Unit 306: Monitoring and supervision of food safety

# Sample lesson plan 6

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

 **Tutor’s name:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Date:** \_\_\_\_\_\_\_\_\_\_\_\_\_ **Time:** \_\_\_\_\_\_\_\_\_\_\_\_\_ **Lesson length:** 2 hours **Room:** \_\_\_\_\_\_\_\_\_\_\_

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

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| **Aims**: * Explain measures taken to ensure safe cleaning and disinfection
* Explain procedures for waste disposal.
 | **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**  |
| 10 minutes | Introduction. | Tutor-led presentation/discussion. Tutor to identify learner’s prior supervisory knowledge for the LO.Icebreaker **Activity 16.**  | Learners to listen, observe, take notes and question appropriately. Question and answer session.Learner to complete icebreaker **Activity 16.** | Activity 16 |
| 40 minutes | Safe cleaning and disinfectionMeasures:* Ensuring equipment is disconnected from power before cleaning
* Clean as you go
* Applying the six stages of cleaning
* Applying safe cleaning procedures from delivery of food to service point
* Correct clearing of areas for cleaning - to avoid chemical contamination, over-spray
* Correct dilution of chemicals
* Correct equipment - single use cloths
* Procedures to control hazardous substances.
 | Tutor-led presentation/discussion using **PowerPoint presentation 6.**   | Learners to listen, observe, take notes and question appropriately.  | **PowerPoint presentation 6** |
| 40 minutes | Procedures:* Regular disposal
* No over-night storage
* Use of bin bags / liners
* Waste containers kept clean and in good condition
* Easy access for collection
* Clean as you go
* Separating food, general waste and recycling policy
* External lidded waste storage
* Separate storage of recyclables
* Waste collection of food waste -liquid food waste, oil, grease traps**.**
 | Tutor-led presentation/discussion using **PowerPoint presentation 6.**   | Learners to listen, observe, take notes and question appropriately.  | **PowerPoint presentation 6** |
| 20 minutes | Waste | **Activity 17** | **Activity 17** | **Activity 17** |
| 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 6** | Complete the worksheet for the next session. |  |
|  | Stretch task. | **Activity 18**Weekly cleaning tasksOutline the main roles and responsibilities of a supervisor to ensure cleaning and disinfection of the workplace is maintained | **Activity 18** | **Activity 18** |
|  | 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 16–18**
* **Worksheet 6**
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| **Homework/research work:*** **Worksheet 6**
* **Activity 18**
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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:** |