



## Safe methods – SM12

### The head chef (part 2)

Overview of activity:	This follows on from SM11. By working through this exercise, it is expected that learners will understand the importance of planning when dealing with situations that are out of the ordinary.
Learning objective:	Plan for the identification of food safety hazards. Develop an action plan for the implementation of effective control measures.
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 on the time allowed to prepare presentation materials, 30 minutes – 1.5 hours.
Links to other resources:	This is a continuation from SM11 – The head chef (part 1).
Guidance notes:	The menu given is quite complex – you may prefer to simplify it or to use one of your own. Learners might require a lot of guidance because this might be covering areas they have not previously considered.

# The head chef (part 2)

## The wedding

Well done, you have survived lunchtime and are confident that you have effectively controlled food safety hazards. Realising that you have your work cut out, you need to come up with a plan. Before you go any further, you check the bookings diary. In addition to the usual lunchtime bookings, you see that there is a wedding lunch for 50 booked into a function room in two days' time. You investigate further and are concerned by the following things:

1. Two of your chefs have already booked that day off and the chef suffering from diarrhoea and vomiting has been sent home. Three agency staff have already been booked by your manager and you are not sure how trained or experienced they are.

2. The menu has been agreed as follows:

Mixed seafood kebab on a bed of mushroom risotto  
Smoked chicken accompanied by mango and lime fromage frais  
Avocado with cream cheese, walnuts, dates and chives

Fillet of halibut and paupiette of sole on a bed of spinach  
Noisette of lamb stuffed with chicken farce, accompanied by minted mash and redcurrant jus  
Baked field mushrooms filled with goats' cheese on a wild mushroom and squash risotto

Raspberry meringue roulade  
Crème brûlée  
Chocolate brioche parcels with cardamom ice cream

3. The lunch will be prepared in a small area of the kitchen, which will mean working off two small work tables.

Adapting or simplifying the menu is not an option. Meat and fish deliveries will arrive the day before the event. Fruit, vegetables and dairy will arrive by 8am on the day. In addition, deliveries for the normal weekend business are expected at the same time.

When you check refrigeration space, you are concerned about how you will store all the produce.

In your groups:

1. Identify the hazards that could compromise the safety of the food produced in your kitchen on this day.
2. Prepare an action plan outlining the steps you would need to take to prevent the hazards from occurring.
3. Present your findings to the rest of the group.