

## **Unit 207: Food safety**

#### Sample lesson plan 2

Course number:		Course title:			
Tutor's name:	Date:	Time:	Lesson length: 4 hours	Room:	
Lesson topic: Personal hygiene					

#### Aims:

- To develop an awareness of the importance of good personal hygiene in food handlers
- To develop an understanding of correct handwashing procedures
- To develop an awareness of reportable illnesses and infections
- To develop an awareness of the pathogenic bacteria found in human beings.

#### Learning outcome 2:

To enable learners to:

- identify the features of protective clothing for food handlers
- identify poor personal hygiene practices
- · identify when handwashing should occur
- identify the procedures for safe handwashing
- identify reportable illnesses and infections
- explain the term carrier
- state the importance of being 'fit for work'
- state the features of plasters suitable for use by food handlers
- identify sources of pathogenic bacteria found in human beings.



Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
5	Register and introduction	Take register and introduce lesson topic.	Respond and ask questions.	
55 mins	Personal hygiene:  • features of protective clothing  • poor personal hygiene practices.	Introduce the importance of personal hygiene and how it can be maintained.  Facilitate class discussion on features of protective clothing for food handlers  Present PowerPoint presentation 2 to summaries key features.  Introduce small group activity to identify poor personal hygiene practices.	Listen and ask questions. Participate in class discussion. Contribute to small group activity.	PowerPoint presentation 2 Handout 2 Worksheet 2
1 hour	Handwashing:  when hand washing should occur  procedures for safe handwashing	Introduce the importance of handwashing.  Demonstrate correct procedure for handwashing.  Facilitate practical task on handwashing.  Issue <b>Handout 2</b> .	Listen and ask questions.  Participate in practical task on handwashing.  Read Handout 2.  Complete Worksheet 2.	PowerPoint presentation 2 Handout 2 Worksheet 2



Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
1 hour	Reportable illnesses and infections:  the term 'carrier'  importance of being fit for work  features of plasters suitable for use by food handlers.	Issue small group activity – idea shower to identify illnesses and infections that must be reported by food handlers.  Summarise key points.  Define the term 'carrier'.  Explain features of plasters.  Facilitate class discussion on the importance of food handlers being fit for work.  Issue Worksheet 3.	Listen and ask questions.  Contribute to small group activity.  Participation in class discussion.  Complete Worksheet 3.	Worksheet 3



Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
1 hour	Sources of pathogenic bacteria in human beings	Facilitate class discussion on pathogenic bacteria in human beings to include a range of scenarios.  Summarise the list of pathogenic bacteria.  Continue Worksheet 3.	Participate in class discussion.  Listen and ask questions.  Complete Worksheet 3.	Worksheet 3 Activity 10

#### How learning is to be measured:

- Q&A during the session
- Completion of Worksheet 3

#### Opportunities for embedding core skills:

- Basic speaking and listening
- Basic writing skills to include spelling



#