Unit 305: Sustainability in professional kitchens

# Sample lesson plan 10

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

 **Tutor’s name:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Date:** \_\_\_\_\_\_\_\_\_\_\_\_\_ **Time:** \_\_\_\_\_\_\_\_\_\_\_\_\_ **Lesson length:** 2 hours **Room:** \_\_\_\_\_\_\_\_\_\_\_

 **Lesson topic:** Understand how sustainable practices are implemented in professional kitchens

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| **Aims**: * 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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| **Timing (mins)** | **Work to be covered** | **Teaching activity/assessment** | **Learner activity** | **Resources**  |
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| 10 minutes | Introduction.Evaluate how sustainable methods implemented would promote practices in a professional kitchen.Methods:* Training
* Toolbox talks
* Promotional activities – posters
* People champions
* Objective setting
* Target setting
 | Tutor-led presentation/discussion.  | Learners to listen, observe, take notes and question appropriately.  |  |
| 10 minutes | Evaluate how sustainable methods implemented would promote practices in a professional kitchenMethod:Training | Tutor-led presentation/discussion using **PowerPoint presentation 10**. Give out **Handout 10** | Learners to listen, observe, take notes and question appropriately.  | PowerPoint presentation 10Handout 10 |
| 10minutes | Evaluate how sustainable methods implemented would promote practices in a professional kitchen.Method:Toolbox talks | Tutor-led presentation/discussion using **PowerPoint presentation 10**.  | Learners to listen, observe, take notes and question appropriately.  | PowerPoint presentation 10 |
| 10 minutes | Evaluate how sustainable methods implemented would promote practices in a professional kitchen.Method:Promotional activities – posters | Tutor-led presentation/discussion using **PowerPoint presentation 10**.   | Learners to listen, observe, take notes and question appropriately.  | PowerPoint presentation 10 |
| 10 minutes | Evaluate how sustainable methods implemented would promote practices in a professional kitchen.Method:People champions.  | Tutor-led presentation/discussion using **PowerPoint presentation 10**.   | Learners to listen, observe, take notes and question appropriately.  | PowerPoint presentation 10 |
| 10 minutes | Evaluate how sustainable methods implemented would promote practices in a professional kitchen.Method:Objective setting. | Tutor-led presentation/discussion using **PowerPoint presentation 10**.  | Learners to listen, observe, take notes and question appropriately.  | PowerPoint presentation 10 |
| 10 minutes | Evaluate how sustainable methods implemented would promote practices in a professional kitchen.Method:Target setting | Tutor-led presentation/discussion using **PowerPoint presentation 10**.  | Learners to listen, observe, take notes and question appropriately.  | PowerPoint presentation 10 |
| 10 minutes | Evaluate how sustainable methods implemented would promote practices in a professional kitchenMethods:* Training
* Toolbox talks
* Promotional activities – posters
* People champions
* Objective setting
* Target setting.
 | Tutor-led presentation/ discussion.  | Learners to listen, observe, take notes and question appropriately.  |  |
| 20 minutes | Evaluate how sustainable methods implemented would promote practices in a professional kitchen. | Show videos: *WRAP’s Guardians of Grub campaign*[www.guardiansofgrub.com](http://www.guardiansofgrub.com) and the *Food Waste Reduction Roadmap* on YouTube:<https://www.youtube.com/watch?v=2HAk7AQUw1I&feature=emb_title> | Learners to listen, observe, take notes and question appropriately. Question and answer session. | Video links:*WRAP’s Guardians of Grub campaign*[www.guardiansofgrub.com](http://www.guardiansofgrub.com) *Food Waste Reduction Roadmap* on YouTube:<https://www.youtube.com/watch?v=2HAk7AQUw1I&feature=emb_title> |
| 10 | Recap of session content/ homework brief.Revisit aims and objectives Q&A to check learning.  | Tutor-led presentation/discussion. Discussion – identify useful resources and websites. | Learners to listen, observe, take notes and question appropriately.Question and answer session.  |  |
| 10 minutes | Revision of lesson content | 1. 1-minute paper: Task the learners to briefly summarise the key points from the presentation. Ask individuals to provide one point each to all the class.
2. Question and answer session: In pairs, learners to ask each other questions to consolidate their learning. Tutor to monitor and fill in any gaps.
 | Learners should think and write their key points down. Learners should communicate their thoughts with the rest of the class, recording their key point on the flip chart/whiteboard.Learner Q&A session to confirm the knowledge required to carry out the performance. | Whiteboard |
|  | Independent learning. | **Worksheet 10** | Complete the worksheet for the next session | Worksheet 10 |
|  | Stretch task. | **Activity 10** | **Activity 10** | Activity 10 |
|  | Look forward to your next lesson/any final questions. |  |  |  |

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| **How learning is to be measured:*** Q&A
* **Worksheet 10**
* **Activity 10**
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| **Homework/research work*** **Worksheet 10**
* **Activity 10**
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| **Lesson evaluation** (delete as appropriate) | * Was the lesson better than expected
* As expected,
* Worse than expected
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| **Lesson evaluation/comments:** |
| **Suggestions/modifications for next lessons:** |