

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

[View SM1 - The calamity cafe \(PDF\) as PDF](#) (142.7 KB)

[View SM1 - The calamity cafe \(Word\) as Word](#) (372.5 KB)

SM2 - The journey

[View SM2 – The journey \(PDF\) as PDF](#) (160.16 KB)

[View SM2 – The journey \(Word\) as Word](#) (425 KB)

SM3 - Cross-contamination

[View SM3 - cross-contamination \(PDF\) as PDF](#) (131.36 KB)

[View SM3 - Cross-contamination \(Word\) as Word](#) (411 KB)

SM4 - Cleaning schedule

[View SM4 - Cleaning schedule \(PDF\) as PDF](#) (164.12 KB)

[View SM4 - Cleaning schedule \(Word\) as Word](#) (421.5 KB)

SM5 - Fridge cleaning checklist

[View SM5 - Fridge cleaning checklist \(PDF\) as PDF](#) (149.38 KB)

[View SM5 - Fridge cleaning checklist \(Word\) as Word](#) (410.5 KB)

SM6 - Cooking checks

[View SM6 - Cooking checks \(PDF\) as PDF](#) (155.86 KB)

[View SM6 - Cooking checks \(Word\) as Word](#) (420.5 KB)

SM7 - Temperature checks

[View SM7 - Temperature checks \(PDF\) as PDF](#) (165.93 KB)

[View SM7 - Temperature checks \(Word\) as Word](#) (421 KB)

SM8 - Checking your menu

[View SM8 - Checking your menu \(PDF\) as PDF](#) (172.79 KB)

[View SM8 - Checking your menu \(Word\) as Word](#) (432.5 KB)

SM9 - Kitchen cleaning audit

[View SM9 - Kitchen cleaning audit \(PDF\) as PDF](#) (183.96 KB)

[View SM9 - Kitchen cleaning audit \(Word\) as Word](#) (431 KB)

SM10 - Brave new world

[View SM10 - Brave new world \(PDF\) as PDF](#) (150.47 KB)

[View SM10 - Brave new world \(Word\) as Word](#) (413 KB)

SM11 - The head chef (part 1)

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

[View SM11 - The head chef part 1 \(Word\) as Word](#) (410 KB)

SM12 - The head chef (part 2)

[View SM12 - The head chef part 2 \(PDF\) as PDF](#) (172.28 KB)

[View SM12 - The head chef part 2 \(Word\) as Word](#) (418.5 KB)

SM13 - Preparing for a new job

[View SM13 - Preparing for a new job \(PDF\) as PDF](#) (170.07 KB)

[View SM13 - Preparing for a new job \(Word\) as Word](#) (414 KB)

SM14 - Preparing an induction training programme

[View SM14 - Preparing an induction training programme \(PDF\) as PDF](#) (197.71 KB)

[View SM14 - Preparing an induction training programme \(Word\) as Word](#) (428 KB)

Recording systems

REC1 - Opening and closing checklist

[View REC1 - Opening and closing checklist \(PDF\) as PDF](#) (134.09 KB)

[View REC1 - Opening and closing checklist \(Word\) as Word](#) (409.5 KB)

REC2 - Diary writing

[View REC2 – Diary writing \(PDF\) as PDF](#) (149.95 KB)

[View REC2 – Diary writing \(Word\) as Word](#) (412.5 KB)

REC3 - 4-weekly review

[View REC3 - 4-weekly review \(PDF\) as PDF](#) (149.52 KB)

[View REC3 - 4-weekly review \(Word\) as Word](#) (411.5 KB)

REC4 - Preparing checklists

[View REC4 – Preparing checklists \(PDF\) as PDF](#) (149.23 KB)

[View REC4 – Preparing checklists \(Word\) as Word](#) (412 KB)

REC5 - Auditing practice

[View REC5 - Auditing practice \(PDF\) as PDF](#) (150.3 KB)

[View REC5 - Auditing practice \(Word\) as Word](#) (416 KB)

Handouts

HO1 - Opening and closing checks (kitchen)

[View HO1 - Opening and closing checks kitchen \(PDF\) as PDF](#) (134.46 KB)

[View HO1 - Opening and closing checks kitchen \(Word\) as Word](#) (357 KB)

HO2 - Opening and closing checks (stores)

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

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

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

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

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

HO4 - SFBB diary

[View HO4 - SFBB diary \(PDF\) as PDF](#) (191.76 KB)

[View HO4 - SFBB diary \(Word\) as Word](#) (489 KB)

HO5 - 4-weekly review

[View HO5 - 4-weekly review \(PDF\) as PDF](#) (188.73 KB)

[View HO5 - 4-weekly review \(Word\) as Word](#) (423 KB)

HO6 - Internal quality audit

[View HO6 - Internal quality audit \(PDF\) as PDF](#) (216.36 KB)

[View HO6 - Internal quality audit \(Word\) as Word](#) (400.5 KB)

Check learning quizzes

Quiz 1

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Quiz 2

[View Quiz 2 \(PDF\) as PDF](#) (190.52 KB)

[View Quiz 2 \(Word\) as Word](#) (394.5 KB)

Quiz 3

[View Quiz 3 \(PDF\) as PDF](#) (184.1 KB)

[View Quiz 3 \(Word\) as Word](#) (392 KB)

Quiz 4

[View Quiz 4 \(PDF\) as PDF](#) (365.39 KB)

[View Quiz 4 \(Word\) as Word](#) (408 KB)

Quiz 5

[View Quiz 5 \(PDF\) as PDF](#) (304.51 KB)

[View Quiz 5 \(Word\) as Word](#) (525.5 KB)

Quiz 6

[View Quiz 6 \(PDF\) as PDF](#) (245.44 KB)

[View Quiz 6 \(Word\) as Word](#) (523 KB)

Quiz 7

[View Quiz 7 \(PDF\) as PDF](#) (269.78 KB)

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Lesson plans

Level 1

[View Level 1 \(PDF\) as PDF](#) (393.93 KB)

[View Level 1 \(Word\) as Word](#) (633.5 KB)

Level 2

[View Level 2 \(PDF\) as PDF](#) (403.88 KB)

[View Level 2 \(Word\) as Word](#) (648 KB)

Level 3, lesson 1

[View Level 3, Lesson 1 \(PDF\) as PDF](#) (373.88 KB)

[View Level 3, Lesson 1 \(Word\) as Word](#) (479 KB)

Level 3, lesson 2

[View Level 3, Lesson 2 \(PDF\) as PDF](#) (320.43 KB)

[View Level 3, Lesson 2 \(Word\) as Word](#) (458.5 KB)

Training checklist implementation

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Training resources

Level 1 training resource summary

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Level 2 training resource summary

[View Level 2 Training resource summary \(PDF\) as PDF](#) (162.05 KB)

[View Level 2 Training resource summary \(Word\) as Word](#) (425.5 KB)

Level 3 training resource summary

[View Level 3 Training resource summary \(PDF\) as PDF](#) (161.68 KB)

[View Level 3 Training resource summary \(Word\) as Word](#) (424 KB)

Safe methods training resource summary

[View Safe methods Training resource summary \(PDF\) as PDF](#) (221.15 KB)

[View Safe methods Training resource summary \(Word\) as Word](#) (412 KB)

Presentations

Level 1 presentations

[View Presentations, Level 1 \(PDF\) as PDF](#) (830.12 KB)

[View Presentations, Level 1 \(PowerPoint\) as PPT](#) (1.01 MB)

Level 2 presentations

[View Presentations, Level 2 \(PDF\) as PDF](#) (804.9 KB)

[View Presentations, Level 2 \(PowerPoint\) as PPT](#) (1.01 MB)

Level 3, lessons 1 and 2

[View Presentations, Level 3, Lessons 1 and 2 \(PDF\) as PDF](#) (1.44 MB)

[View Presentations, Level 3, Lessons 1 and 2 \(PowerPoint\) as PPT](#) (1.02 MB)

Lecturers and support staff

[View Presentations for lecturers and support staff \(PDF\) as PDF](#) (1.44 MB)

[View Presentations for lecturers and support staff \(PowerPoint\) as PPT](#) (1.02 MB)

Tracking audit

Internal quality audit

[View Tracking audit - internal quality audit \(PDF\) as PDF](#) (253.64 KB)

[View Tracking audit - internal quality audit \(Word\) as Word](#) (438 KB)

Auditing brief

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Training matrix

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[View Tracking audit - training matrix \(Word\) as Word](#) (429.5 KB)

Case study

Northern catering college case study

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