

Unit 306: Monitoring and supervision of food safety

Sample lesson plan 7

Course number: _____ Course title: _____

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

Lesson topic: Monitoring and supervision of food safety

Aims:

- Explain the importance of good personal hygiene standards.
- Outline requirements relating to the design of food premises and equipment.

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 19 .	Learners to listen, observe, take notes and question appropriately. Question and answer session. Learner to complete icebreaker Activity 19 .	Activity 19

<p>40 minutes</p>	<p>The importance of good personal hygiene standards:</p> <ul style="list-style-type: none"> • Prevents food poisoning • Reduces the risks associated with food safety • Prevents the transmission of pathogenic bacteria • Prevents - physical hazards from an individual getting into the food chain • Prevents - convalescent and healthy carriers contaminating food • Prevents infecting co-workers • Promotes a safe working environment • Promotes an organisations reputation. 	<p>Tutor-led presentation/discussion using PowerPoint presentation 7.</p>	<p>Learners to listen, observe, take notes and question appropriately.</p>	<p>PowerPoint presentation 7</p>
-------------------	--	--	--	---

<p>40 minutes</p>	<p>Requirements relating to the design of food premises and equipment:</p> <p>Food premises design should:</p> <ul style="list-style-type: none"> • Allow for good food hygiene practices- separation of high risk and ready to eat foods • Ensure safe food storage and preparation • Be easily cleaned • Surfaces should be smooth, impervious, impact resistant, non-tainting, non-corrosive • Have adequate lighting • Have adequate ventilation • Have adequate refrigeration • Be pest proofed • Have adequate hand washing facilities • Have potable water • Have adequate drainage • Have adequate services • Have suitable staff facilities to promote 	<p>Tutor-led presentation/discussion using PowerPoint presentation 7.</p>	<p>Learners to listen, observe, take notes and question appropriately.</p>	<p>PowerPoint presentation 7</p>
-------------------	--	--	--	---

	<p>good personal hygiene practices.</p> <p>Equipment Food equipment should:</p> <ul style="list-style-type: none"> • Be easily taken apart • Be in a good state of repair • Be installed to allow adequate cleaning of surrounding areas • Be easily cleaned • Be impervious, non-tainting, resistant to corrosion, • fit for purpose-for commercial use • Suitable work surfaces – smooth. 			
<p>20 minutes</p>		<p>Activity 20</p>	<p>Activity 20</p>	<p>Activity 20</p>

<p>10 minutes</p>	<p>Revision of lesson content.</p>	<ol style="list-style-type: none"> 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. 	<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>	
	<p>Independent learning.</p>	<p>Worksheet 7</p> <p>Watch <i>Safer food, better business</i> Food Standards Agency videos on YouTube: www.youtube.com/playlist?list=PLLTNCTa7yiY-i9cQqXiqCHnkd08Pn7SnC</p>	<p>Complete the worksheet for the next session.</p>	<p>Worksheet 7</p> <p><i>Safer food, better business</i> Food Standards Agency videos on YouTube: www.youtube.com/playlist?list=PLLTNCTa7yiY-i9cQqXiqCHnkd08Pn7SnC</p>
	<p>Stretch task.</p>	<p>Personal hygiene problem Outline the main roles and responsibilities of a supervisor to ensure staff maintain high standards of personal hygiene</p>	<p>Activity 21</p>	<p>Activity 21</p>

	<p>Look forward to your next lesson/any final questions.</p>		<p>Listen and ask questions as required.</p> <p>Learners to take notes if required.</p>	
--	--	--	---	--

<p>How learning is to be measured:</p> <ul style="list-style-type: none"> • Q&A • Activities 19–21 • Worksheet 7 	
<p>Homework/research work:</p> <ul style="list-style-type: none"> • Worksheet 7 • Activity 21 	
<p>Lesson evaluation (delete as appropriate)</p>	<ul style="list-style-type: none"> • Was the lesson better than expected • As expected • Worse than expected
<p>Lesson evaluation/comments:</p>	
<p>Suggestions/modifications for next lessons:</p>	

