Unit 302 Sample lesson plan 2

Unit 302: Supervise and monitor own section

Sample lesson plan 2

Course number:	C	Course title:			
Tutor's name:	Date:	Time:	Lesson length: 14 hours	Room:	
Lesson topic: Monitoring own section	n to deliver service standa	ards			

Aims:

- To develop the knowledge and understanding to check own section for service
- To gain an understanding of how to confirm a section is prepared for service
- To demonstrate the skills to supervise a section in the kitchen
- To develop the skills to monitor a section during food production and service
- To develop the skills for providing feedback to a team
- To gain an understanding how to evaluate the monitoring process.

Learning outcomes

To enable learners to understand how to:

- check own section is prepared to produce food dishes
- confirm own section is prepared for service
- supervise activities to ensure the section produces food in line with the organisation's standards
- conduct monitoring of own section during food production and service
- provide feedback to the team following food production and service
- evaluate the monitoring process.



Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	2 hours Checking own section is prepared to produce dishes	Registration	Listen and ask questions.	PowerPoint presentation 2
		Facilitate class discussion on the monitoring process and reasons for monitoring a section.	Participate in class discussions.	Activity 9
		Issue Handout 2	Complete Activity 9.	Handouts 2, 3 and 4
		Present PowerPoint 2 on monitoring to consolidate.	Share ideas for checklists.	
		Introduce small group Activity 9 on pre-production checks.	Contribute to group activities.	
			Read Handouts 2, 3 and 4	



Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
2 hours	Confirming a section is prepared	Introduce small group activity to identify areas to be monitored	Listen and ask questions.	PowerPoint presentation 2
		Present PowerPoint 2 to consolidate information.	Participate in class discussions	Activity 10.
		Introduce individual Activity 10 on confirming section is ready for service.	Complete Activity 10 independently.	
		Facilitate group sharing ideas from Activity 10 .	Share ideas for confirming section is ready.	



Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
3 hours	Supervisory skills	Facilitate class discussion on supervisory skills required to manage a section.	Listen and ask questions.	PowerPoint presentation 2
		Present PowerPoint 2 on	Participate in class discussions.	Activities 11, 12 and 13
		supervisory skills.	Complete Activities 12 and 13.	Handout 5
		Introduce small group Activity 11 – identifying supervisory skills for different scenarios.	Share ideas on matching supervisory skills and positive/negative impacts.	
		Introduce individual Activity 12 – matching supervisory skills.	Contribute to group Activity 11 .	
		Introduce individual Activity 13 – positive and negative effects of supervision.	Read Handout 5	



Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
3 hours	Monitoring own section	Introduce small group discussion to identify the areas to be monitored by a chef de partie and reasons why.	Listen and ask questions.	PowerPoint presentation 2
			Participate in class discussions.	Activity 14
		Present PowerPoint 2 on monitoring to consolidate information.	Complete Activity 14 independently.	
		Introduce practical Activity 14 – implementing monitoring plans.	Feedback ideas on areas to be monitored.	
		Facilitate group discussion on lessons learnt from practical activity.	Contribute to group discussion.	
			Complete practical activity in a working kitchen.	



Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
2 hours	Providing feedback	Facilitate class discussion on feedback:	Listen and ask questions.	Activities 15 and 16
		- individual - team.	Participate in class discussions.	
		Introduce small group Activity 15 on de-briefing.	Complete Activity 16 independently.	
		Introduce individual Activity 16 – planning feedback.	Contribute to small group Activity 15.	
		Introduce role play element of Activity 16.	Provide feedback to peers on role play activity.	



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Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
2 hours	Evaluating the monitoring process	Facilitate class discussion on evaluating the monitoring process.	Listen and ask questions.	PowerPoint presentation 2
		Present PowerPoint 2 to consolidate information.	Participate in class discussions.	Activity 17
		Introduce small group Activity 17 – evaluating the monitoring process.	Complete Activity 17 .	Handout 6
		Introduce individual activity to evaluate outcome from Activity 14 .	Contribute to small group activity.	Worksheet 2
		Facilitate class discussion on lessons learnt, areas for development.	Complete Worksheet 2	
		Issue Worksheet 2		

How learning is to be measured:

- Q&A during the session
- Completion of Activities 9–17 and Worksheet 2.



Homework/research work:		
	s notes. earning and understanding of monitoring, supervision and reviewing processes and procedures. ion and evaluation skills and how to develop them.	
Lesson evaluation	Was the lesson better than expected	
(delete as appropriate)	As expectedWorse than expected	
Lesson evaluation/comments:		
Suggestions/modifications for next lessons:		