



# 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