Unit 306: Monitoring and supervision of food safety

# Sample lesson plan 11

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

 **Tutor’s name:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Date:** \_\_\_\_\_\_\_\_\_\_\_\_\_ **Time:** \_\_\_\_\_\_\_\_\_\_\_\_\_ **Lesson length:** 3 hours **Room:** \_\_\_\_\_\_\_\_\_\_\_

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

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| **Aims**: * Explain the requirements for monitoring and recording food safety procedures.
* Explain the importance of monitoring and recording food safety procedures.
* Describe the methods of monitoring and recording food safety procedures,
 | **Learning outcomes**: To enable learners to understand:* understand how to implement food safety management procedures.
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| **Timing (mins)** | **Work to be covered** | **Teaching activity/assessment** | **Learner activity** | **Resources**  |
| --- | --- | --- | --- | --- |
| 20 minutes | Intro | Tutor-led presentation/discussion.Tutor to identify learner’s prior supervisory knowledge for the LO.  Icebreaker **Activity 31.** | Learners to listen, observe, take notes and question appropriately. Question and answer session.Learner to complete icebreaker **Activity 31.** | Activity 31 |
| 60 minutes | Explain the requirements for monitoring and recording food safety procedures:* Following local food safety regulations in regard to monitoring and recording of food safety procedures.
* Traceability of food
* Implementation of a food safety management system (HACCP)
* Obligations to produce safe food for human consumption
* Ensure due diligence is maintained.
 | Tutor-led presentation/discussion using **PowerPoint presentation 11**.  | Learners to listen, observe, take notes and question appropriately.  | **PowerPoint presentation 11** |
| 60 minutes | Explain the importance of monitoring and recording food safety procedures:* Accurate recording
* Regular monitoring
* Regular reviews
* Records of review findings
* Review of corrective actions
* Internal/external audits
* Management reviews
* Supervisory spot checks -including swabbing of equipment and food handlers
* Advisory visits by regulatory bodies
* Staff consultation
* Supervisor’s handover book**.**
 | Tutor-led presentation/discussion using **PowerPoint presentation 11**.  | Learners to listen, observe, take notes and question appropriately.  | **PowerPoint presentation 11** |
| 30 minutes | Monitoring | **Activity 32** | **Activity 32** | **Activity 32** |
| 10 minutes | Revision of lesson content | 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.
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.
 | 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.Learner Q&A session to confirm the knowledge required to carry out the performance. |  |
|  | Independent learning. | **Worksheet 11** | Complete the worksheet for the next session | **Worksheet 11** |
|  | Stretch task. | **Activity 33:** Complete a HACCP for blast chilling. | **Activity 33** | **Activity 33** |
|  | Look forward to your next lesson/any final questions. |  | Listen and ask questions as required.Learners to take notes if required. |  |

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| **How learning is to be measured:*** Q&A
* **Activities 31–33Worksheet 11.**
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| **Homework/research work:*** **Worksheet 11**
* **Activity 33**
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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:** |