

Unit 305: Sustainability in professional kitchens

Course number: ______ Course title: _______ Time: _____ Lesson length: 2 hours Room: ______ Lesson topic: Understand how sustainable practices are implemented in professional kitchens

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
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/	Learners to listen, observe, take notes and question appropriately.	Foodstars video link: www.foodstarsuk.com/comme rcial-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



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Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
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



Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
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



Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
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	Was the lesson better than expected		
(delete as appropriate)	As expected,Worse than expected		
Lesson evaluation/comments:			
Suggestions/modifications for next lessons:			