

Unit 306: Monitoring and supervision of food safety

Sample lesson plan 1

Course number: _____ Course title: _____

Tutor's name: _____ Date: _____ Time: _____ Lesson length: 3 hours Room: _____

Lesson topic: Monitoring and supervision of food safety

Aims:

- To provide learners who aspire to the role of supervisor with the skills to supervise and monitor a food safety management system based on the principles of HACCP within their area of responsibility.
- To understand the procedures and methods of monitoring food safety practices and record keeping within a professional kitchen.

Learning outcomes:

To enable learners to:

- understand the role of the supervisor in ensuring compliance with food safety legislation.

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
10 minutes	Describe food safety management procedures. HACCP (hazard analysis and critical control points): ranging of HACCP.	Tutor-led presentation/discussion. Tutor to identify learner's prior supervisory knowledge for the LO. Icebreaker Activity 1 .	Learners to listen, observe, take notes and question appropriately. Question and answer session. Complete icebreaker Activity 1 .	Activity 1

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
30 minutes	Identification monitoring and assessment of critical control points 7 Principles of HACCP.	Tutor-led presentation/discussion using PowerPoint presentation 1 .	Learners to listen, observe, take notes and question appropriately. Question and answer session.	PowerPoint presentation 1
10 minutes	Implementation of HACCP.	Tutor-led presentation/discussion using PowerPoint presentation 1 .	Learners to listen, observe, take notes and question appropriately.	PowerPoint presentation 1
10 minutes	Implementation of corrective actions and documentation.	Tutor-led presentation/discussion using PowerPoint presentation 1 .	Learners to listen, observe, take notes and question appropriately.	PowerPoint presentation 1
10 minutes	Review that establishes critical limits verification system to ensure effectiveness of HACCP plan.	Tutor-led presentation/discussion using PowerPoint presentation 1 .	Learners to listen, observe, take notes and question appropriately.	PowerPoint presentation 1
10 minutes	Monitoring and reporting procedures	Tutor-led presentation/discussion using PowerPoint presentation 1 .	Learners to listen, observe, take notes and question appropriately.	PowerPoint presentation 1

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
40 minutes	HAAP recap.	Set Activity 2 .	Learners complete Activity 2 .	Activity 2
10 minutes	Pest control.	Tutor-led presentation/discussion using PowerPoint presentation 1 .	Learners to listen, observe, take notes and question appropriately. Question & Answer	PowerPoint presentation 1
10 minutes	Swabbing.	Tutor-led presentation/discussion using PowerPoint presentation 1 .	Learners to listen, observe, take notes and question appropriately. Question & Answer	PowerPoint presentation 1
10 minutes	Supervision, instruction and training.	Tutor-led presentation/discussion using PowerPoint presentation 1 .	Learners to listen, observe, take notes and question appropriately. Question & Answer	PowerPoint presentation 1
10 minutes	Cleaning, waste disposal.	Tutor-led presentation/discussion using PowerPoint presentation 1 .	Learners to listen, observe, take notes and question appropriately. Question & Answer	PowerPoint presentation 1
10 minutes	Maintenance of equipment and building infrastructure.	Tutor-led presentation/discussion using PowerPoint presentation 1 .	Learners to listen, observe, take notes and question appropriately. Question & Answer	PowerPoint presentation 1

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
10 minutes	Revision of lesson content	<ol style="list-style-type: none"> 1. Show <i>Safer food, better business</i> Food Standards Agency videos on YouTube: www.youtube.com/playlist?list=PLLTNCta7yiY-i9cQqXigCHnkd08Pn7SnC 2. 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. 3. 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>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&A session to confirm the knowledge required to carry out the performance.</p>	<p>Food Standards Agency Videos:</p> <p>https://www.youtube.com/playlist?list=PLLTNCta7yiY-i9cQqXigCHnkd08Pn7SnC</p>
	Independent learning.	Worksheet 1	Complete the worksheet for the next session	Worksheet 1

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	Stretch task	Importance of monitoring the processes critical to food safety Outline the main roles and responsibilities of a supervisor to ensure staff maintain acceptable standards and follow agreed procedures for food safety in the workplace.	Complete the activity for the next session	Activity 3
	Look forward to your next lesson/any final questions		Listen and ask questions as required. Learners to take notes if required.	

How learning is to be measured:

- Q&A
- **Activities 1–3**
- **Worksheet 1**

Homework/research work:

- Worksheet 1
- Activity 3

Lesson evaluation

(delete as appropriate)

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

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