Unit 306: Monitoring and supervision of food safety

# Sample lesson plan 10

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

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

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

|  |  |
| --- | --- |
| **Aims**: * Explain the procedures for controlling food safety.
* Define critical control points, critical limits and corrective actions.
 | **Learning outcomes**: To enable learners to:* how to implement food safety management procedures.
 |

| **Timing (mins)** | **Work to be covered** | **Teaching activity/assessment** | **Learner activity** | **Resources**  |
| --- | --- | --- | --- | --- |
| 20 minutes | Introduction | Tutor-led presentation/discussion. Tutor to identify learner’s prior supervisory knowledge for the LO.Icebreaker **Activity 28.**  | Learners to listen, observe, take notes and question appropriately. Question and answer session.Learner to complete icebreaker **Activity 28.** | Activity 28 |
| 40 minutes | Explain the procedures for controlling food safety: * Supply chain
* Delivery
* Storage
* Preparation
* Cooking
* Chilling
* Holding
* Re-heating
* Cleaning
 | Tutor-led presentation/discussion using **PowerPoint presentation 10.**  | Learners to listen, observe, take notes and question appropriately.  | **PowerPoint presentation 10** |
| 60 minutes | Define critical control points, critical limits and corrective actions: CCPs: * the point at which it is critical for an intervention to be taken by the food handler in order to maintain food safety

CLs: * the maximum acceptable limits set by management within the HACCP analysis for the safe production of food

CAs: * the actions that must be taken by the food handler where a CCP is identified to ensure the safe production of food; these actions must form part of the management HACCP plan and must be regularly reviewed and amended if required
 | Tutor-led presentation/discussion using **PowerPoint presentation 10.**  | Learners to listen, observe, take notes and question appropriately.  | **PowerPoint presentation 10** |
| 40 minutes | CCPs | **Activity 29** | **Activity 29** | **Activity 29** |
| 20 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 10** | Complete the worksheet for the next session, | **Worksheet 10** |
|  | Stretch task. | **Activity 30:** Complete a HACCP for smoked meats/fish. | **Activity 30** | **Activity 30** |
|  | Look forward to your next lesson/any final questions |  | Listen and ask questions as required.Learners to take notes if required. |  |

|  |
| --- |
| **How learning is to be measured:*** Q&A
* **Activities 28–30**
* **Worksheet 10**
 |
| **Homework/research work:*** **Worksheet 10**
* **Activity 30**
 |
| **Lesson evaluation** (delete as appropriate) | * Was the lesson better than expected
* As expected
* Worse than expected
 |
| **Lesson evaluation/comments:** |
| **Suggestions/modifications for next lessons:** |