



# Safe methods – SM13

## Preparing for a new job

Overview of activity:	To introduce the importance of what is included in induction training.
Learning objective:	For the learner to be able to name at least five pieces of information they need to know before starting a new job as a food handler.
Target audience:	Level 1.
Additional resources required:	Whiteboard/interactive whiteboard, flipchart, pens.
Estimated duration of activity:	Level 1 learner –15 minutes.
Links to other resources:	FSA – ‘Working with Food? What you need to know before you start’ leaflet.
Guidance notes:	For less able level 1 learners. This activity may be more effective if you use group discussion with key points recorded on a whiteboard.

# Preparing for a new job

After a good start on your new catering course at college, you have got a part-time job in a local 4-star hotel. Your first shift is tomorrow night and you have been told that you will receive an induction.

1. Bearing in mind what you have learnt at college, prepare a list of five things you need to know before you start work in the kitchen.
2. In groups compare your answers. Summarise the answers on a flipchart.

## **Handout– suggested answers**

1. How and when to wash your hands.
2. Tell your manager if you have vomiting or diarrhoea.
3. Take off watch and jewellery.
4. It is a good idea to tie hair back and wear a hat.
5. Wear clean clothes.
6. Wear an apron if handling unwrapped food.
7. No smoking.
8. No eating or drinking.
9. Avoid touching your face, coughing or sneezing over food.
10. Cover cuts with a brightly coloured waterproof dressing.