

Unit 306: Monitoring and supervision of food safety

Sample lesson plan 11

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 requirements for monitoring and recording food safety procedures.
- Explain the importance of monitoring and recording food safety procedures.
- Describe the methods of monitoring and recording food safety procedures,

Learning outcomes: To enable learners to understand:

- understand how to implement food safety management procedures.

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
20 minutes	Intro	Tutor-led presentation/discussion. Tutor to identify learner's prior supervisory knowledge for the LO. Icebreaker Activity 31 .	Learners to listen, observe, take notes and question appropriately. Question and answer session. Learner to complete icebreaker Activity 31 .	Activity 31

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
60 minutes	<p>Explain the requirements for monitoring and recording food safety procedures:</p> <ul style="list-style-type: none">• Following local food safety regulations in regard to monitoring and recording of food safety procedures.• Traceability of food• Implementation of a food safety management system (HACCP)• Obligations to produce safe food for human consumption• Ensure due diligence is maintained.	<p>Tutor-led presentation/discussion using PowerPoint presentation 11.</p>	<p>Learners to listen, observe, take notes and question appropriately.</p>	<p>PowerPoint presentation 11</p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
60 minutes	<p>Explain the importance of monitoring and recording food safety procedures:</p> <ul style="list-style-type: none"> • Accurate recording • Regular monitoring • Regular reviews • Records of review findings • Review of corrective actions • Internal/external audits • Management reviews • Supervisory spot checks -including swabbing of equipment and food handlers • Advisory visits by regulatory bodies • Staff consultation • Supervisor's handover book. 	Tutor-led presentation/discussion using PowerPoint presentation 11 .	Learners to listen, observe, take notes and question appropriately.	PowerPoint presentation 11
30 minutes	Monitoring	Activity 32	Activity 32	Activity 32

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
10 minutes	Revision of lesson content	<ol style="list-style-type: none"> 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. Question and answer session: In pairs, learners to ask each other questions to consolidate their learning. Tutor to monitor and fill in any gaps. 	<p>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.</p> <p>Learner Q&A session to confirm the knowledge required to carry out the performance.</p>	
	Independent learning.	Worksheet 11	Complete the worksheet for the next session	Worksheet 11
	Stretch task.	Activity 33: Complete a HACCP for blast chilling.	Activity 33	Activity 33
	Look forward to your next lesson/any final questions.		<p>Listen and ask questions as required.</p> <p>Learners to take notes if required.</p>	

How learning is to be measured:

- Q&A
- Activities 31–33
- Worksheet 11.

Homework/research work:

- Worksheet 11
- Activity 33

Lesson evaluation
(delete as appropriate)

- Was the lesson better than expected
- As expected
- Worse than expected

Lesson evaluation/comments:**Suggestions/modifications for next lessons:**