

Unit 306: Monitoring and supervision of food safety

Sample lesson plan 10

Course number: _____ Course title: _____

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

Lesson topic: Monitoring and supervision of food safety

Aims:

- Explain the procedures for controlling food safety.
- Define critical control points, critical limits and corrective actions.

Learning outcomes:

To enable learners to:

- how to implement food safety management procedures.

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
20 minutes	Introduction	<p>Tutor-led presentation/discussion.</p> <p>Tutor to identify learner's prior supervisory knowledge for the LO.</p> <p>Icebreaker Activity 28.</p>	<p>Learners to listen, observe, take notes and question appropriately.</p> <p>Question and answer session.</p> <p>Learner to complete icebreaker Activity 28.</p>	Activity 28
40 minutes	<p>Explain the procedures for controlling food safety:</p> <ul style="list-style-type: none"> • Supply chain • Delivery • Storage • Preparation • Cooking • Chilling • Holding • Re-heating • Cleaning 	<p>Tutor-led presentation/discussion using PowerPoint presentation 10.</p>	<p>Learners to listen, observe, take notes and question appropriately.</p>	PowerPoint presentation 10

<p>60 minutes</p>	<p>Define critical control points, critical limits and corrective actions:</p> <p>CCPs:</p> <ul style="list-style-type: none"> the point at which it is critical for an intervention to be taken by the food handler in order to maintain food safety <p>CLs:</p> <ul style="list-style-type: none"> the maximum acceptable limits set by management within the HACCP analysis for the safe production of food <p>CAs:</p> <ul style="list-style-type: none"> the actions that must be taken by the food handler where a CCP is identified to ensure the safe production of food; these actions must form part of the management HACCP plan and must be regularly reviewed and amended if required 	<p>Tutor-led presentation/discussion using PowerPoint presentation 10.</p>	<p>Learners to listen, observe, take notes and question appropriately.</p>	<p>PowerPoint presentation 10</p>
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Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
40 minutes	CCPs	Activity 29	Activity 29	Activity 29
20 minutes	Revision of lesson content.	<ol style="list-style-type: none"> 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. 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>	
	Independent learning.	Worksheet 10	Complete the worksheet for the next session,	Worksheet 10
	Stretch task.	Activity 30: Complete a HACCP for smoked meats/fish.	Activity 30	Activity 30
	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>	

<p>How learning is to be measured:</p> <ul style="list-style-type: none"> • Q&A • Activities 28–30 • Worksheet 10 	
<p>Homework/research work:</p> <ul style="list-style-type: none"> • Worksheet 10 • Activity 30 	
<p>Lesson evaluation (delete as appropriate)</p>	<ul style="list-style-type: none"> • Was the lesson better than expected • As expected • Worse than expected
<p>Lesson evaluation/comments:</p>	
<p>Suggestions/modifications for next lessons:</p>	