Unit 303: Contribute to business success

# Sample lesson plan 2

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

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

**Lesson topic:** How technology supports kitchen operations

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| **Aims**:   * To gain an understanding of technology available for use in professional kitchens * To develop an understanding of the risks associated with technology * To develop an understanding of the methods used to ensure safe use of technology * To develop an understanding of how technology supports kitchen operations. | **Learning outcomes**:  To enable learners to:   * describe different types of technology used in a modern professional kitchen * explain the risks associated with technology within the kitchen environment * explain methods of ensuring technology is used safely in a professional kitchen * explain how using technology supports the operations of a professional kitchen. |

| **Timing (mins)** | **Work to be covered** | **Teaching activity/assessment** | **Learner activity** | **Resources** |
| --- | --- | --- | --- | --- |
| 2 hours | Different types of technology use in professional kitchens | Facilitate class discussion on technologies used in professional kitchens.  Introduce small group activity to research a range of technologies and how they support kitchen operations.  Present **PowerPoint 2** on kitchen technologies.  Introduce individual **Activity 8** – technologies used in different types of kitchens.  Facilitate learner presentations.  Issue **Handout 3**. | Listen and ask questions.  Participate in class discussions.  Contribute to group activities.  Complete **Activity 8** independently.  Present ideas on technologies to peers.  Read **Handout 3**. | PowerPoint presentation 2  Handout 3  Activity 8 |
| 2 hours | Risks associated with technology | Facilitate class discussion on risks associated with using technology in a kitchen environment.    Present **PowerPoint 2** on technology risks.  Introduce small group activity to establish the impact of the risks and how they can be controlled in relation to: - the business - the team - the customer.  Facilitate group presentations. | Listen and ask questions.  Participate in class discussions.  Contribute to group activities.  Contribute and participate in group presentation. | PowerPoint presentation 2 |
| 2 hours | Ensuring technology is used safely. | Facilitate class discussion on safety features of technology.  Present **PowerPoint 2** on methods for ensuring technology safety.  Introduce small group activity to establish procedures for ensuring safe use of technology.  Introduce individual **Activity 9** – safety checklist.  Facilitate individual **Activity 9** – implementing checklists. | Listen and ask questions.  Participate in class discussions.  Contribute to group activities.  Complete **Activity 9** independently. | PowerPoint presentation 2  Activity 9 |
| 2 hours | How technology supports kitchen operations | Facilitate class discussion on how technology can support kitchen operations.  Present **PowerPoint 2** on how technology can support kitchen operations.  Introduce small group activity to establish specific examples of how technology supports kitchen operations.  Introduce individual **Activity 10** – matching technologies to kitchen operations. | Listen and ask questions.  Participate in class discussions.  Contribute to group activities.  Complete **Activity 9** independently. | PowerPoint presentation 2  Activity 10 |

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| **How learning is to be measured:**   * Q&A during the session * Completion of **Activities 8–10.** | |
| **Homework/research work:**   * Review class notes. * Read **Handouts 3 and 4** to reinforce learning and understanding of technologies used to support kitchen operations. | |
| **Lesson evaluation** (delete as appropriate) | * Was the lesson better than expected * As expected * Worse than expected |
| **Lesson evaluation/comments:** | |
| **Suggestions/modifications for next lessons:** | |