Unit 303: Contribute to business success

Sample lesson plan 3

Course number:	(Course title:		
Tutor's name:	Date:	Time:	Lesson length: 16 hours	Room:
Lesson topic: Contributing to effective	management of resour	ces with a budget		

Aims:

- To gain understanding of information required to support planning and managing resources
- To develop an understanding of the purpose of budgets
- To gain an understanding different kitchen budgets
- To develop an understanding of how to meet budgetary demands
- To develop an understanding of how a kitchen contributes to the performance and profitability of an organisation
- To develop an understanding of new business ideas can be developed by the kitchen team
- To gain an understanding of how a chef de partie can contribute to the recruitment process
- To develop an understanding of how training and development support the retention of staff.

Learning outcomes:

To enable learners to:

- describe different types of information required to support planning and managing resources
- · explain the purpose of a budget
- describe different budgets used within a professional kitchen
- explain how to contribute towards meeting budget demands
- describe how the kitchen contributes to the performance and profitability of the organisation
- explain methods to encourage development of new business ideas within kitchen operations
- explain how a chef de partie can contribute to successful recruitment practices
- explain how training and development practices support the retention of staff.



Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
2.5 hours	Information required to support planning and	Facilitate class discussion on resources managed by a chef de partie:	Listen and ask questions.	PowerPoint presentation 3
	managing resources	- physical - human.	Participate in class discussions.	Activities 11 and 12
		Present PowerPoint 3 on physical and human resources.	Contribute to group activities.	Handout 5
		Introduce small group activity to identify information required and	Complete Activities 11 and 12 independently.	
		sources to manage resources. Present PowerPoint 3 on	Share ideas for on managing human resources.	
		information required to manage resources.	Read Handout 5 .	
		Introduce individual Activity 11 – how information is used.		
		Introduce individual Activity 12 – case study.		
		Issue Handout 5.		



Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
1.5 hours	Purpose of a budget	Facilitate class discussion on purpose of budgets.	Listen and ask questions.	PowerPoint presentation 3
		Present PowerPoint 3 on the purpose of budgets.	Participate in class discussions.	Activity 13
		Introduce individual Activity 13 – operational budgets	Complete Activity 13 independently.	Handout 6
		Issue Handout 6.	Share ideas on budgets.	
			Read Handout 6 .	



Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
2 hours	Different budgets used in a professional kitchen	Introduce individual Activity 14 – - financial terminology - operational costs. Facilitate class discussion on different types of budgets. Present PowerPoint 3 on different types of budgets. Introduce small group activity to establish how each type of budget is used. Facilitate groups sharing ideas.	Complete Activity 14 independently. Listen and ask questions. Participate in class discussions. Contribute to group activities. Share ideas for on how different budgets are used.	PowerPoint presentation 3 Activity 14



Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
2 hours	How to contribute towards meeting budget demands	Facilitate class discussion on how a chef de partie contributes towards meeting budget demands.	Listen and ask questions. Participate in class discussions.	PowerPoint presentation 3 Activity 15
		Present PowerPoint 3 on methods of contribution. Introduce individual Activity 15 on contributing to meeting budgets. Introduce small group activity to share suggestion from Activity 15. Facilitate sharing of ideas and class discussion on outcomes.	Complete Activity 15 independently. Share ideas for on how and when a chef de partie contributes to meeting budgets. Contribute to group activities.	



Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	How the kitchen contributes to the performance and profitability of the organisation	Introduce small group activity to establish how a kitchen contributes to: - business performance - business profitability. Present PowerPoint 3 on contributing to performance and profitability. Introduce individual Activity 16 – contributing to profitability. Facilitate class discussion on outcomes of Activity 16. Introduce individual Activity 17 – procedures for supporting business performance and profitability.	Listen and ask questions. Complete Activities 16 and 17 independently. Share ideas for on supporting business performance and profitability. Participate in class discussions.	PowerPoint presentation 3 Activities 16 and 17
		Facilitate small group activity to share ideas on supporting business performance and profitability.		



Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
2 hours	Methods to encourage development of new	Facilitate class discussion on developing new business ideas including benefits to the business,	Listen and ask questions.	PowerPoint presentation 3
	business ideas within kitchen operations	team, individuals and customers.	Participate in class discussions.	Activity 18
		Introduce individual Activity 18 – encouraging new business ideas.	Complete Activity 18 independently.	
		Introduce small group activity to discuss suggestion and feasibility of business ideas.	Share ideas for on encouraging new business ideas.	



Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
2 hours	How a chef de partie can contribute to recruitment practices	Facilitate class discussion on recruitment and selection process. Present power point slides on recruiting staff and how a chef de partie can contribute. Introduce individual Activity 19 – recruitment terminology quiz. Facilitate sharing responses to quiz and discussions. Introduce small group activity to identify recruitment sources. Introduce individual Activity 20 – purpose of recruitment process.	Listen and ask questions. Participate in class discussions. Complete Activities 19, 20 and 21 independently. Share ideas on recruitment. Contribute to group activities.	PowerPoint presentation 3 Activities 19, 20 and 21
		Introduce individual Activity 21 – planning an induction.		



Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
2 hours	How training and development practices support the retention of staff	Facilitate class discussion on training and development: - benefits to the individual - benefits to the team - benefits to the business. Present PowerPoint 3 on benefits of training and development. Introduce small group activity to types of training and development activities. Facilitate groups presenting ideas. Introduce individual Activity 22 – training and development activities to support staff retention.	Listen and ask questions. Participate in class discussions. Complete Activities 19, 20 and 21 independently. Share ideas on recruitment. Contribute to group activities.	PowerPoint presentation 3 Activity 22 Worksheet 2
		Issue Worksheet 2.		

How learning is to be measured:

- Q&A during the session
- Completion of Activities 11- 22 and Worksheet 2.



Homework/research work:				
 Review Worksheet 2 and class notes. Read Handouts 5 and 6 to reinforce learning and understanding of managing resources and budgets. 				
Lesson evaluation	Was the lesson better than expected			
(delete as appropriate)	As expected			
(,	Worse than expected			
Suggestions/modifications for next lessons:				