Unit 303: Contribute to business success

# Sample lesson plan 2

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

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

 **Lesson topic:** How technology supports kitchen operations

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| **Aims**: * To gain an understanding of technology available for use in professional kitchens
* To develop an understanding of the risks associated with technology
* To develop an understanding of the methods used to ensure safe use of technology
* To develop an understanding of how technology supports kitchen operations.
 | **Learning outcomes**: To enable learners to:* describe different types of technology used in a modern professional kitchen
* explain the risks associated with technology within the kitchen environment
* explain methods of ensuring technology is used safely in a professional kitchen
* explain how using technology supports the operations of a professional kitchen.
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| **Timing (mins)** | **Work to be covered** | **Teaching activity/assessment** | **Learner activity** | **Resources**  |
| --- | --- | --- | --- | --- |
| 2 hours | Different types of technology use in professional kitchens | Facilitate class discussion on technologies used in professional kitchens.Introduce small group activity to research a range of technologies and how they support kitchen operations.Present **PowerPoint 2** on kitchen technologies.Introduce individual **Activity 8** – technologies used in different types of kitchens.Facilitate learner presentations.Issue **Handout 3**. | Listen and ask questions.Participate in class discussions.Contribute to group activities.Complete **Activity 8** independently.Present ideas on technologies to peers.Read **Handout 3**. | PowerPoint presentation 2Handout 3Activity 8 |
| 2 hours | Risks associated with technology | Facilitate class discussion on risks associated with using technology in a kitchen environment. Present **PowerPoint 2** on technology risks.Introduce small group activity to establish the impact of the risks and how they can be controlled in relation to:- the business- the team- the customer.Facilitate group presentations. | Listen and ask questions.Participate in class discussions.Contribute to group activities.Contribute and participate in group presentation. | PowerPoint presentation 2 |
| 2 hours | Ensuring technology is used safely. | Facilitate class discussion on safety features of technology. Present **PowerPoint 2** on methods for ensuring technology safety.Introduce small group activity to establish procedures for ensuring safe use of technology.Introduce individual **Activity 9** – safety checklist.Facilitate individual **Activity 9** – implementing checklists.  | Listen and ask questions.Participate in class discussions.Contribute to group activities.Complete **Activity 9** independently. | PowerPoint presentation 2Activity 9  |
| 2 hours | How technology supports kitchen operations | Facilitate class discussion on how technology can support kitchen operations.Present **PowerPoint 2** on how technology can support kitchen operations.Introduce small group activity to establish specific examples of how technology supports kitchen operations.Introduce individual **Activity 10** – matching technologies to kitchen operations. | Listen and ask questions.Participate in class discussions.Contribute to group activities.Complete **Activity 9** independently. | PowerPoint presentation 2Activity 10  |

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| **How learning is to be measured:*** Q&A during the session
* Completion of **Activities 8–10.**
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| **Homework/research work:*** Review class notes.
* Read **Handouts 3 and 4** to reinforce learning and understanding of technologies used to support kitchen operations.
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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:** |