

## Unit 305: Sustainability in professional kitchens

### Sample lesson plan 9

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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:**

- Explain the impact of introducing sustainable practices in a professional kitchen.

**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>Identify how sustainable practices that could be implemented would impact in a professional kitchen:</p> <ul style="list-style-type: none"> <li>• Reputation</li> <li>• Financial</li> <li>• Shows Leadership</li> <li>• Employee morale</li> <li>• Competitive</li> <li>• Drive business</li> <li>• Recognition</li> <li>• Environmental</li> </ul>	Tutor-led presentation/discussion.	Learners to listen, observe, take notes and question appropriately.	
15 minutes	<p>Recommend sustainable practices that could be implemented would impact a professional kitchen in relation to reputation.</p>	<p>Tutor-led presentation/discussion using <b>PowerPoint presentation 9</b>.</p> <p>Give out <b>Handout 9</b>.</p>	Learners to listen, observe, take notes and question appropriately.	<p><b>PowerPoint presentation 9</b></p> <p><b>Handout 9</b></p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
10 minutes	Recommend sustainable practices that could be implemented would impact a professional kitchen in relation to financial aspects.	Tutor-led presentation/discussion using <b>PowerPoint presentation 9</b> .	Learners to listen, observe, take notes and question appropriately.	<b>PowerPoint presentation 9</b>
10 minutes	Recommend sustainable practices that could be implemented would impact a professional kitchen in relation to leadership.	Tutor-led presentation/discussion using <b>PowerPoint presentation 9</b> .	Learners to listen, observe, take notes and question appropriately.	<b>PowerPoint presentation 9</b>
10 minutes	Recommend sustainable practices that could be implemented would impact a professional kitchen in relation to employee morale.	Tutor-led presentation/discussion using <b>PowerPoint presentation 9</b> .	Learners to listen, observe, take notes and question appropriately.	<b>PowerPoint presentation 9</b>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
10 minutes	Recommend sustainable practices that could be implemented would impact a professional kitchen in relation to competitive advantage.	Tutor-led presentation/discussion using <b>PowerPoint presentation 9</b> .	Learners to listen, observe, take notes and question appropriately.	<b>PowerPoint presentation 9</b>
10 minutes	Recommend sustainable practices that could be implemented would impact a professional kitchen in relation to driving business.	Tutor-led presentation/discussion using <b>PowerPoint presentation 9</b> .	Learners to listen, observe, take notes and question appropriately.	<b>PowerPoint presentation 9</b>
10 minutes	Recommend sustainable practices that could be implemented would impact a professional kitchen in relation to recognition.	Tutor-led presentation/discussion using <b>PowerPoint presentation 9</b> .	Learners to listen, observe, take notes and question appropriately.	<b>PowerPoint presentation 9</b>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
10 minutes	Recommend sustainable practices that could be implemented would impact a professional kitchen in relation to environmental aspects.	Tutor-led presentation/discussion using <b>PowerPoint presentation 9</b> .	Learners to listen, observe, take notes and question appropriately.	<b>PowerPoint presentation 9</b>
15 minutes	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.	<b>PowerPoint presentation 9</b>  <b>Handout 9</b>
10 minutes	Revision of lesson content.	<ol style="list-style-type: none"> <li>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.</li> <li>Question and answer session: In pairs, learners to ask each other questions to consolidate their learning. Tutor to monitor and fill in any gaps.</li> </ol>	<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&amp;A session to confirm the knowledge required to carry out the performance.</p>	

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	Independent learning.	<b>Worksheet 9</b>	Complete the worksheet for the next session.	<b>Worksheet 9</b>
	Stretch task.	<b>Activity 9</b>	<b>Activity 9</b>	<b>Activity 9</b>
	Look forward to your next lesson/any final questions.			

**How learning is to be measured:**

- Q&A
- **Worksheet 9**
- **Activity 9**

**Homework/research work**

- **Worksheet 9**
- **Activity 9**

**Lesson evaluation**  
(delete as appropriate)

- Was the lesson better than expected
- As expected,
- Worse than expected

**Lesson evaluation/comments:**

**Suggestions/modifications for next lessons:**