

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

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
10 minutes	<p>Introduction.</p> <p>Evaluate how sustainable methods implemented would promote practices in a professional kitchen.</p> <p>Methods:</p> <ul style="list-style-type: none"> • 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	<p>Evaluate how sustainable methods implemented would promote practices in a professional kitchen</p> <p>Method:</p> <p>Training</p>	<p>Tutor-led presentation/discussion using PowerPoint presentation 10.</p> <p>Give out Handout 10</p>	Learners to listen, observe, take notes and question appropriately.	<p>PowerPoint presentation 10</p> <p>Handout 10</p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
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

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
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

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
10 minutes	<p>Evaluate how sustainable methods implemented would promote practices in a professional kitchen.</p> <p>Method: Target setting</p>	Tutor-led presentation/discussion using PowerPoint presentation 10 .	Learners to listen, observe, take notes and question appropriately.	PowerPoint presentation 10
10 minutes	<p>Evaluate how sustainable methods implemented would promote practices in a professional kitchen</p> <p>Methods:</p> <ul style="list-style-type: none"> • 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.	

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
20 minutes	Evaluate how sustainable methods implemented would promote practices in a professional kitchen.	<p>Show videos:</p> <p><i>WRAP's Guardians of Grub campaign</i> www.guardiansofgrub.com</p> <p>and the <i>Food Waste Reduction Roadmap</i> on YouTube: https://www.youtube.com/watch?v=2Hak7AQUw1I&feature=emb_title</p>	<p>Learners to listen, observe, take notes and question appropriately.</p> <p>Question and answer session.</p>	<p>Video links:</p> <p><i>WRAP's Guardians of Grub campaign</i> www.guardiansofgrub.com</p> <p><i>Food Waste Reduction Roadmap</i> on YouTube: https://www.youtube.com/watch?v=2Hak7AQUw1I&feature=emb_title</p>
10	<p>Recap of session content/ homework brief.</p> <p>Revisit aims and objectives Q&A to check learning.</p>	<p>Tutor-led presentation/discussion.</p> <p>Discussion – identify useful resources and websites.</p>	<p>Learners to listen, observe, take notes and question appropriately.</p> <p>Question and answer session.</p>	

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
10 minutes	Revision of lesson content	<ol style="list-style-type: none"> 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. Question and answer session: In pairs, learners to ask each other questions to consolidate their learning. Tutor to monitor and fill in any gaps. 	<p>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.</p> <p>Learner Q&A session to confirm the knowledge required to carry out the performance.</p>	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.			

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:**

