Unit 305: Sustainability in professional kitchens

# Sample lesson plan 8

**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**:  Recommend sustainable practices that could be implemented to the professional kitchen in relation to:   * Stock rotation * Menu planning * Reuse system * Reduction in disposables items * Separating waste streams * Energy monitoring and management * Reviewing of processes * Smart procurement * Returnable packaging | **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 | Introduction  Identify sustainable practices that could be implemented in a professional kitchen. | Tutor-led presentation/discussion. | Learners to listen, observe, take notes and question appropriately.  Question and answer session. |  |
| 10 | Recommend sustainable practices that could be implemented to the professional kitchen in relation to tock rotation and  menu planning. | Tutor-led presentation/discussion using **PowerPoint presentation 8.**  Give out **Handout 8.** | Learners to listen, observe, take notes and question appropriately. | PowerPoint presentation 8  Handout 8 |
| 10 | Recommend sustainable practices that could be implemented to the professional kitchen in relation to reuse system. | Tutor-led presentation/discussion using **PowerPoint presentation 8.** | Learners to listen, observe, take notes and question appropriately. | PowerPoint presentation 8 |
| 10 | Recommend sustainable practices that could be implemented to the professional kitchen in relation to reduction in disposables items. | Tutor-led presentation/discussion using **PowerPoint presentation 8.** | Learners to listen, observe, take notes and question appropriately. | PowerPoint presentation 8 |
| 10 | Recommend sustainable practices that could be implemented to the professional kitchen in relation to separating waste streams. | Tutor-led presentation/discussion using **PowerPoint presentation 8.** | Learners to listen, observe, take notes and question appropriately. | PowerPoint presentation 8 |
| 10 | Recommend sustainable practices that could be implemented to the professional kitchen in relation to energy monitoring and management. | Tutor-led presentation/discussion using **PowerPoint presentation 8.** | Learners to listen, observe, take notes and question appropriately. | PowerPoint presentation 8 |
| 10 | Recommend sustainable practices that could be implemented to the professional kitchen in relation to reviewing of processes. | Tutor-led presentation/discussion using **PowerPoint presentation 8.** | Learners to listen, observe, take notes and question appropriately. | PowerPoint presentation 8 |
| 10 | Recommend sustainable practices that could be implemented to the professional kitchen in relation to smart procurement. | Tutor-led presentation/discussion using **PowerPoint presentation 8.** | Learners to listen, observe, take notes and question appropriately. | PowerPoint presentation 8 |
| 10 | Recommend sustainable practices that could be implemented to the professional kitchen in relation to returnable packaging. | Tutor-led presentation/discussion using **PowerPoint presentation 8.** | Learners to listen, observe, take notes and question appropriately**.** | PowerPoint presentation 8 |
| 10 | Discuss the steps are needed to introduce sustainable practices in the professional kitchen. | Tutor-led presentation/discussion using **PowerPoint presentation 8.** | Learners to listen, observe, take notes and question appropriately. | PowerPoint presentation 8 |
| 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. |  |
| 10 | 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 8** | Complete the worksheet for the next session | Worksheet 8 |
|  | Stretch task. | **Activity 8** | **Activity 8** | Activity 8 |
|  | Look forward to your next lesson/any final questions. |  |  |  |

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| **How learning is to be measured:**   * Q&A * **Activity 8** * **Worksheet 8** | |
| **Homework/research work:**   * **Worksheet 8** * **Activity 8** | |
| **Lesson evaluation** (delete as appropriate) | * Was the lesson better than expected * As expected, * Worse than expected |
| **Lesson evaluation/comments:** | |
| **Suggestions/modifications for next lessons:** | |