Unit 301: Developing opportunities for progression in the culinary industry

# Sample lesson plan 1

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

 **Tutor’s name:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Date:** \_\_\_\_\_\_\_\_\_\_\_\_\_ **Time:** \_\_\_\_\_\_\_\_\_\_\_\_\_ **Lesson length:** 8 hours **Room:** \_\_\_\_\_\_\_\_\_\_\_

 **Lesson topic:** Job roles and opportunities within a professional kitchen

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| **Aims**: * To develop an understanding of the roles and responsibilities within a professional kitchen
* To understand the progression routes available for chefs
* To gain an understanding of the responsibilities of a chef de partie in a range of businesses.
 | **Learning outcomes**: To enable learners to understand:* key roles of junior level staff in a professional kitchen
* key roles of supervisory level staff in a professional kitchen
* key roles of managerial level staff within a professional kitchen
* progression routes available in the culinary industry
* responsibilities of a chef de partie in different establishments.
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| **Timing (mins)** | **Work to be covered** | **Teaching activity/assessment** | **Learner activity** | **Resources**  |
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| 60 mins | Job roles within a professional kitchen:* kitchen hierarchy
* organisation structures
* Partie system
* reporting lines
* responsibilities.
 | Introduction to the unit, aims and objectives.Facilitate class discussion on job role levels in a professional kitchen, responsibilities, reporting lines.Present PowerPoint 1 to provide an explanation of the partie system. Introduce organisation structures for professional kitchens.Introduce **Activity 1** – matching job titles. | Listen and ask questions.Participate in class discussion.Read **Handout 1**Complete **Activity 1** | Handout 1 Activity 1  |
| 60 mins | Key activities of junior roles in a professional kitchen | Introduce junior job roles in a professional kitchen.Introduce small group activity to research junior job roles for different establishments. Key activities undertaken by junior job roles.Identifying similarities and differences. | Listen and ask questions.Participation in small group activity.Present ideas to peer groups. |  |
| 60 mins | Key activities of supervisory level roles in a professional kitchen | Introduce supervisory job roles in a professional kitchen.Introduce small group activity to research supervisory job roles for different establishments.Key activities undertaken by supervisory job roles.Identifying similarities and differences. | Listen and ask questions.Participation in small group activity.Present ideas to peer groups. |   |
| 60 mins | Key activities of managerial level staff within a professional kitchen | Introduce managerial job roles in a professional kitchen.Introduce small group activity to research managerial job roles for different establishments. Key activities undertaken by managerial job roles.Identifying similarities and differences. | Listen and ask questions.Participation in small group activity.Present ideas to peer groups. |   |
| 60 mins | Staffing structures for:* commercial sector kitchens
* service sector kitchens.
 | Present **PowerPoint 1** to introduce hierarchy in professional kitchen and staffing structures.Introduce individual **Activity 2** on staffing structures, allocating scenarios.Supporting individuals with the activity, providing feedback, checking outcomes | Listen and ask questions.Complete Activity 2 on staffing structures for allocated scenarios.Respond to feedback to develop structures.Compare structures with peers. | PowerPoint presentation 1Handout 1Activity 1Activity 2  |
| 60 mins | Progression routes available for chefs in the culinary industry | Present **PowerPoint 1** to introduce job opportunities and progression routes within the culinary industryIntroduce individual Activity 3 to produce progression route maps for a range of scenarios.Support individuals with the activity, providing feedback, checking outcomes. | Listen and ask questions.Complete progression route activity for a range of scenarios showing:* vertical routes
* horizontal routes.

Respond to feedback to develop structures.Present progression route maps to peers. | PowerPoint presentation 1Handout 1Activity 3  |
| 60 mins | Responsibilities of a chef de partie in different types of establishment | Present **PowerPoint 1** to introduce responsibilities for a range of roles in a professional kitchen.Introduce small group activity to identify the responsibilities of a chef de partie in different types of establishments:* commercial sector
* service sector.
 | Listen and ask questions.Contribute to small group activity. |   |
| 60 mins | Consolidation of roles, responsibilities and progression routes | Issue **Worksheet 1**Facilitate class discussion to check individual learner responses. | Listen and ask questions.Complete **Worksheet 1** individually.Check responses and levels of learning through class discussion. | PowerPoint presentation 1**Worksheet 1** |

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| **How learning is to be measured:*** Q&A during the session.
* Completion of activities and **Worksheet 1.**
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| **Homework/research work:*** Review **Worksheet 1** and class notes.
* Read handout to reinforce learning and understanding of kitchen hierarchy and organisation structures.
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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:** |