

Safer food, better business teaching resources for colleges

Teaching resources for catering students intended to promote understanding of food safety management and Safer Food Better Business (SFBB).

You can adapt the resources to meet individual learning needs and the delivery of various course programmes.

Materials for students include:

- resource activities
- handouts
- activities to check learning
- lesson plans

Materials for teachers and lecturers include:

- PowerPoint presentations
- tracking/audit forms
- case study of how Northampton College implemented SFBB within its catering facilities

These resources can be used:

- for specific SFBB training
- as part of food safety training
- integrated into practical sessions
- as part of generic theory delivery for NVQs and VRQs
- for cover lessons or as an extension activity

You can download other [SFBB packs](#) from our site.

Virtual learning environments

A virtual learning environment (VLE) is an excellent way to give students access to the different resources they need. VLEs can also track use of resources or mark quizzes.

Your college may have a VLE you can use. Or, alternatively, there are some systems available online that are free to use.

Reward schemes

Colleges can put in place a reward scheme related to the implementation of SFBB. Schemes can be developed to:

- promote food safety compliance across all learning programmes
- maintain a high profile for SFBB throughout the academic year
- reward groups/teams of learners who comply with food safety standards
- promote teamwork and group cohesion

Any reward scheme will be unique to each college and its learners. See the Northampton College case study for an example of such a scheme.

Safe methods

SM1 - The calamity cafe

[SM1 - The calamity cafe \(PDF\)](#) (142.7 KB)
[SM1 - The calamity cafe \(Word\)](#) (372.5 KB)

SM2 - The journey

[SM2 – The journey \(pdf\)](#) (160.16 KB)
[SM2 – The journey \(word\)](#) (425 KB)

SM3 - Cross-contamination

[SM3 - cross-contamination \(pdf\)](#) (131.36 KB)
[SM3 - Cross-contamination \(word\)](#) (411 KB)

SM4 - Cleaning schedule

[SM4 - Cleaning schedule \(pdf\)](#) (164.12 KB)
[SM4 - Cleaning schedule \(word\)](#) (421.5 KB)

SM5 - Fridge cleaning checklist

[SM5 - Fridge cleaning checklist \(pdf\)](#) (149.38 KB)
[SM5 - Fridge cleaning checklist \(word\)](#) (410.5 KB)

SM6 - Cooking checks

[SM6 - Cooking checks \(pdf\)](#) (155.86 KB)
[SM6 - Cooking checks \(word\)](#) (420.5 KB)

SM7 - Temperature checks

[SM7 - Temperature checks \(pdf\)](#) (165.93 KB)
[SM7 - Temperature checks \(word\)](#) (421 KB)

SM8 - Checking your menu

[SM8 - Checking your menu \(pdf\)](#) (172.79 KB)
[SM8 - Checking your menu \(word\)](#) (432.5 KB)

SM9 - Kitchen cleaning audit

[SM9 -Kitchen cleaning audit \(pdf\)](#) (183.96 KB)
[SM9 -Kitchen cleaning audit \(word\)](#) (431 KB)

SM10 - Brave new world

[SM10 - Brave new world \(pdf\)](#) (150.47 KB)
[SM10 - Brave new world \(word\)](#) (413 KB)

SM11 - The head chef (part 1)

[SM11 - The head chef part 1 \(PDF\)](#) (155.5 KB)

[SM11 the head chef part 1 \(word\)](#) (410 KB)

SM12 -The head chef (part 2)

[SM12 -The head chef part 2 \(pdf\)](#) (172.28 KB)

[SM12 -The head chef part 2 \(word\)](#) (418.5 KB)

SM13 - Preparing for a new job

[SM13 - Preparing for a new job \(pdf\)](#) (170.07 KB)

[SM13 - Preparing for a new job \(word\)](#) (414 KB)

SM14 - Preparing an induction training programme

[SM14 - Preparing an induction training programme \(pdf\)](#) (197.71 KB)

[SM14 - Preparing an induction training programme \(word\)](#) (428 KB)

Recording systems

REC1 - Opening and closing checklist

[REC1 - Opening and closing checklist \(pdf\)](#) (134.09 KB)

[REC1 - Opening and closing checklist \(word\)](#) (409.5 KB)

REC2 Diary writing

[REC2 – Diary writing \(pdf\)](#) (149.95 KB)

[REC2 – Diary writing \(word\)](#) (412.5 KB)

REC3 - 4-weekly review

[REC3 - 4-weekly review \(pdf\)](#) (149.52 KB)

[REC3 - 4-weekly review \(word\)](#) (411.5 KB)

REC4 - Preparing checklists

[REC4 – Preparing checklists \(pdf\)](#) (149.23 KB)

[REC4 – Preparing checklists \(word\)](#) (412 KB)

REC5 - Auditing practice

[REC5 - Auditing practice \(pdf\)](#) (150.3 KB)

[REC5 - Auditing practice \(word\)](#) (416 KB)

Handouts

HO1 - Opening and closing checks (kitchen)

[HO1 - Opening and closing checks kitchen \(pdf\)](#) (134.46 KB)

[HO1 - Opening and closing checks kitchen \(word\)](#) (357 KB)

HO2 - Opening and closing checks (stores)

[HO2 - Opening and closing checks, stores \(pdf\)](#) (134.4 KB)

[HO2 - Opening and closing checks, stores \(word\)](#) (361 KB)

HO3 - Opening and closing checks (front-of-house areas)

[HO3 - Opening and closing checks, front-of-house areas \(pdf\)](#) (134.79 KB)

[HO3 - Opening and closing checks, front-of-house areas \(word\)](#) (362.5 KB)

HO4 - SFBB diary

[HO4 - SFBB diary \(pdf\)](#) (191.76 KB)

[HO4 - SFBB diary \(word\)](#) (489 KB)

HO5 - 4-weekly review

[HO5 - 4-weekly review \(pdf\)](#) (188.73 KB)

[HO5 - 4-weekly review \(word\)](#) (423 KB)

HO6 - Internal quality audit

[HO6 - Internal quality audit \(pdf\)](#) (216.36 KB)

[HO6 - Internal quality audit \(word\)](#) (400.5 KB)

Check learning quizzes

Quiz 1

[quiz 1 \(pdf\)](#) (188.43 KB)

[quiz 1 \(word\)](#) (390 KB)

Quiz 2

[quiz 2 \(pdf\)](#) (190.52 KB)

[quiz 2 \(word\)](#) (394.5 KB)

Quiz 3

[quiz 3 \(pdf\)](#) (184.1 KB)

[quiz 3 \(word\)](#) (392 KB)

Quiz 4

[quiz 4 \(pdf\)](#) (365.39 KB)

[quiz 4 \(word\)](#) (408 KB)

Quiz 5

[quiz 5 \(pdf\)](#) (304.51 KB)

[quiz 5 \(word\)](#) (525.5 KB)

Quiz 6

[quiz 6 \(pdf\)](#) (245.44 KB)

[quiz 6 \(word\)](#) (523 KB)

Quiz 7

[quiz 7 \(pdf\)](#) (269.78 KB)

[quiz 7 \(word\)](#) (425 KB)

Lesson plans

Level 1

[level 1 \(pdf\)](#) (393.93 KB)

[level 1 \(word\)](#) (633.5 KB)

Level 2

[level 2 \(pdf\)](#) (403.88 KB)

[level 2 \(word\)](#) (648 KB)

Level 3, lesson 1

[Level 3, lesson 1 \(pdf\)](#) (373.88 KB)

[Level 3, lesson 1 \(word\)](#) (479 KB)

Level 3, lesson 2

[level 3, lesson 2 \(pdf\)](#) (320.43 KB)

[level 3, lesson 2 \(word\)](#) (458.5 KB)

Training checklist implementation

[Training checklist implementation \(pdf\)](#) (134.56 KB)

[Training checklist implementation \(word\)](#) (408 KB)

Training resources

Level 1 training resource summary

[Level 1 Training resource summary \(pdf\)](#) (159.28 KB)

[Level 1 Training resource summary \(word\)](#) (418 KB)

Level 2 training resource summary

[Level 2 training resource summary \(pdf\)](#) (162.05 KB)

[Level 2 training resource summary \(word\)](#) (425.5 KB)

Level 3 training resource summary

[Level 3 training resource summary \(pdf\)](#) (161.68 KB)

[Level 3 training resource summary \(word\)](#) (424 KB)

Safe methods training resource summary

[Safe methods training resource summary \(pdf\)](#) (221.15 KB)
[Safe methods training resource summary \(word\)](#) (412 KB)

Presentations

Level 1

[Presentations, Level 1 \(pdf\)](#) (830.12 KB)
[Presentations, Level 1 \(powerpoint\)](#) (1.01 MB)

Level 2

[Presentations, Level 2 \(pdf\)](#) (804.9 KB)
[Presentations, Level 2 \(powerpoint\)](#) (1.01 MB)

Level 3, lessons 1 and 2

[Presentations, Level 3, Lessons 1 and 2 \(pdf\)](#) (1.44 MB)
[Presentations- Level 3, Lessons 1 and 2](#) (1.02 MB)

Lecturers and support staff

[Presentations, Lecturers and support staff \(pdf\)](#) (1.44 MB)
[Presentations, Lecturers and support staff \(powerpoint\)](#) (1.02 MB)

Tracking audit

Internal quality audit

[Tracking audit- internal quality audit \(pdf\)](#) (253.64 KB)
[Tracking audit- internal quality audit \(word\)](#) (438 KB)

Auditing brief

[Tracking audit- auditing brief \(pdf\)](#) (149.97 KB)
[Tracking audit- auditing brief \(word\)](#) (414 KB)

Training matrix

[Tracking audit- training matrix \(pdf\)](#) (193.96 KB)
[Tracking audit- training matrix \(word\)](#) (429.5 KB)

Case study

Northern catering college case study

[Case study, Northampton Catering College case study \(pdf\)](#) (489.97 KB)
[Case study, Northampton Catering College case study \(word\)](#) (578 KB)