

## Unit 207: Food safety

### Sample lesson plan 1

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

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

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

**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.

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: <ul style="list-style-type: none"> <li>• legislations</li> <li>• employer responsibilities</li> <li>• employee responsibilities</li> <li>• consequences of non-compliance.</li> </ul>	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 <b>Activity 1</b> – general hygiene.	Listen and ask questions. Participate in class discussion. Complete <b>Activity 1 and Worksheet 1</b> individually.	<b>Activity 1</b> <b>Worksheet 1</b>
20 mins	Define food poisoning: <ul style="list-style-type: none"> <li>• sources of food poisoning</li> </ul>	<ul style="list-style-type: none"> <li>• Introduce class discussion on the meaning of food poisoning</li> <li>• Define food poisoning, outlining sources</li> <li>• Introduce small group activity to identify high-risk foods</li> <li>• Summarise the meaning of high-risk food with examples.</li> </ul>	Listen and ask questions Participate in class discussion Complete <b>Activity 2</b> individually	

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
30 mins	Define HACCP: <ul style="list-style-type: none"> <li>• hazards associated with food poisoning</li> <li>• 7 critical control points</li> <li>• corrective actions</li> <li>• auditing.</li> </ul>	Introduce food management systems.  Issue hazard awareness <b>Activity 8</b> Confirm correct answers for activity.  Facilitate class discussion on critical control points.  Issue <b>Handout 1</b>  Facilitate class discussion on CCP's and corrective actions.  Summarise corrective actions.	Listen and ask questions.  Completion of hazard awareness <b>Activity 8</b> individually.  Participation in class discussion.  Read <b>Handout 1</b> .  Participate in class discussion.	<b>Activity 8</b> <b>Handout 1</b> <b>Worksheet 1</b>
20 mins	Benefits of food safety management	Present <b>PowerPoint 1</b> 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.	<b>PowerPoint presentation 1</b>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
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.	

<p><b>How learning is to be measured:</b></p> <ul style="list-style-type: none"> <li>• Q&amp;A during the session</li> <li>• Completion of <b>Worksheet 1</b></li> </ul>	
<p><b>Opportunities for embedding core skills:</b></p> <ul style="list-style-type: none"> <li>• Basic speaking and listening</li> <li>• Basic writing skills to include spelling</li> </ul>	
<p><b>Homework/research work:</b></p> <ul style="list-style-type: none"> <li>• Review <b>Worksheet 1</b> and class notes.</li> <li>• Read handout to reinforce learning and understanding of HACCP critical control points.</li> </ul>	
<p><b>Lesson evaluation</b> (delete as appropriate)</p>	<ul style="list-style-type: none"> <li>• Was the lesson better than expected</li> <li>• As expected</li> <li>• Worse than expected</li> </ul>

**Lesson evaluation/comments:**

**Suggestions/modifications for next lessons:**