

Unit 304: Contribute to the guest experience

Sample lesson plan 3

Course number: _____ Course title: _____

Tutor's name: _____ Date: _____ Time: _____ Lesson length: 11 hours Room: _____

Lesson topic: Planning menus to meet guest requirements.

Aims:

- To gain an understanding of guest preferences and special dietary needs
- To develop an understanding of menu planning considerations
- To develop an understanding how dishes can be adapted to meet dietary requirements and food preferences.

Learning outcomes:

To enable learners to:

- describe guest food preferences and special dietary requirements
- explain the considerations when planning menus for guests
- explain how to adapt dishes to meet guests' food preferences and dietary requirements.

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
2 hours	Guest preferences and special dietary requirements.	<p>Facilitate class discussion on:</p> <ul style="list-style-type: none"> - personal preferences: - personal special dietary needs - how it impacts on dining out. <p>Introduce small group Activity 21 – food preferences and special dietary requirements.</p> <p>Present PowerPoint 3 on menu planning, food preferences and dietary requirements.</p> <p>Introduce small group Activity 22 – defining food preferences and special dietary requirements:</p> <ul style="list-style-type: none"> - food that can eaten - how they can be accommodated. <p>Issue Handouts 7 and 8.</p>	<p>Listen and ask questions.</p> <p>Participate in class discussions.</p> <p>Contribute to group Activity 21.</p> <p>Complete Activity 22 independently.</p> <p>Share ideas on food preferences and special dietary needs.</p> <p>Read Handouts 7 and 8.</p>	<p>PowerPoint presentation 3</p> <p>Handout 7 and 8</p> <p>Activities 21 and 22</p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
2 hours		<p>Facilitate presentations of poster to share ideas and elicit discussion.</p> <p>Introduce individual Activity 23 – matching food/cooking methods to preference/dietary needs.</p> <p>Introduce individual Activity 24 – impacts of preferences and dietary needs not being met.</p> <p>Facilitate sharing of ideas and discussion.</p>	<p>Listen and ask questions.</p> <p>Participate in class discussions.</p> <p>Complete Activities 23 and 24 independently.</p> <p>Share ideas on:</p> <ul style="list-style-type: none"> - matching foods and cooking methods - impacts of preferences and dietary needs not being met. 	<p>PowerPoint 3</p> <p>Activities 23 and 24</p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
3 hours	Considerations when planning menus for guests.	<p>Facilitate class discussion on aims of menu planning to ascertain levels of experience and prior knowledge.</p> <p>Introduce individual Activity 25 – menu planning quiz.</p> <p>Introduce small group Activity 26 – menu planning considerations.</p> <p>Present power point slides on menu planning considerations.</p> <p>Introduce individual Activity 27 – applying considerations to scenarios.</p> <p>Introduce individual Activity 28 – planning a seasonal menu.</p> <p>Facilitate presentation of menus and discussion on suggested menus to assess if all factors have been considered.</p> <p>Issue Handouts 9 and 10.</p>	<p>Listen and ask questions.</p> <p>Participate in class discussions.</p> <p>Complete Activities 25, 26, 27 and 28 independently.</p> <p>Present outcomes of activities to share and discuss information.</p> <p>Read Handouts 9 and 10.</p>	<p>PowerPoint presentation 3</p> <p>Handouts 9 and 10</p> <p>Activities 25, 26, 27 and 28</p>

<p>2 hours</p>	<p>Adapting dishes to meet guests' food preferences and dietary requirements</p>	<p>Facilitate class discussion on: adapting menus to meet guest requirements and personal experiences.</p> <p>Present PowerPoint 3 on adapting recipes.</p> <p>Introduce small group Activity 29 adapting menus to meet:</p> <ul style="list-style-type: none"> - guest preferences - guest dietary requirements. <p>Facilitate sharing of ideas and discussion.</p>	<p>Listen and ask questions.</p> <p>Participate in class discussions.</p> <p>Contribute to group Activity 29.</p> <p>Share ideas on adapting menus</p> <p>Complete Activity 30 independently.</p> <p>Complete Activities 30 and 31 independently.</p>	<p>PowerPoint presentation 3</p> <p>Activities 29 and 30</p> <p>Handout 11</p> <p>Activities 31 and 32</p> <p>Worksheet 3</p>
<p>2 hours</p>		<p>Introduce individual Activity 30 – adapting given dishes for different diets.</p> <p>Introduce individual Activity 31 – adapting a given menu.</p> <p>Facilitate sharing of ideas to establish alternatives and cost effectiveness.</p> <p>Issue Handout 11.</p>	<p>Share ideas on alternatives used to adapt menus and menu planning.</p> <p>Read Handout 11.</p> <p>Complete Worksheet 3.</p>	

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
		Introduce individual Activity 32 – menu writing for a given scenario to include: <ul style="list-style-type: none"> - dietary needs - current trends - commodity availability - global influences - planning considerations. Facilitate sharing of menu. Issue Worksheet 3 .		

<p>How learning is to be measured:</p> <ul style="list-style-type: none"> • Q&A during the session • Completion of Activities 21– 32 and Worksheet 3 	
<p>Homework/research work:</p> <ul style="list-style-type: none"> • Review Worksheet 3 and class notes • Read Handouts 7– 11 to reinforce learning and understanding of menu planning and adapting dishes to meet customer requirements. 	
<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>	

Suggestions/modifications for next lessons: