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.
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| **Timing (mins)** | **Work to be covered** | **Teaching activity/assessment** | **Learner activity** | **Resources**  |
| --- | --- | --- | --- | --- |
| 10 minutes | IntroductionDifferent 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 7Handout 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 briefRevisit 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 7Handout 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**
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| **Homework/research work:*** **Worksheet 7**
* **Activity 7**
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| **Lesson evaluation** (delete as appropriate) | * Was the lesson better than expected
* As expected,
* Worse than expected
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| **Lesson evaluation/comments:** |
| **Suggestions/modifications for next lessons:** |