



# Training Session Plan

## Food Contact Surface Cleaning



Improve hygiene and control paper consumption - from the front to the back of house.

### Introduction

As a leading producer of hygiene solutions for foodservice outlets, Tork takes its responsibilities to understand the needs of caterers seriously. This training module has been developed to meet the specific needs of the foodservice sector by the Oxford School of Hospitality Management at Oxford Brookes University, a leading provider of educational support for all sectors of the foodservice industry.

The format of this training module is recognised by Preparing to Teach in the Lifelong Learning Sector (PPTL).

### Session Aim

The aim of the session is to help food handlers understand the importance of effective food contact surface cleaning in the control of food contamination. It will also provide information on the Tork products associated with surface cleaning and explain their contribution in helping food handlers to comply with their legal responsibilities to ensure food is kept safe from harm.

### Preparation

Tork products (depending on chosen product):

- Centrefeed Roll
- Colour-Coded Long Lasting Wipes
- Wet Wipe Surface Cleaning Handy Bucket
- Surfaces (dirty examples of chopping boards, work surfaces, preparation tables)
- Tutor notes
- Test paper and writing implements

### Location

- On the job within the workplace
- Timings appropriate to operational needs

## Range of the Session

A 30 minute session which includes:

- A definition of food contact surface cleaning
- The aims of food contact surface cleaning
- The process to follow when surface cleaning
- Tork products that can be used for food contact surface cleaning

**Methodology:** Discussion, demonstration and individual practice

**Summative Assessment:** Short quiz

## Objectives of the Session

By the end of the session you will be able to:

- Define surface cleaning
- Explain the aims of surface cleaning
- Describe and demonstrate the correct process
- Explain how different surface wipers can be used throughout the cleaning process

**Q. What questions do you have so far?**

**Q. Have you had any form of food safety training previously?**