

Lesson plan

Identifying blunt edges and carrying out knife sharpening following H&S procedures.

Skill

Food safety, Health and Safety, knife handling skills.

Duration

Approximately 1 hour.

Suitable for

This module is suitable for learners undertaking apprenticeship and technical skills, which include units and modules that focus on knife handling and butchery.

Resources needed

When accessing the learning materials through the WorldSkills UK Skills Development Hub, ensure you have a suitable screen, laptop or other computer, to access the system accordingly.

Students can go through the online materials independently – either at your facilities, if you have access to enough computers, or can go through the materials at home in their own time.

Where students do not have access to the right technology or where you as the educator would prefer to print out resources, you will need to download and print the PDF resources in the resource library.

You will also need access to the technology to play the video, which is mandatory watching in order to properly complete the task safely.

The assessment should be taken online through the WorldSkills UK Skills Development Hub.

Learning Outcomes

Students will:

- create a safe working environment
- identify when a cutting edge needs to be sharpened
- choose the appropriate method to sharpen their cutting tool
- assemble the materials necessary to carry out sharpening
- sharpen the tool safely
- check that the cutting edge is at the required sharpness
- clean the blade and cutting edge after sharpening to avoid residual contamination and risk to food safety.

Section	Timings	Key teaching points
Introduction Learning objectives	2 minutes	Introduction slide.
Lesson 1: Working area*	15 minutes	Introduction to the setting of working area and most popular knives.
Lesson 2: knife sharpening*	15 minutes	Demonstrate the knowledge required for safe knife handling and sharpening to avoid accidents and food contamination.
Assessment	10 minutes	Learners will be tested on their knowledge of the skill. The pass mark is 80% and learners may retake the test as many times as they like.

*** Please note, these sections are available as downloadable PDFs, through the WorldSkills UK Skills Development Hub. However, your learners will need access to the correct online facilities to watch the video in lesson 2.**

Additional info:

Preparation

- familiarise yourself with the WorldSkills UK Skills Development Hub
- make sure that you have printed any resources you may need
- ensure you have access to the technology to play the video demo.

Differentiation/meeting individual needs

- you may need to support some learners who do not have access to the right technology or do not have internet access.