



# Safe methods training resource summary

## Activities to aid the delivery of safe methods

SM1	The Calamity Café	Individually or in small groups. For a list of potential hazards, identify the cross-contamination threats and suggest how they can be prevented.	Levels 1, 2 and 3	20–30 minutes
SM2	Cross-contamination – The journey	Practical exercise demonstrating transfer of bacteria around different areas.	Levels 1 and 2	15 minutes – 1.5 hours
SM3	Safe methods – Cross contamination	Small group presentation. To prepare a poster identifying key safety points.	Levels 1 and 2	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.	Levels 1, 2 and 3	30 minutes
SM5	Safe methods – Fridge cleaning checklist	Either individually or in small groups, prepare a cleaning checklist for a single item of equipment.	Levels 1 and 2	20 minutes
SM6	Safe methods – Cooking checks	Individually or in pairs, for a given list of menu items, describe how you would check they had been cooked safely.	Levels 1 and 2	15 minutes

SM7	Safe methods – Temperature checks	Exercise on calibrating and taking temperatures in refrigerated equipment.	Levels 1, 2 and 3	30 minutes –1.5 hours
SM8	Safe methods – Checking your menu	Pairs or small groups, from a list of menu items, complete the 'Checking your menu' sheet from the SFBB pack.	Level 2 and 3	40 minutes – 1 hour
SM9	Safe methods – Kitchen cleaning audit	Prepare a cleaning checklist for a specific kitchen. Conduct an audit and give feedback.	Level 3	45 minutes – 1 hour
SM10	Brave new world	Case study, small group. Reasons for introduction of SFBB and barriers to implementation.	Level 3	1–1.5 hours
SM11	The head chef – part 1	Case study, small group. Identify kitchen hazards and present short- and long-term solutions.	Level 3	30 minutes – 2 hours
SM12	The head chef – part 2	Case study, small group. For a forthcoming event, identify potential hazards and produce an action plan to control them.	Level 3	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.	Level 1	15 minutes
SM14	Preparing an induction training programme	Case study – to prepare a list of topics to be included in an induction together with suggested delivery methods.	Level 2 and 3	20–30 minutes 30–45 minutes

### Activities to aid the delivery of SFBB recording systems

REC1	Opening and closing checklists	Using existing checklists, discuss the tasks that must be completed at the start and end of a shift.	Level 1	25 minutes
REC2	Diary writing	Using blank diary pages, prepare examples of what should be recorded in a diary.	Levels 2 and 3	10 minutes
REC3	4-weekly review	Using an example of four weeks' worth of diary pages, complete a 4-weekly review.	Levels 2 and 3	30 minutes
REC4	Preparing checklists	Working in twos or threes, prepare an opening and closing checklist for a specified area.	Levels 2 and 3	25 minutes
REC5	Auditing practice	Design/use an audit form to conduct an audit .	Levels 2 and 3	30–45 minutes

### Activities to check learning

Q1	SFBB Quiz 1	10 question test.	Level 1	20 minutes
Q2	SFBB Quiz 2	10 question test.	Level 1	20 minutes
Q3	SFBB safe methods quiz	10 question test.	Level 2	20 minutes
Q4	Card game	Using laminated cards, match questions and answers based on SFBB pack.	Levels 1 and 2	20 minutes

Q5	Consolidation of safe methods	From a list of hazards, identify the relevant safe method. Answers summarised in a word search.	Levels 2 and 3	Part 1 – 20 minutes Part 2 – 15 minutes
Q6	SFBB crossword	Individually or in pairs, a method of testing SFBB knowledge.	Levels 2 and 3	20 minutes
Q7	SFBB recording quiz	Short answer quiz testing learning on SFBB recording systems.	Level 3	30 minutes

### Additional handouts

HO1	Opening and closing checklists – kitchen			
HO2	Opening and closing checklists – stores			
HO3	Opening and closing checklists – front of house			
HO4	4 weeks of diary entries			
HO5	Completed 4-weekly review			
HO6	Audit form			