



Safe methods – SM3

Cross-contamination

Overview of activity:	The aim is for the learners to use the SFBB folder as an information source to research the safe methods relating to cross-contamination.
Learning objective:	Identify the safe methods that must be followed to prevent cross-contamination in a food business. This resource could be used to recap information delivered during induction, as a learning tool or to revisit the topic half way through an academic year.
Target audience:	Level 1 to Level 2.
Additional resources required:	When the groups are feeding back to each other, either flipchart paper/pens, OHP, whiteboard, laptops and data projectors or SmartBoard. You may want to supply some old magazines so that the groups can cut out images to make their posters more visually appealing.
Estimated duration of activity:	Depending on the time allowed to prepare and the method used to present the materials, between 30 minutes and two hours.
Links to other resources:	
Guidance notes:	There are seven safe methods in the Cross-contamination section of the SFBB for caterers pack. Some contain more information than others. How this task is split up across a group is going to depend on the size and capabilities of the group. In this example, the group will be split into four.

Safe methods – Cross-contamination

Part 1 – prepare a poster

The Cross-contamination section of the SFBB pack contains seven safe methods.

In your group, design a poster that shows the key safety points from the following safe methods.

Group 1: 'Personal hygiene'

Group 2: 'Cloths'

Group 3: 'Separating foods'

Group 4: 'Physical and chemical contamination'

Part 2 – present the information to the rest of the group

Using your poster as a guide, talk through the safe methods to the rest of the group.

Explain why each safety point is important.