Unit 207: Food safety

# Sample lesson plan 1

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

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

 **Lesson topic:** Importance of food safety procedures

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| **Aims**: * To develop an awareness of the importance of food safety
* To develop an understanding of the term food poisoning
* To understand the benefits of a food safety management system
* To develop an awareness of key food safety records.
 | **Learning outcomes**: To enable learners to:* define food safety
* define food poisoning
* outline the control points of a food safety management system (HACCP)
* list the benefits of a food safety management system
* describe the key food safety records used in a food safety management system.
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| **Timing (mins)** | **Work to be covered** | **Teaching activity/assessment** | **Learner activity** | **Resources**  |
| --- | --- | --- | --- | --- |
| 5 | Register and introduction | Take register and introduce session. | Respond and ask questions. |  |
| 30 mins | Define food safety:* legislations
* employer responsibilities
* employee responsibilities
* consequences of non-compliance.
 | Introduction to the unit, aims and objectives. Facilitate class discussion on the meaning of food safety.Provide a definition of food safety, explaining key legislations and responsibilities.Introduce **Activity 1** – general hygiene. | Listen and ask questions.Participate in class discussion.Complete **Activity 1 and Worksheet 1** individually. | Activity 1Worksheet 1 |
| 20 mins | Define food poisoning:* sources of food poisoning
 | * Introduce class discussion on the meaning of food poisoning
* Define food poisoning, outlining sources
* Introduce small group activity to identify high-risk foods
* Summarise the meaning of high-risk food with examples.
 | Listen and ask questionsParticipate in class discussionComplete **Activity 2** individually |  |
| 30 mins | Define HACCP:* hazards associated with food poisoning
* 7 critical control points
* corrective actions
* auditing.
 | Introduce food management systems.Issue hazard awareness **Activity 8**Confirm correct answers for activity. Facilitate class discussion on critical control points.Issue **Handout 1**Facilitate class discussion on CCP’s and corrective actions.Summarise corrective actions. | Listen and ask questions.Completion of hazard awareness **Activity 8** individually.Participation in class discussion.Read **Handout 1.**Participate in class discussion. | Activity 8Handout 1Worksheet 1 |
| 20 mins | Benefits of food safety management | Present **PowerPoint 1** on benefits of food management systems to summarise points.Facilitate class discussion on the benefits of a food management system.Summarise benefits of a food management systems using PPT slides. | Participate in class discussion.Listen and ask questions. | PowerPoint presentation 1 |
| 20 mins | Key food safety records used in food safety management | Facilitate class discussion on food safety records.Summarise key points. | Participate in class discussion.Listen and ask questions. |  |

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| **How learning is to be measured:*** Q&A during the session
* Completion of **Worksheet 1**

**Opportunities for embedding core skills:** • Basic speaking and listening• Basic writing skills to include spelling  |
| **Homework/research work:*** Review **Worksheet 1** and class notes.
* Read handout to reinforce learning and understanding of HACCP critical control points.
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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:** |