

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

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.

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: <ul style="list-style-type: none"> • 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	<p>Chemical:</p> <ul style="list-style-type: none"> • 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	<p>Physical:</p> <ul style="list-style-type: none"> • 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	<p>Allergenic:</p> <ul style="list-style-type: none"> • 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.	<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.	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.		<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 25–27 • Worksheet 9 	
<p>Homework/research work:</p> <ul style="list-style-type: none"> • Worksheet 9 • Activity 27 	
<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>	