

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

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.

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
2 hours	Different types of technology use in professional kitchens	<p>Facilitate class discussion on technologies used in professional kitchens.</p> <p>Introduce small group activity to research a range of technologies and how they support kitchen operations.</p> <p>Present PowerPoint 2 on kitchen technologies.</p> <p>Introduce individual Activity 8 – technologies used in different types of kitchens.</p> <p>Facilitate learner presentations.</p> <p>Issue Handout 3.</p>	<p>Listen and ask questions.</p> <p>Participate in class discussions.</p> <p>Contribute to group activities.</p> <p>Complete Activity 8 independently.</p> <p>Present ideas on technologies to peers.</p> <p>Read Handout 3.</p>	<p>PowerPoint presentation 2</p> <p>Handout 3</p> <p>Activity 8</p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
2 hours	Risks associated with technology	<p>Facilitate class discussion on risks associated with using technology in a kitchen environment.</p> <p>Present PowerPoint 2 on technology risks.</p> <p>Introduce small group activity to establish the impact of the risks and how they can be controlled in relation to:</p> <ul style="list-style-type: none"> - the business - the team - the customer. <p>Facilitate group presentations.</p>	<p>Listen and ask questions.</p> <p>Participate in class discussions.</p> <p>Contribute to group activities.</p> <p>Contribute and participate in group presentation.</p>	PowerPoint presentation 2

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
2 hours	Ensuring technology is used safely.	<p>Facilitate class discussion on safety features of technology.</p> <p>Present PowerPoint 2 on methods for ensuring technology safety.</p> <p>Introduce small group activity to establish procedures for ensuring safe use of technology.</p> <p>Introduce individual Activity 9 – safety checklist.</p> <p>Facilitate individual Activity 9 – implementing checklists.</p>	<p>Listen and ask questions.</p> <p>Participate in class discussions.</p> <p>Contribute to group activities.</p> <p>Complete Activity 9 independently.</p>	<p>PowerPoint presentation 2</p> <p>Activity 9</p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
2 hours	How technology supports kitchen operations	<p>Facilitate class discussion on how technology can support kitchen operations.</p> <p>Present PowerPoint 2 on how technology can support kitchen operations.</p> <p>Introduce small group activity to establish specific examples of how technology supports kitchen operations.</p> <p>Introduce individual Activity 10 – matching technologies to kitchen operations.</p>	<p>Listen and ask questions.</p> <p>Participate in class discussions.</p> <p>Contribute to group activities.</p> <p>Complete Activity 9 independently.</p>	<p>PowerPoint presentation 2</p> <p>Activity 10</p>

How learning is to be measured:

- Q&A during the session
- Completion of **Activities 8–10**.

<p>Homework/research work:</p> <ul style="list-style-type: none"> • Review class notes. • Read Handouts 3 and 4 to reinforce learning and understanding of technologies used to support kitchen operations. 	
<p>Lesson evaluation (delete as appropriate)</p>	<ul style="list-style-type: none"> • Was the lesson better than expected • As expected • Worse than expected
<p>Lesson evaluation/comments:</p>	
<p>Suggestions/modifications for next lessons:</p>	