

Unit 306: Monitoring and supervision of food safety

Sample lesson plan 9

Course number: Cou		rse title:		
Tutor's name:	Date:	Time:	Lesson length: 3 hours	Room:
Lesson topic: Monitoring and supervision of fo	ood safety			
 Aims: Describe how microbial, chemical, physical pose a risk to food safety. 	and allergenic hazards	Learning outcomes To enable learners t understand how t		anagement procedures.



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



Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
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



Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
10 minutes	Revision of lesson content.	 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. 	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.	



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