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. |

| **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 31–33 Worksheet 11.** | |
| **Homework/research work:**   * **Worksheet 11** * **Activity 33** | |
| **Lesson evaluation** (delete as appropriate) | * Was the lesson better than expected * As expected * Worse than expected |
| **Lesson evaluation/comments:** | |
| **Suggestions/modifications for next lessons:** | |