

Safe methods – SM11 The head chef (part 1)

Subject	Details
Overview of activity:	A case study to be completed either individually or in small groups. From the scenario describing various hazards, learners have to identify the actions they should take and the control measures they need to put in place.
Learning objective:	Identify the immediate actions that would need to be taken when a hazard has been identified to prevent a food contamination incident. Describe control measures to be put in place to ensure the hazard does not recur.
Target audience:	Level 3.
Additional resources required:	When the groups are feeding back to each other, either flipchart paper/pens, OHP, whiteboard, laptops and data projectors or Smartboard.
Estimated duration of activity:	Depending upon the time allowed to prepare presentation materials, 30 minutes – 2 hours.
Links to other resources:	This activity can be extended with SM12.
Guidance notes:	-

Identifying hazards and control measures

So, this is it! You've made it as a head chef and today is your first day in your new job. The Fruity Fox is a 50-cover bistro in a busy town centre and you are in charge of the kitchen. Induction is over (at least you know where the fire exits are) and so your first task is to inspect your kitchen and get to know the staff. While walking round, it doesn't take you long to spot the following causes for concern:

- a. rodent droppings in a food storage area
- b. chickens defrosting in a handwashing sink

- c. cooked meats for salads removed from the fridge and then forgotten about – no-one knows how long they have been out
- d. a fridge displaying a running temperature of 13°C
- e. no evidence of controls to check food has been cooked safely

After discussing these concerns with the manager, you are told to go and sort it out!

So for each of these hazards, it is your responsibility to:

1. identify the appropriate immediate action you will need to take
2. identify the appropriate control measures you need to put in place to ensure this doesn't happen again
3. identify ways you can monitor the control measures to check they are being followed

Record your actions on flipchart paper and feed back to the rest of the group.