Unit 306: Monitoring and supervision of food safety

# Sample lesson plan 5

**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 importance of temperature control in a professional kitchen * Describe the methods used to control safe temperatures of food * Explain methods used to control contamination and cross contamination. | **Learning outcomes**:  To enable learners to:   * understand the application and monitoring of food safety practices. |

| **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 13.** | Learners to listen, observe, take notes and question appropriately.  Question and answer session.  Complete icebreaker **Activity 13.** | Activity 13 |
| 40 minutes | Importance of temperature control:   * To prevent or reduce to an acceptable level bacterial multiplication * To prevent outbreaks of food poisoning * To meet due diligence criteria * Environmental health agency requirements * To keep food safe * To comply with legislation * To control wastage. | Tutor-led presentation/discussion using **PowerPoint presentation 5.** | Learners to listen, observe, take notes and question appropriately. | PowerPoint presentation 5 |
| 40 minutes | Methods:   * Monitoring temperatures * Calibrated and sanitised temperature probes * Recording of temperatures * Use of cold storage equipment * Use of hot holding equipment * Blast chillers/freezers * Temperature management systems: Computerised/automated systems * Use of appropriate temperature-controlled vehicles for transporting food * Temperature control technology. | Tutor-led presentation/discussion using **PowerPoint presentation 5.** |  | PowerPoint presentation 5 |
| 40 minutes | Methods:   * Control of hazardous substances * Effective cleaning procedures * Regular monitoring * Correct use of cleaning products * Separation of low and high-risk foods * Pest control * Suitable work surfaces * Suitable equipment * Personal hygiene procedures-handwashing, correct use of protective clothing * Visitor hygiene policy * Use of separate sinks for food/washing food equipment/hand washing * Use of sterilising sinks * Correct storage of equipment * Internal/external waste/food disposal procedures. | Tutor-led presentation/discussion using **PowerPoint presentation 5.** |  | PowerPoint presentation 5 |
| 20 minutes |  | **Activity 14** | Learners to listen, observe, take notes and question appropriately.  Question and answer. | **Activity 14** |
| 10 minutes | Recap. | Tutor-led presentation/discussion. | Learners to listen, observe, take notes and question appropriately. Question & Answer | **Worksheet 5** |
| 10 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 5**  Independent elearning (refresher):  Watch *Safer food, better business* Food Standards Agency videos on YouTube:  [www.youtube.com/playlist?list=PLLTNCta7yiY-i9cQqXigCHnkd08Pn7SnC](http://www.youtube.com/playlist?list=PLLTNCta7yiY-i9cQqXigCHnkd08Pn7SnC) | Complete the worksheet for the next session | **Worksheet 5**  *Safer food, better business* Food Standards Agency videos on YouTube:  [www.youtube.com/playlist?list=PLLTNCta7yiY-i9cQqXigCHnkd08Pn7SnC](http://www.youtube.com/playlist?list=PLLTNCta7yiY-i9cQqXigCHnkd08Pn7SnC) |
|  | Stretch task. | **Activity 15:** FIFO  Outline the main roles and responsibilities of a supervisor to ensure the correct storage of food. |  | **Activity 15** |
|  | 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 13–15** * **Worksheet 5** | |
| **Homework/research work:**   * **Worksheet 5** * **Activity 15** | |
| **Lesson evaluation** (delete as appropriate) | * Was the lesson better than expected * As expected * Worse than expected |
| **Lesson evaluation/comments:** | |
| **Suggestions/modifications for next lessons:** | |