Unit 306: Monitoring and supervision of food safety

# Sample lesson plan 6

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

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

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

|  |  |
| --- | --- |
| **Aims**:   * Explain measures taken to ensure safe cleaning and disinfection * Explain procedures for waste disposal. | **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** |
| 10 minutes | Introduction. | Tutor-led presentation/discussion.  Tutor to identify learner’s prior supervisory knowledge for the LO.  Icebreaker **Activity 16.** | Learners to listen, observe, take notes and question appropriately.  Question and answer session.  Learner to complete icebreaker **Activity 16.** | Activity 16 |
| 40 minutes | Safe cleaning and disinfection  Measures:   * Ensuring equipment is disconnected from power before cleaning * Clean as you go * Applying the six stages of cleaning * Applying safe cleaning procedures from delivery of food to service point * Correct clearing of areas for cleaning - to avoid chemical contamination, over-spray * Correct dilution of chemicals * Correct equipment - single use cloths * Procedures to control hazardous substances. | Tutor-led presentation/discussion using **PowerPoint presentation 6.** | Learners to listen, observe, take notes and question appropriately. | **PowerPoint presentation 6** |
| 40 minutes | Procedures:   * Regular disposal * No over-night storage * Use of bin bags / liners * Waste containers kept clean and in good condition * Easy access for collection * Clean as you go * Separating food, general waste and recycling policy * External lidded waste storage * Separate storage of recyclables * Waste collection of food waste -liquid food waste, oil, grease traps**.** | Tutor-led presentation/discussion using **PowerPoint presentation 6.** | Learners to listen, observe, take notes and question appropriately. | **PowerPoint presentation 6** |
| 20 minutes | Waste | **Activity 17** | **Activity 17** | **Activity 17** |
| 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 6** | Complete the worksheet for the next session. |  |
|  | Stretch task. | **Activity 18**  Weekly cleaning tasks  Outline the main roles and responsibilities of a supervisor to ensure cleaning and disinfection of the workplace is maintained | **Activity 18** | **Activity 18** |
|  | 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 16–18** * **Worksheet 6** | |
| **Homework/research work:**   * **Worksheet 6** * **Activity 18** | |
| **Lesson evaluation** (delete as appropriate) | * Was the lesson better than expected * As expected * Worse than expected |
| **Lesson evaluation/comments:** | |
| **Suggestions/modifications for next lessons:** | |