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.
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| **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 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:** FIFOOutline 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**
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| **Homework/research work:*** **Worksheet 5**
* **Activity 15**
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| **Lesson evaluation** (delete as appropriate) | * Was the lesson better than expected
* As expected
* Worse than expected
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| **Lesson evaluation/comments:** |
| **Suggestions/modifications for next lessons:** |