

Unit 305: Sustainability in professional kitchens

Unit introduction

Unit information

Level: 3
Credit value: 0
GLH: 15

Unit aims

The hospitality business has the potential to have a major negative impact on the environment whether through the use of plastics in takeaway food and drink, the use of electrical and other carbon based energy systems, the drain on potentially scarce water resources to launder bedding and tableware or the carbon footprint associated with transporting food across the globe. There is an increased focus on sustainability by the public and increasing expectations that businesses start to reduce that negative impact together with looking at how sustainable practices can be incorporated to enable them to operate more efficiently and cost effectively.

The aim of this unit is to provide learners with the knowledge of the principles of sustainability in the hospitality industry and how sustainable practices might be introduced into the kitchen environment and what the impact of these may have on the organisation.

Learning outcomes

The learner will:

1. Understand sustainability in the hospitality industry
2. Understand how sustainable practices are implemented in professional kitchens

Summary of assessment methods and conditions

Externally marked knowledge exam

The assignment is **externally set and internally marked** and can be taken either online through City & Guilds' computer-based testing platform, or as a paper-based exam. The exam is designed to assess the candidate's depth and breadth of understanding across content in the qualification at the end of the period of learning, using assignment-based paper and will be sat under invigilated examination conditions.

