Unit 301: Developing opportunities for progression in the culinary industry

# Sample lesson plan 1

**Course number:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Course title:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Tutor’s name:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Date:** \_\_\_\_\_\_\_\_\_\_\_\_\_ **Time:** \_\_\_\_\_\_\_\_\_\_\_\_\_ **Lesson length:** 8 hours **Room:** \_\_\_\_\_\_\_\_\_\_\_

**Lesson topic:** Job roles and opportunities within a professional kitchen

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| **Aims**:   * To develop an understanding of the roles and responsibilities within a professional kitchen * To understand the progression routes available for chefs * To gain an understanding of the responsibilities of a chef de partie in a range of businesses. | **Learning outcomes**:  To enable learners to understand:   * key roles of junior level staff in a professional kitchen * key roles of supervisory level staff in a professional kitchen * key roles of managerial level staff within a professional kitchen * progression routes available in the culinary industry * responsibilities of a chef de partie in different establishments. |

| **Timing (mins)** | **Work to be covered** | **Teaching activity/assessment** | **Learner activity** | **Resources** |
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| 60 mins | Job roles within a professional kitchen:   * kitchen hierarchy * organisation structures * Partie system * reporting lines * responsibilities. | Introduction to the unit, aims and objectives.  Facilitate class discussion on job role levels in a professional kitchen, responsibilities, reporting lines.  Present PowerPoint 1 to provide an explanation of the partie system.    Introduce organisation structures for professional kitchens.  Introduce **Activity 1** – matching job titles. | Listen and ask questions.  Participate in class discussion.  Read **Handout 1**  Complete **Activity 1** | Handout 1  Activity 1 |
| 60 mins | Key activities of junior roles in a professional kitchen | Introduce junior job roles in a professional kitchen.  Introduce small group activity to research junior job roles for different establishments.  Key activities undertaken by junior job roles.  Identifying similarities and differences. | Listen and ask questions.  Participation in small group activity.  Present ideas to peer groups. |  |
| 60 mins | Key activities of supervisory level roles in a professional kitchen | Introduce supervisory job roles in a professional kitchen.  Introduce small group activity to research supervisory job roles for different establishments.  Key activities undertaken by supervisory job roles.  Identifying similarities and differences. | Listen and ask questions.  Participation in small group activity.  Present ideas to peer groups. |  |
| 60 mins | Key activities of managerial level staff within a professional kitchen | Introduce managerial job roles in a professional kitchen.  Introduce small group activity to research managerial job roles for different establishments.  Key activities undertaken by managerial job roles.  Identifying similarities and differences. | Listen and ask questions.  Participation in small group activity.  Present ideas to peer groups. |  |
| 60 mins | Staffing structures for:   * commercial sector kitchens * service sector kitchens. | Present **PowerPoint 1** to introduce hierarchy in professional kitchen and staffing structures.  Introduce individual **Activity 2** on staffing structures, allocating scenarios.  Supporting individuals with the activity, providing feedback, checking outcomes | Listen and ask questions.  Complete Activity 2 on staffing structures for allocated scenarios.  Respond to feedback to develop structures.  Compare structures with peers. | PowerPoint presentation 1  Handout 1  Activity 1  Activity 2 |
| 60 mins | Progression routes available for chefs in the culinary industry | Present **PowerPoint 1** to introduce job opportunities and progression routes within the culinary industry  Introduce individual Activity 3 to produce progression route maps for a range of scenarios.  Support individuals with the activity, providing feedback, checking outcomes. | Listen and ask questions.  Complete progression route activity for a range of scenarios showing:   * vertical routes * horizontal routes.   Respond to feedback to develop structures.  Present progression route maps to peers. | PowerPoint presentation 1  Handout 1  Activity 3 |
| 60 mins | Responsibilities of a chef de partie in different types of establishment | Present **PowerPoint 1** to introduce responsibilities for a range of roles in a professional kitchen.  Introduce small group activity to identify the responsibilities of a chef de partie in different types of establishments:   * commercial sector * service sector. | Listen and ask questions.  Contribute to small group activity. |  |
| 60 mins | Consolidation of roles, responsibilities and progression routes | Issue **Worksheet 1**  Facilitate class discussion to check individual learner responses. | Listen and ask questions.  Complete **Worksheet 1** individually.  Check responses and levels of learning through class discussion. | PowerPoint presentation 1  **Worksheet 1** |

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| **How learning is to be measured:**   * Q&A during the session. * Completion of activities and **Worksheet 1.** | |
| **Homework/research work:**   * Review **Worksheet 1** and class notes. * Read handout to reinforce learning and understanding of kitchen hierarchy and organisation structures. | |
| **Lesson evaluation** (delete as appropriate) | * Was the lesson better than expected * As expected * Worse than expected |
| **Lesson evaluation/comments:** | |
| **Suggestions/modifications for next lessons:** | |