



## Auditing practice – REC5

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| Overview of activity:           | To allow the learner to practise auditing a catering business with inadequate hygiene practices.   |
| Learning objective:             | For the learner to describe the importance of good practice within a catering environment.<br>To grade the problems found on an audit.   |
| Target audience:                | Level 2/3  |
| Additional resources required:  | FSA 'Bacteria bite business' video, available at: <a href="http://food.gov.uk/safereating/hyg/bacteriabitebusiness">food.gov.uk/safereating/hyg/bacteriabitebusiness</a><br>HO6 – audit form<br>Pens, flipchart paper  |
| Estimated duration of activity: | 30–45 minutes  |
| Links to other resources:       | Links to all other recording system activities (REC1, REC2, REC3 and REC4).  |
| Guidance notes:                 | Working in groups of two to three:<br><b>Task one</b> – The learners need to present their ideas as a presentation to the rest of the group in an easy-to-read and eye-catching format. These ideas could then be displayed on the wall to help with tasks two and three.<br><br>continued |

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|  | <p><b>Task two</b> –The learners need to work alone. You need to make sure they have all read and understood the audit form, especially the grading system. (Then show the video.)</p> <p><b>Task three</b> – Once the learners have attempted to grade the good and bad practices they have identified from the video, a group discussion could then take place.</p> <p><b>Task four</b> – Learners compare findings.</p> |
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### Task one

Working in groups of two to three, list on the flipchart paper some ideas that you think an environmental health practitioner would look for when they inspect a kitchen.

### Task two

Make sure you have a copy of the audit form and have read it and understand the grading system.

Next, you will be shown the video 'Bacteria bite business', which shows good and bad practices. Using the audit form, write down things that were done correctly and things that need improving.

### Task three

After you have watched the video, grade the things you saw using the grading system at the bottom of the audit form. This will help you in the class discussion.

### Task four

Compare and evaluate your findings with others in the group.