

Unit 306: Monitoring and supervision of food safety

Sample lesson plan 12

Course number: _____ Course title: _____

Tutor's name: _____ Date: _____ Time: _____ Lesson length: 1 hours Room: _____

Lesson topic: Monitoring and supervision of food safety

<p>Aims:</p> <ul style="list-style-type: none"> • State the food safety management records used within a food safety management system 	<p>Learning outcomes:</p> <p>To enable learners to:</p> <ul style="list-style-type: none"> • understand how to implement food safety management procedures.
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Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
10 minutes	Introduction	Tutor-led presentation/discussion. Tutor to identify learner's prior supervisory knowledge for the LO. Icebreaker Activity 34 .	Learners to listen, observe, take notes and question appropriately. Question and answer session. Learner to complete icebreaker Activity 34 .	Activity 34

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
20 minutes	<p>State the food safety management records used within a food safety management system:</p> <ul style="list-style-type: none"> • HACCP Plan • Suppliers list • Delivery records, • Temperature control records • Staff training records • Staff sickness records • Pre and post-employment records • Fitness to work records • Cleaning records and schedules • Monitoring of cleaning records and schedules • Recommended sample keeping • Visitor records/policy • Pest control • Maintenance records • Waste management policy. 	<p>Tutor-led presentation/discussion using PowerPoint presentation 12.</p>	<p>Learners to listen, observe, take notes and question appropriately.</p>	<p>PowerPoint presentation 12</p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
10 minutes	FSMS summary.	Activity 35	Activity 35	Activity 35
10 minutes	Recap.	Tutor-led presentation/discussion. Show <i>Safer food, better business</i> Food Standards Agency videos on YouTube: www.youtube.com/playlist?list=PLLTNCta7yiY-i9cQqXiqCHnkd08Pn7SnC	Learners to listen, observe, take notes and question appropriately. Question and answer session.	<i>Safer food, better business</i> Food Standards Agency videos on YouTube: www.youtube.com/playlist?list=PLLTNCta7yiY-i9cQqXiqCHnkd08Pn7SnC
10 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. 	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 12	Complete the worksheet for the next session.	Worksheet 12

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	Stretch task.	Activity 36: Complete a HACCP review	Activity 36	Activity 36
	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:	
<ul style="list-style-type: none"> • Q&A • Activities 34–36 • Worksheet 12 	
Homework/research work:	
<ul style="list-style-type: none"> • Worksheet 12 	
Lesson evaluation (delete as appropriate)	<ul style="list-style-type: none"> • Was the lesson better than expected • As expected • Worse than expected
Lesson evaluation/comments:	

Suggestions/modifications for next lessons: