

Unit 305: Sustainability in professional kitchens

Sample lesson plan 10

Course number: _____ Course title: _____

Tutor's name: _____ Date: _____ Time: _____ Lesson length: 2 hours Room: _____

Lesson topic: Understand how sustainable practices are implemented in professional kitchens

Aims:

- Evaluate the effectiveness of methods to promote sustainable practices.

Learning outcomes:

To enable learners to:

- understand sustainability in the hospitality industry
- understand how sustainable practices are implemented in professional kitchens.

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
10 minutes	Introduction. Evaluate how sustainable methods implemented would promote practices in a professional kitchen. Methods: <ul style="list-style-type: none"> • Training • Toolbox talks • Promotional activities – posters • People champions • Objective setting • Target setting 	Tutor-led presentation/discussion.	Learners to listen, observe, take notes and question appropriately.	
10 minutes	Evaluate how sustainable methods implemented would promote practices in a professional kitchen Method: Training	Tutor-led presentation/discussion using PowerPoint presentation 10 . Give out Handout 10	Learners to listen, observe, take notes and question appropriately.	PowerPoint presentation 10 Handout 10

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
10 minutes	Evaluate how sustainable methods implemented would promote practices in a professional kitchen. Method: Toolbox talks	Tutor-led presentation/discussion using PowerPoint presentation 10 .	Learners to listen, observe, take notes and question appropriately.	PowerPoint presentation 10
10 minutes	Evaluate how sustainable methods implemented would promote practices in a professional kitchen. Method: Promotional activities – posters	Tutor-led presentation/discussion using PowerPoint presentation 10 .	Learners to listen, observe, take notes and question appropriately.	PowerPoint presentation 10

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
10 minutes	Evaluate how sustainable methods implemented would promote practices in a professional kitchen. Method: People champions.	Tutor-led presentation/discussion using PowerPoint presentation 10 .	Learners to listen, observe, take notes and question appropriately.	PowerPoint presentation 10
10 minutes	Evaluate how sustainable methods implemented would promote practices in a professional kitchen. Method: Objective setting.	Tutor-led presentation/discussion using PowerPoint presentation 10 .	Learners to listen, observe, take notes and question appropriately.	PowerPoint presentation 10

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
10 minutes	Evaluate how sustainable methods implemented would promote practices in a professional kitchen. Method: Target setting	Tutor-led presentation/discussion using PowerPoint presentation 10 .	Learners to listen, observe, take notes and question appropriately.	PowerPoint presentation 10
10 minutes	Evaluate how sustainable methods implemented would promote practices in a professional kitchen Methods: <ul style="list-style-type: none"> • Training • Toolbox talks • Promotional activities – posters • People champions • Objective setting • Target setting. 	Tutor-led presentation/ discussion.	Learners to listen, observe, take notes and question appropriately.	

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
20 minutes	Evaluate how sustainable methods implemented would promote practices in a professional kitchen.	Show videos: <i>WRAP's Guardians of Grub campaign</i> www.guardiansofgrub.com and the <i>Food Waste Reduction Roadmap</i> on YouTube: https://www.youtube.com/watch?v=2HAK7AQUw1I&feature=emb_title	Learners to listen, observe, take notes and question appropriately. Question and answer session.	Video links: <i>WRAP's Guardians of Grub campaign</i> www.guardiansofgrub.com <i>Food Waste Reduction Roadmap</i> on YouTube: https://www.youtube.com/watch?v=2HAK7AQUw1I&feature=emb_title
10	Recap of session content/ homework brief. Revisit aims and objectives Q&A to check learning.	Tutor-led presentation/discussion. Discussion – identify useful resources and websites.	Learners to listen, observe, take notes and question appropriately. Question and answer session.	

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
10 minutes	Revision of lesson content	<ol style="list-style-type: none"> 1-minute paper: Task the learners to briefly summarise the key points from the presentation. Ask individuals to provide one point each to all the class. Question and answer session: In pairs, learners to ask each other questions to consolidate their learning. Tutor to monitor and fill in any gaps. 	<p>Learners should think and write their key points down. Learners should communicate their thoughts with the rest of the class, recording their key point on the flip chart/whiteboard.</p> <p>Learner Q&A session to confirm the knowledge required to carry out the performance.</p>	Whiteboard
	Independent learning.	Worksheet 10	Complete the worksheet for the next session	Worksheet 10
	Stretch task.	Activity 10	Activity 10	Activity 10
	Look forward to your next lesson/any final questions.			

<p>How learning is to be measured:</p> <ul style="list-style-type: none"> • Q&A • Worksheet 10 • Activity 10 	
<p>Homework/research work</p> <ul style="list-style-type: none"> • Worksheet 10 • Activity 10 	
<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>	

