Unit 306: Monitoring and supervision of food safety

# Sample lesson plan 9

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

 **Tutor’s name:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Date:** \_\_\_\_\_\_\_\_\_\_\_\_\_ **Time:** \_\_\_\_\_\_\_\_\_\_\_\_\_ **Lesson length:** 3 hours **Room:** \_\_\_\_\_\_\_\_\_\_\_

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

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| **Aims**: * Describe how microbial, chemical, physical and allergenic hazards pose a risk to food safety.
 | **Learning outcomes**: To enable learners to:* 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 25.** | Learners to listen, observe, take notes and question appropriately. Question and answer.Learner to complete **Activity 25.** | Activity 25 |
| 30 minutes | Describe how microbial, chemical, physical and allergenic hazards pose a risk to food safety. | Tutor-led presentation/discussion using **PowerPoint presentation 9**.   | Learners to listen, observe, take notes and question appropriately.  | **PowerPoint presentation 9** |
| 30 minutes | Microbial:* Cause foodborne illnesses
* Pathogenic bacteria grow and multiply given the right conditions- salmonella, campylobacter, e coli
* Contamination other foods
* • Cause food wastage
 |  Tutor-led presentation/discussion using **PowerPoint presentation 9**.  | Learners to listen, observe, take notes and question appropriately.  | **PowerPoint presentation 9** |
| 30 minutes | Chemical:* Cause food poisoning
* Contaminate foods
* Pose a risk to staff safety.
 | Tutor-led presentation/discussion using **PowerPoint presentation 9**. | Learners to listen, observe, take notes and question appropriately.  | **PowerPoint presentation 9** |
| 30 minutes | Physical:* Contaminate foods
* Increases risks of choking
* Increases risk of hurting guests.
 | Tutor-led presentation/discussion using **PowerPoint presentation 9**. | Learners to listen, observe, take notes and question appropriately.  | **PowerPoint presentation 9** |
| 20 minutes | Allergenic:* Contaminate foods
* Increases the risks associated with allergens and anaphylactic shock.
 | Tutor-led presentation/discussion using **PowerPoint presentation 9**. | Learners to listen, observe, take notes and question appropriately.  | **PowerPoint presentation 9** |
| 20 minutes |  | **Activity 26**  | **Activity 26** | **Activity 26** |
| 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 9** | Complete the worksheet for the next session. | **Worksheet 9** |
|  | Stretch task. | **Activity 27:** Identify allergens on their own menu. | **Activity 27** | **Activity 27** |
|  | Look forward to your next lesson/any final questions. |  | Listen and ask questions as required.Learners to take notes if required. |  |

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| **How learning is to be measured:*** Q&A
* **Activities 25–27**
* **Worksheet 9**
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| **Homework/research work:*** **Worksheet 9**
* **Activity 27**
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| **Lesson evaluation** (delete as appropriate) | * Was the lesson better than expected
* As expected
* Worse than expected
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| **Lesson evaluation/comments:** |
| **Suggestions/modifications for next lessons:** |