate class discussion on the benefits of a food management system.  Summarise benefits of a food management systems using PPT slides. | Participate in class discussion.  Listen and ask questions. | PowerPoint presentation 1 |
| 20 mins | Key food safety records used in food safety management | Facilitate class discussion on food safety records.  Summarise key points. | Participate in class discussion.  Listen and ask questions. |  |

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| **How learning is to be measured:**   * Q&A during the session * Completion of **Worksheet 1**   **Opportunities for embedding core skills:**  • Basic speaking and listening • Basic writing skills to include spelling | |
| **Homework/research work:**   * Review **Worksheet 1** and class notes. * Read handout to reinforce learning and understanding of HACCP critical control points. | |
| **Lesson evaluation** (delete as appropriate) | * Was the lesson better than expected * As expected * Worse than expected |
| **Lesson evaluation/comments:** | |
| **Suggestions/modifications for next lessons:** | |