

## Unit 306: Monitoring and supervision of food safety

### Sample lesson plan 2

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

Tutor's name: \_\_\_\_\_ Date: \_\_\_\_\_ Time: \_\_\_\_\_ Lesson length: 2 hours Room: \_\_\_\_\_

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

<p><b>Aims:</b></p> <ul style="list-style-type: none"> <li>To identify the main responsibilities for employers and employees in respect of food safety legislation and procedures for compliance.</li> </ul>	<p><b>Learning outcomes:</b></p> <p>To enable learners to:</p> <ul style="list-style-type: none"> <li>understand the role of the supervisor in ensuring compliance with food safety legislation.</li> </ul>
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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 <b>Activity 4</b> .	Learners to listen, observe, take notes and question appropriately.  Question and answer session.  Complete icebreaker <b>Activity 4</b> .	<b>Activity 4</b>

<p>30 minutes</p>	<p>Employer responsibilities:</p> <ul style="list-style-type: none"> <li>• Registering the food business</li> <li>• Ensure training is provided commensurate with employees' level of responsibility</li> <li>• To ensure policies and procedures are in place for training</li> <li>• Recruitment and day-to-day staffing levels, supervision</li> <li>• Implementation of food safety management procedures</li> <li>• Supply of appropriate sanitary accommodation</li> <li>• Potable water supply</li> <li>• Adequate washing facilities</li> <li>• Equipment, materials and PPE (personal protective equipment)</li> <li>• Record keeping and accident reporting,</li> <li>• Compliance with environmental health agencies</li> </ul>	<p>Tutor-led presentation/discussion using <b>PowerPoint presentation 2</b>.</p>	<p>Learners to listen, observe, take notes and question appropriately. Question and answer session.</p>	<p><b>PowerPoint presentation 2</b></p>
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Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	<ul style="list-style-type: none"> <li>• Provide sufficient ventilation.</li> </ul>			
40 minutes	<p>Employee responsibilities:</p> <ul style="list-style-type: none"> <li>• To comply with the law</li> <li>• To follow instructions and comply with employer's processes/procedures</li> <li>• To attend instruction/training/supervision</li> <li>• Good personal hygiene</li> <li>• Reporting of illness</li> <li>• Reporting of errors/omissions in employer processes/procedures-hand washing facilities, kitchen and cleaning equipment such as fridges, infrastructure faults, deliveries.</li> </ul>	Tutor-led presentation/discussion using <b>PowerPoint presentation 2.</b>	Learners to listen, observe, take notes and question appropriately.	

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
30 minutes	<ul style="list-style-type: none"> <li>• Personal hygiene practices</li> <li>• Food storage</li> <li>• Food preparation</li> <li>• Cleaning</li> <li>• Cross-contamination.</li> </ul>	<p><b>Set Activity 5:</b> Design a Food safety induction course for new members of staff working in the kitchen as food handlers to include:</p> <ul style="list-style-type: none"> <li>• Personal hygiene practices</li> <li>• Food storage</li> <li>• Food preparation</li> <li>• Cleaning</li> <li>• Cross-contamination.</li> </ul>	Learners complete <b>Activity 5</b> .	<b>Activity 5</b>

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

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	Stretch task	Benefits and costs of food safety.  Outline the main roles and responsibilities of a supervisor to ensure the roles and responsibilities of employees are maintained and how they can support the employer in their role.		<b>Activity 6</b>
	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 5 and 6**
- **Worksheet 2**

**Homework/research work:**

- **Worksheet 2**
- **Activity 6**

<b>Lesson evaluation</b> (delete as appropriate)	<ul style="list-style-type: none"><li>• Was the lesson better than expected</li><li>• As expected</li><li>• Worse than expected</li></ul>
<b>Lesson evaluation/comments:</b>	
<b>Suggestions/modifications for next lessons:</b>	