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

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| **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** |
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| 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. |  |

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| **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:** | |