Unit 305: Sustainability in professional kitchens

# Sample lesson plan 7

**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

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| **Aims**:   * Evaluate the suitability of waste disposal options available to professional kitchens for different types of materials. | **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** |
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| 10 minutes | Introduction  Different responsible waste disposal options (recap):   * Landfill * Recycle * Reuse * Waste recovery. | Tutor-led presentation/discussion.  Show *Foodstars waste disposal options* video:  [www.foodstarsuk.com/commercial-kitchens-for-rent/starter-guide-food-safety-storage-waste/](http://www.foodstarsuk.com/commercial-kitchens-for-rent/starter-guide-food-safety-storage-waste/) | Learners to listen, observe, take notes and question appropriately. | Foodstars video link:  [www.foodstarsuk.com/commercial-kitchens-for-rent/starter-guide-food-safety-storage-waste/](http://www.foodstarsuk.com/commercial-kitchens-for-rent/starter-guide-food-safety-storage-waste/) |
| 5 minutes | Evaluate the suitability of waste disposal options available to professional kitchens for paper. | Tutor-led presentation/discussion using **PowerPoint presentation 7**.  Give out **Handout 7.** | Learners to listen, observe, take notes and question appropriately.  Read **Handout 7.** | PowerPoint presentation 7  Handout 7. |
| 20 minutes | Evaluate the suitability of waste disposal options available to professional kitchens for food. | Tutor-led presentation/discussion using **PowerPoint presentation 7.** | Learners to listen, observe, take notes and question appropriately. | PowerPoint presentation 7 |
| 10 minutes | Evaluate the suitability of waste disposal options available to professional kitchens for metals. | Tutor-led presentation/discussion using **PowerPoint presentation 7** | Learners to listen, observe, take notes and question appropriately. | PowerPoint presentation 7 |
| 10 minutes | Evaluate the suitability of waste disposal options available to professional kitchens for glass. | Tutor-led presentation/discussion using **PowerPoint presentation 7.** | Learners to listen, observe, take notes and question appropriately. | PowerPoint presentation 7 |
| 10 minutes | Evaluate the suitability of waste disposal options available to professional kitchens for liquid. | Tutor-led presentation/discussion using **PowerPoint presentation 7.** | Learners to listen, observe, take notes and question appropriately. | PowerPoint presentation 7 |
| 10 minutes | Evaluate the suitability of waste disposal options available to professional kitchens for hazardous waste. | Tutor-led presentation/discussion using **PowerPoint presentation 7.** | Learners to listen, observe, take notes and question appropriately. | PowerPoint presentation 7 |
| 10 minutes | Evaluate the suitability of waste disposal options available to professional kitchens for non-recyclable materials. | Tutor-led presentation/discussion using **PowerPoint presentation 7.** | Learners to listen, observe, take notes and question appropriately. Question & Answer | PowerPoint presentation 7 |
| 15 minutes | Discuss the advantages and disadvantages of monitoring waste disposal options for different types of materials | Tutor-led presentation/discussion. | Learners to listen, observe, take notes and question appropriately.  Question and answer session. |  |
| 10 minutes | 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 & Answer | PowerPoint presentation 7  Handout 7 |
| 10 minutes | Revision of lesson content | 1. 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. 2. Question and answer session: In pairs, learners to ask each other questions to consolidate their learning. Tutor to monitor and fill in any gaps. | 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.  Learner Q&A session to confirm the knowledge required to carry out the performance. |  |
|  | Independent learning. | **Worksheet 7** | Complete the worksheet for the next session. | Worksheet 7 |
|  | Stretch task. |  | Complete **Activity 7** | Activity 7 |
|  | Look forward to your next lesson/any final questions. |  |  |  |

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| **How learning is to be measured:**   * Q&A * **Worksheet 7** * **Activity 7** | |
| **Homework/research work:**   * **Worksheet 7** * **Activity 7** | |
| **Lesson evaluation** (delete as appropriate) | * Was the lesson better than expected * As expected, * Worse than expected |
| **Lesson evaluation/comments:** | |
| **Suggestions/modifications for next lessons:** | |