Unit 304: Contribute to the guest experience

# Sample lesson plan 3

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

**Tutor’s name:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Date:** \_\_\_\_\_\_\_\_\_\_\_\_\_ **Time:** \_\_\_\_\_\_\_\_\_\_\_\_\_ **Lesson length:** 11 hours **Room:** \_\_\_\_\_\_\_\_\_\_\_

**Lesson topic:** Planning menus to meet guest requirements.

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| **Aims**:   * To gain an understanding of guest preferences and special dietary needs * To develop an understanding of menu planning considerations * To develop an understanding how dishes can be adapted to meet dietary requirements and food preferences. | **Learning outcomes**:  To enable learners to:   * describe guest food preferences and special dietary requirements * explain the considerations when planning menus for guests * explain how to adapt dishes to meet guests’ food preferences and dietary requirements. |

| **Timing (mins)** | **Work to be covered** | **Teaching activity/assessment** | **Learner activity** | **Resources** |
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| 2 hours | Guest preferences and special dietary requirements. | Facilitate class discussion on: - personal preferences: - personal special dietary needs - how it impacts on dining out.  Introduce small group **Activity 21** – food preferences and special dietary requirements.  Present **PowerPoint 3** on menu planning, food preferences and dietary requirements.  Introduce small group **Activity 22** – defining food preferences and special dietary requirements: - food that can eaten - how they can be accommodated.  Issue **Handouts 7 and 8.** | Listen and ask questions.  Participate in class discussions.  Contribute to group **Activity 21**.  Complete **Activity 22** independently.  Share ideas on food preferences and special dietary needs.  Read **Handouts 7 and 8.** | PowerPoint presentation 3  Handout 7 and 8  Activities 21 and 22 |
| 2 hours |  | Facilitate presentations of poster to share ideas and elicit discussion.  Introduce individual **Activity 23 –** matching food/cooking methods to preference/dietary needs.  Introduce individual **Activity 24** – impacts of preferences and dietary needs not being met.  Facilitate sharing of ideas and discussion. | Listen and ask questions.  Participate in class discussions.  Complete **Activities 23 and 24** independently.  Share ideas on:   * matching foods and cooking methods * impacts of preferences and dietary needs not being met. | PowerPoint 3  Activities 23 and 24 |
| 3 hours | Considerations when planning menus for guests. | Facilitate class discussion on aims of menu planning to ascertain levels of experience and prior knowledge.  Introduce individual **Activity 25** – menu planning quiz.  Introduce small group **Activity 26** – menu planning considerations.  Present power point slides on menu planning considerations.  Introduce individual **Activity 27** – applying considerations to scenarios.  Introduce individual **Activity 28** – planning a seasonal menu.  Facilitate presentation of menus and discussion on suggested menus to assess if all factors have been considered.  Issue **Handouts 9 and 10.** | Listen and ask questions.  Participate in class discussions.  Complete **Activities 25, 26, 27 and 28** independently.  Present outcomes of activities to share and discuss information.    Read **Handouts 9 and 10.** | PowerPoint presentation 3  Handouts 9 and 10  Activities 25, 26, 27 and 28 |
| 2 hours  2 hours | Adapting dishes to meet guests’ food preferences and dietary requirements | Facilitate class discussion on:  adapting menus to meet guest requirements and personal experiences.  Present **PowerPoint 3** on adapting recipes.  Introduce small group **Activity 29** adapting menus to meet: - guest preferences - guest dietary requirements.  Facilitate sharing of ideas and discussion.  Introduce individual **Activity 30** – adapting given dishes for different diets.  Introduce individual **Activity 31** –  adapting a given menu.  Facilitate sharing of ideas to establish alternatives and cost effectiveness.  Issue **Handout 11.**  Introduce individual **Activity 32** – menu writing for a given scenario to include:   * dietary needs * current trends * commodity availability * global influences * planning considerations.   Facilitate sharing of menu.  Issue **Worksheet 3.** | Listen and ask questions.  Participate in class discussions.  Contribute to group **Activity 29.**  Share ideas on adapting menus  Complete **Activity 30** independently.  Complete **Activities 30 and 31** independently.  Share ideas on alternatives used to adapt menus and menu planning.  Read **Handout 11**.  Complete **Worksheet 3.** | PowerPoint presentation 3  **Activities 29 and 30**  Handout 11  **Activities 31 and 32**  **Worksheet 3** |

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| **How learning is to be measured:**   * Q&A during the session * Completion of **Activities 21– 32** and **Worksheet 3** | |
| **Homework/research work:**   * Review **Worksheet 3** and class notes * Read **Handouts 7– 11** to reinforce learning and understanding of menu planning and adapting dishes to meet customer requirements. | |
| **Lesson evaluation** (delete as appropriate) | * Was the lesson better than expected * As expected * Worse than expected |
| **Lesson evaluation/comments:** | |
| **Suggestions/modifications for next lessons:** | |