Unit 305: Sustainability in professional kitchens

# Sample lesson plan 8

**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**: Recommend sustainable practices that could be implemented to the professional kitchen in relation to:* Stock rotation
* Menu planning
* Reuse system
* Reduction in disposables items
* Separating waste streams
* Energy monitoring and management
* Reviewing of processes
* Smart procurement
* Returnable packaging
 | **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 | IntroductionIdentify sustainable practices that could be implemented in a professional kitchen. | Tutor-led presentation/discussion.  | Learners to listen, observe, take notes and question appropriately.  Question and answer session. |  |
| 10 | Recommend sustainable practices that could be implemented to the professional kitchen in relation to tock rotation andmenu planning. | Tutor-led presentation/discussion using **PowerPoint presentation 8.** Give out **Handout 8.** | Learners to listen, observe, take notes and question appropriately.  | PowerPoint presentation 8Handout 8 |
| 10 | Recommend sustainable practices that could be implemented to the professional kitchen in relation to reuse system.  | Tutor-led presentation/discussion using **PowerPoint presentation 8.**  | Learners to listen, observe, take notes and question appropriately.  | PowerPoint presentation 8 |
| 10 | Recommend sustainable practices that could be implemented to the professional kitchen in relation to reduction in disposables items. | Tutor-led presentation/discussion using **PowerPoint presentation 8.**  | Learners to listen, observe, take notes and question appropriately.  | PowerPoint presentation 8 |
| 10 | Recommend sustainable practices that could be implemented to the professional kitchen in relation to separating waste streams. | Tutor-led presentation/discussion using **PowerPoint presentation 8.**  | Learners to listen, observe, take notes and question appropriately.  | PowerPoint presentation 8 |
| 10 | Recommend sustainable practices that could be implemented to the professional kitchen in relation to energy monitoring and management. | Tutor-led presentation/discussion using **PowerPoint presentation 8.**  | Learners to listen, observe, take notes and question appropriately.  | PowerPoint presentation 8 |
| 10 | Recommend sustainable practices that could be implemented to the professional kitchen in relation to reviewing of processes. | Tutor-led presentation/discussion using **PowerPoint presentation 8.**  | Learners to listen, observe, take notes and question appropriately.  | PowerPoint presentation 8 |
| 10 | Recommend sustainable practices that could be implemented to the professional kitchen in relation to smart procurement. | Tutor-led presentation/discussion using **PowerPoint presentation 8.**  | Learners to listen, observe, take notes and question appropriately.  | PowerPoint presentation 8 |
| 10 | Recommend sustainable practices that could be implemented to the professional kitchen in relation to returnable packaging. | Tutor-led presentation/discussion using **PowerPoint presentation 8.**  | Learners to listen, observe, take notes and question appropriately**.**  | PowerPoint presentation 8 |
| 10 | Discuss the steps are needed to introduce sustainable practices in the professional kitchen. | Tutor-led presentation/discussion using **PowerPoint presentation 8.**  | Learners to listen, observe, take notes and question appropriately.  | PowerPoint presentation 8 |
| 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.  |  |
| 10 | 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. |  |
|  | Independent learning: | **Worksheet 8** | Complete the worksheet for the next session | Worksheet 8 |
|  | Stretch task. | **Activity 8** | **Activity 8** | Activity 8 |
|  | Look forward to your next lesson/any final questions. |  |  |  |

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| **How learning is to be measured:*** Q&A
* **Activity 8**
* **Worksheet 8**
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| **Homework/research work:*** **Worksheet 8**
* **Activity 8**
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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:** |