# Level 1 Training resource summary

**Suitable for use with Level 1 learners**

| **Number** | **Title** | **Description** | **Linked to other resources** | **Time needed** |
| --- | --- | --- | --- | --- |
| SM1 | The Calamity Café | Individual or small group. For a list of potential hazards, identify the cross-contamination threats and suggest how they can be prevented. | - | 20-30 minutes |
| SM2 | Cross-contamination – The journey | Practical exercise demonstrating transfer of bacteria around different areas | - | 15 minutes – 1.5 hours |
| SM3 | Safe methods – Cross- contamination | Small group presentation.  To prepare a poster identifying key safety points | - | 30 minutes – 2 hours |
| SM4 | Safe methods – Cleaning schedule | Either individually or in small groups. Prepare a cleaning schedule for items of equipment. More complex equipment for higher-level learners | - | 30 minutes |
| SM5 | Safe methods – Fridge cleaning checklist | Either individually or in small groups, prepare a cleaning checklist for a single item of equipment | SM9 | 20 minutes |
| SM6 | Safe methods – Cooking checks | Individual or pairs, for a given list of menu items, describe how you would check they had been cooked safely | SM8 | 15 minutes |
| SM7 | Safe methods – Temperature checks | Exercise on calibrating and taking temperatures in refrigerated equipment | - | 30 minutes – 1.5 hours |
| SM13 | Preparing for a new job | Identify knowledge a learner would need to know on their first day at work | - | 15 minutes |
| REC 1 | Opening and closing checklists | Using existing checklists, discuss the tasks which must be completed at the start and end of a shift | REC 2  HO1, HO2, HO3 | 25 minutes |
| Q1 | SFBB quiz – No1 | 10 question test | - | 20 minutes |
| Q2 | SFBB quiz – No 2 | 10 question test | - | 20 minutes |
| Q4 | Card game | Using laminated cards, match questions and answers based on SFBB pack | - | 20 minutes |

