

Safe methods – SM3 Cross Contamination

Subject	Details
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:	<p>Identify the safe methods that must be followed to prevent cross-contamination in a food business.</p> <p>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.</p>
Target audience:	Level 1 to Level 2.
Additional resources required:	<p>When the groups are feeding back to each other, either flipchart paper/pens, OHP, whiteboard, laptops and data projectors or SmartBoard.</p> <p>You may want to supply some old magazines so that the groups can cut out images to make their posters more visually appealing.</p>
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:	<p>There are seven safe methods in the Cross-contamination section of the SFBB for caterers pack. Some contain more information than others.</p> <p>How this task is split up across a group is going to depend on the size and capabilities of the group.</p> <p>In this example, the group will be split into four.</p>

Safe methods - Cross-contamination

Part 1 – prepare a poster

SFBB resources
SM2

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.