

## Unit 306: Monitoring and supervision of food safety

### Sample lesson plan 6

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

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

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

**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.

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 <b>Activity 16</b> .	Learners to listen, observe, take notes and question appropriately. Question and answer session.  Learner to complete icebreaker <b>Activity 16</b> .	<b>Activity 16</b>
40 minutes	Safe cleaning and disinfection Measures: <ul style="list-style-type: none"> <li>Ensuring equipment is disconnected from power before cleaning</li> <li>Clean as you go</li> <li>Applying the six stages of cleaning</li> <li>Applying safe cleaning procedures from delivery of food to service point</li> <li>Correct clearing of areas for cleaning - to avoid chemical contamination, over-spray</li> <li>Correct dilution of chemicals</li> </ul>	Tutor-led presentation/discussion using <b>PowerPoint presentation 6</b> .	Learners to listen, observe, take notes and question appropriately.	<b>PowerPoint presentation 6</b>

	<ul style="list-style-type: none"> <li>• Correct equipment - single use cloths</li> <li>• Procedures to control hazardous substances.</li> </ul>			
40 minutes	<b>Procedures:</b> <ul style="list-style-type: none"> <li>• Regular disposal</li> <li>• No over-night storage</li> <li>• Use of bin bags / liners</li> <li>• Waste containers kept clean and in good condition</li> <li>• Easy access for collection</li> <li>• Clean as you go</li> <li>• Separating food, general waste and recycling policy</li> <li>• External lidded waste storage</li> <li>• Separate storage of recyclables</li> <li>• Waste collection of food waste -liquid food waste, oil, grease traps.</li> </ul>	Tutor-led presentation/discussion using <b>PowerPoint presentation 6.</b>	Learners to listen, observe, take notes and question appropriately.	<b>PowerPoint presentation 6</b>
20 minutes	Waste	<b>Activity 17</b>	<b>Activity 17</b>	<b>Activity 17</b>

10 minutes	Revision of lesson content	<p>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.</p> <p>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.</p>	<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&amp;A session to confirm the knowledge required to carry out the performance.</p>	
	Independent learning.	<b>Worksheet 6</b>	Complete the worksheet for the next session.	
	Stretch task.	<p><b>Activity 18</b></p> <p>Weekly cleaning tasks</p> <p>Outline the main roles and responsibilities of a supervisor to ensure cleaning and disinfection of the workplace is maintained</p>	<b>Activity 18</b>	<b>Activity 18</b>
	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 16–18
- Worksheet 6

**Homework/research work:**

- Worksheet 6
- Activity 18

**Lesson evaluation**  
(delete as appropriate)

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

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