

Unit 305: Sustainability in professional kitchens

Sample scheme of work

This sample scheme of work covers both classroom and workshop-based learning for Unit 305. It is based on 1–2 hours per session for 10 sessions. It is an example only of a possible scheme of work and is based on theory and practical within an FE centre but can be amended to suit all learning facilities with the necessary adjustments to meet individual learners' needs.

Unit 305 is designed as a stand-alone unit and should be used in conjunction with the standards set for the qualification to ensure full coverage of the learning requirements.

You can use the sample scheme of work as it is, adjust it or extract content to create a scheme of work to suit your delivery needs. It can also be adjusted by adding theory and practical workshops to support learners who have/need additional learning time.

Reference is made within the scheme of work to **worksheets, handouts, activities, questions and PowerPoint presentations** (in **black bold**) that are available on SmartScreen.co.uk for tutors to use with learners. Any other resources listed are not provided on SmartScreen but provide guidance for the tutor as to others they may produce. Delivery timings are given; however, these can be amended

to suit the group. The content of presentations, discussions, explanations etc are left to the professionalism of the course tutor. **Also provided on SmartScreen.co.uk is revision guidance that may be used to prepare learners for the synoptic assessment for the whole qualification.**

Centres should also incorporate the following themes, where appropriate, as strands running through each of the sections within the qualification. Although they are not specifically referred to in the section content section, City & Guilds regards these as essential in the teaching of the qualification:

health and safety considerations, in particular the need to impress upon learners the fact that they must preserve the health and safety of others as well as themselves

Core skills (mathematics, reading, writing, speaking and listening)
extension tasks and differentiation, inclusion, entitlement and equality issues

spiritual, moral, social and cultural issues

environmental education

use of information learning technology (ILT).

Unit 305: Sustainability in professional kitchens

Sample scheme of work

Course/qualification: _____ Tutor's name: _____

Number of sessions: 10 Delivery hours: 15 Venue: _____ Group: _____

Aims To provide learners with the knowledge of the principles of sustainability in the hospitality industry. To explore sustainable practices might be introduced into the kitchen environment. To evaluate the effectiveness of methods to promote sustainable practices.	Learning outcomes To enable learners to: understand sustainability in the hospitality industry understand how sustainable practices are implemented in professional kitchens.
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Session	Objectives/learning outcomes The learner will:	Activities and resources	Assessment
1 1 hour	Learning outcome 1: Understand sustainability in the hospitality industry 1.1 Describe the impact of using sustainable practices on a global scale	Activities: <ul style="list-style-type: none">• Discuss the impact of the following sustainable practices in the hospitality industry on a global scale:<ul style="list-style-type: none">○ climate○ environmental○ animal welfare○ ethical○ economic.	Worksheet 1 Activity 1

Session	Objectives/learning outcomes The learner will:	Activities and resources	Assessment
		<ul style="list-style-type: none"> Show YouTube video: <i>Why is sustainability so important in the hospitality industry?</i> https://www.youtube.com/watch?v=ulWBHjg6-rw Present PowerPoint presentation 1 Learner Q&A Learners to complete Worksheet 1 as homework. Set Activity 1 as an independent stretch activity: Review the <i>Climate sustainability in the kitchen</i> project. <p>Resources: PowerPoint presentation 1 Activity 1 Worksheet 1 Handout 1 Handout 2</p>	
2 2 hours	Learning outcome 1: Understand sustainability in the hospitality industry 1.2 Explain the purpose of the waste hierarchy.	<p>Activities:</p> <ul style="list-style-type: none"> Explain the purpose of the waste hierarchy and how it can be practically applied within a professional kitchen. Present PowerPoint presentation 2. Discuss the 5 Rs of waste management and give examples. Set Worksheet 2 as homework and Activity 2 as a stretch activity. <p>Resources: PowerPoint presentation 2 Activity 2 Worksheet 2</p>	Worksheet 2

Session	Objectives/learning outcomes The learner will:	Activities and resources	Assessment
		Handout 3	
3 2 hours	Learning outcome 1: Understand sustainability in the hospitality industry 1.3 Describe how different approaches that can contribute to sustainability in the hospitality industry	Activities: <ul style="list-style-type: none"> Identify the different approaches that can contribute to sustainability in the hospitality industry. Show YouTube video examples, such as: <ul style="list-style-type: none"> <i>Landmark Mandarin Oriental embraces sustainability practices</i> www.youtube.com/watch?v=gwd7abffuNA <i>Hilton Hotels: A short film about sustainability</i> www.youtube.com/watch?v=kGKKJ6rJXZU&t=227s Explain how different approaches to sustainability is effective in the hospitality industry using PowerPoint presentation 3. Set Worksheet 3 as homework and Activity 3 as an independent stretch activity. Resources: PowerPoint presentation 3 Activity 3 Worksheet 3 Handout 4	Worksheet 3
4 2 hours	Learning outcome 1: Understand sustainability in the hospitality industry	Activities: <ul style="list-style-type: none"> Present PowerPoint presentation 4. Give examples how sustainable practices can be applied in the workplace. Discussion: Identify food sustainable initiatives in your country in relation to the categories discussed: <ul style="list-style-type: none"> ○ At company level 	Worksheet 4

Session	Objectives/learning outcomes The learner will:	Activities and resources	Assessment
	1.4 Describe how sustainable practices are applied in the hospitality industry	<ul style="list-style-type: none"> ○ Locally ○ National ○ Global ○ Code of practice ○ Legislations ○ Regulations <ul style="list-style-type: none"> • Show the following YouTube videos: <i>Green hospitality industry best practices:</i> www.youtube.com/watch?v=jiGD_NjS7Fw <i>Sustainability practices in a convention hotel:</i> www.youtube.com/watch?v=89xHoWe3l4k • Set Worksheet 4 as homework and Activity 4 as an independent stretch activity. <p>Resources:</p> <p>PowerPoint presentation 4</p> <p>Activity 4</p> <p>Worksheet 4</p>	
5 1 hour	<p>Learning outcome 1:</p> <p>Understand sustainability in the hospitality industry</p> <p>1.5 Describe how procuring resources can impact on the carbon footprint.</p>	<p>Activities:</p> <ul style="list-style-type: none"> • Identify six ways of procuring resources. • Explain the term 'carbon footprint' and how it can be reduced using PowerPoint presentation 5. • Independent learning: Activity 5: Food miles. • Extension activity: Suggest savings in food miles and CO2 for each of your examples to reduce the impact. • Homework: Worksheet 5. 	<p>Worksheet 5</p> <p>Activity 5</p>

Session	Objectives/learning outcomes The learner will:	Activities and resources	Assessment
		Resources: <ul style="list-style-type: none"> • PowerPoint presentation 5 • Activity 5 • Worksheet 5 • Handout 5 	
6 1 hour	Learning outcome 1: Understand sustainability in the hospitality industry 1.6 Explain the term food sustainable initiatives	Activities: <ul style="list-style-type: none"> • Show YouTube video: <i>Organic cooking with sustainable food</i> www.youtube.com/watch?v=sygGNW5v-bM • Using PowerPoint presentation 6, explore how sustainable practices can be applied. • Discuss the food sustainable initiatives in place in your country. • Discuss the advantages and disadvantages of GM food. • Extension activity: Explain how food sustainable initiatives in the kitchen can be demonstrated to the customer. • Homework: Worksheet 6. Resources: <ul style="list-style-type: none"> • PowerPoint presentation 6 • Activity 6 • Worksheet 6 • Handout 6 	Activity 6 Worksheet 6

<p>7</p> <p>2 hours</p>	<p>Learning outcome 2: Understand how sustainable practices are implemented in professional kitchens</p> <p>2.1 Describe different waste disposal options available to professional kitchens for different types of materials</p> <p>2.1 Evaluate the suitability of waste disposal options available to professional kitchens for different types of materials.</p>	<p>Activities:</p> <ul style="list-style-type: none"> • Show <i>Foodstars waste disposal options</i> video: www.foodstarsuk.com/commercial-kitchens-for-rent/starter-guide-food-safety-storage-waste/ • Present PowerPoint presentation 7 to evaluate the suitability of waste disposal options available to professional kitchens for different types of materials. • Class discussion on advantages and disadvantages of different methods. • Set Worksheet 7 as homework. • Stretch activity: Activity 7: Discuss the advantages and disadvantages of monitoring waste disposal options. <p>Resources:</p> <ul style="list-style-type: none"> • PowerPoint presentation 7 • Activity 7 • Worksheet 7 • Handout 7 	<p>Worksheet 7</p> <p>Activity 7</p>
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Session	Objectives/learning outcomes The learner will:	Activities and resources	Assessment
8 2 hours	Learning outcome 2: Understand how sustainable practices are implemented in professional kitchens 2.2 Recommend sustainable practices that could be implemented in the professional kitchen	Activities: <ul style="list-style-type: none"> Identify and discuss sustainable practices to reduce energy consumption in a professional kitchen, using PowerPoint presentation 8. Discuss the benefits of introducing sustainable practices in the professional kitchen. Extension activity: Describe the role of the supervisor in energy monitoring and management Set Worksheet 8 for homework and Activity 8 as a stretch task. Resources: <ul style="list-style-type: none"> PowerPoint presentation 8 Activity 8 Worksheet 8 Handout 8 	Worksheet 8 Activity 8
9 1 hour	Learning outcome 2: Understand how sustainable practices are implemented in professional kitchens 2.3 Explain the impact of introducing sustainable practices in a professional kitchen	Activities: <ul style="list-style-type: none"> Present PowerPoint presentation 9 Activity: Identify and discuss ways in which applying sustainable practices can help your team. Set Worksheet 9 for homework and Activity 9 as a stretch task. Resources: <ul style="list-style-type: none"> PowerPoint presentation 9 Activity 9 Worksheet 9 Handout 9 	Worksheet 9 Activity 9

Session	Objectives/learning outcomes The learner will:	Activities and resources	Assessment
10 2 hours	<p>Learning outcome 2: Understand how sustainable practices are implemented in professional kitchens</p> <p>2.4 Evaluate the effectiveness of methods to promote sustainable practices</p>	<p>Activities:</p> <ul style="list-style-type: none"> • Present PowerPoint presentation 10 on how targets for sustainability practices can be introduced in a professional kitchen. • Show videos: <i>WRAP's Guardians of Grub campaign</i> www.guardiansofgrub.com and the <i>Food Waste Reduction Roadmap</i> on YouTube: https://www.youtube.com/watch?v=2HAK7AQUw1I&feature=emb_title • Class discussion on videos. • Set Worksheet 10 for independent learning and Activity 10 as a stretch activity. <p>Resources:</p> <ul style="list-style-type: none"> • PowerPoint presentation 10 • Activity 10 • Worksheet 10 • Handout 10 	<p>Worksheet 10</p> <p>Activity 10</p>