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. |

| **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 kitchen  Method:  Training | Tutor-led presentation/discussion using **PowerPoint presentation 10**.  Give out **Handout 10** | Learners to listen, observe, take notes and question appropriately. | PowerPoint presentation 10  Handout 10 |
| 10  minutes | 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 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. |  |
| 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** | |
| **Homework/research work**   * **Worksheet 10** * **Activity 10** | |
| **Lesson evaluation** (delete as appropriate) | * Was the lesson better than expected * As expected, * Worse than expected |
| **Lesson evaluation/comments:** | |
| **Suggestions/modifications for next lessons:** | |