

Unit 306: Monitoring and supervision of food safety

Sample lesson plan 5

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 importance of temperature control in a professional kitchen
- Describe the methods used to control safe temperatures of food
- Explain methods used to control contamination and cross contamination.

Learning outcomes:

To enable learners to:

- understand the application and monitoring of food safety practices.

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
20 minutes	Introduction.	Tutor-led presentation/discussion. Tutor to identify learner's prior supervisory knowledge for the LO. Icebreaker Activity 13 .	Learners to listen, observe, take notes and question appropriately. Question and answer session. Complete icebreaker Activity 13 .	Activity 13
40 minutes	Importance of temperature control: <ul style="list-style-type: none"> • To prevent or reduce to an acceptable level bacterial multiplication • To prevent outbreaks of food poisoning • To meet due diligence criteria • Environmental health agency requirements • To keep food safe • To comply with legislation • To control wastage. 	Tutor-led presentation/discussion using PowerPoint presentation 5 .	Learners to listen, observe, take notes and question appropriately.	PowerPoint presentation 5
40 minutes	Methods: <ul style="list-style-type: none"> • Monitoring temperatures 	Tutor-led presentation/discussion using PowerPoint presentation 5 .		PowerPoint presentation 5

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	<ul style="list-style-type: none"> • Calibrated and sanitised temperature probes • Recording of temperatures • Use of cold storage equipment • Use of hot holding equipment • Blast chillers/freezers • Temperature management systems: Computerised/automated systems • Use of appropriate temperature-controlled vehicles for transporting food • Temperature control technology. 			
40 minutes	<p>Methods:</p> <ul style="list-style-type: none"> • Control of hazardous substances • Effective cleaning procedures 	Tutor-led presentation/discussion using PowerPoint presentation 5.		PowerPoint presentation 5

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	<ul style="list-style-type: none"> • Regular monitoring • Correct use of cleaning products • Separation of low and high-risk foods • Pest control • Suitable work surfaces • Suitable equipment • Personal hygiene procedures- handwashing, correct use of protective clothing • Visitor hygiene policy • Use of separate sinks for food/washing food equipment/hand washing • Use of sterilising sinks • Correct storage of equipment • Internal/external waste/food disposal procedures. 			
20 minutes		Activity 14	Learners to listen, observe, take notes and question appropriately. Question and answer.	Activity 14

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
10 minutes	Recap.	Tutor-led presentation/discussion.	Learners to listen, observe, take notes and question appropriately. Question & Answer	Worksheet 5
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. 	<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.	<p>Worksheet 5</p> <p>Independent elearning (refresher):</p> <p>Watch <i>Safer food, better business</i> Food Standards Agency videos on YouTube: www.youtube.com/playlist?list=PLLTNCta7yiY-i9cQqXiqCHnkd08Pn7SnC</p>	Complete the worksheet for the next session	<p>Worksheet 5</p> <p><i>Safer food, better business</i> Food Standards Agency videos on YouTube: www.youtube.com/playlist?list=PLLTNCta7yiY-i9cQqXiqCHnkd08Pn7SnC</p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	Stretch task.	Activity 15: FIFO Outline the main roles and responsibilities of a supervisor to ensure the correct storage of food.		Activity 15
	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 13–15 • Worksheet 5 	
Homework/research work:	
<ul style="list-style-type: none"> • Worksheet 5 • Activity 15 	
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: