

Unit 301: Developing opportunities for progression in the culinary industry

Sample lesson plan 1

Course number: _____ Course title: _____

Tutor's name: _____ Date: _____ Time: _____ Lesson length: 8 hours Room: _____

Lesson topic: Job roles and opportunities within a professional kitchen

Aims:

- To develop an understanding of the roles and responsibilities within a professional kitchen
- To understand the progression routes available for chefs
- To gain an understanding of the responsibilities of a chef de partie in a range of businesses.

Learning outcomes:

To enable learners to understand:

- key roles of junior level staff in a professional kitchen
- key roles of supervisory level staff in a professional kitchen
- key roles of managerial level staff within a professional kitchen
- progression routes available in the culinary industry
- responsibilities of a chef de partie in different establishments.

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
60 mins	Job roles within a professional kitchen: <ul style="list-style-type: none"> • kitchen hierarchy • organisation structures • Partie system • reporting lines • responsibilities. 	Introduction to the unit, aims and objectives. Facilitate class discussion on job role levels in a professional kitchen, responsibilities, reporting lines. Present PowerPoint 1 to provide an explanation of the partie system. Introduce organisation structures for professional kitchens. Introduce Activity 1 – matching job titles.	Listen and ask questions. Participate in class discussion. Read Handout 1 Complete Activity 1	Handout 1 Activity 1

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
60 mins	Key activities of junior roles in a professional kitchen	<p>Introduce junior job roles in a professional kitchen.</p> <p>Introduce small group activity to research junior job roles for different establishments.</p> <p>Key activities undertaken by junior job roles.</p> <p>Identifying similarities and differences.</p>	<p>Listen and ask questions.</p> <p>Participation in small group activity.</p> <p>Present ideas to peer groups.</p>	
60 mins	Key activities of supervisory level roles in a professional kitchen	<p>Introduce supervisory job roles in a professional kitchen.</p> <p>Introduce small group activity to research supervisory job roles for different establishments.</p> <p>Key activities undertaken by supervisory job roles.</p> <p>Identifying similarities and differences.</p>	<p>Listen and ask questions.</p> <p>Participation in small group activity.</p> <p>Present ideas to peer groups.</p>	

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
60 mins	Key activities of managerial level staff within a professional kitchen	<p>Introduce managerial job roles in a professional kitchen.</p> <p>Introduce small group activity to research managerial job roles for different establishments.</p> <p>Key activities undertaken by managerial job roles.</p> <p>Identifying similarities and differences.</p>	<p>Listen and ask questions.</p> <p>Participation in small group activity.</p> <p>Present ideas to peer groups.</p>	
60 mins	<p>Staffing structures for:</p> <ul style="list-style-type: none"> • commercial sector kitchens • service sector kitchens. 	<p>Present PowerPoint 1 to introduce hierarchy in professional kitchen and staffing structures.</p> <p>Introduce individual Activity 2 on staffing structures, allocating scenarios.</p> <p>Supporting individuals with the activity, providing feedback, checking outcomes</p>	<p>Listen and ask questions.</p> <p>Complete Activity 2 on staffing structures for allocated scenarios.</p> <p>Respond to feedback to develop structures.</p> <p>Compare structures with peers.</p>	<p>PowerPoint presentation 1</p> <p>Handout 1</p> <p>Activity 1</p> <p>Activity 2</p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
60 mins	Progression routes available for chefs in the culinary industry	<p>Present PowerPoint 1 to introduce job opportunities and progression routes within the culinary industry</p> <p>Introduce individual Activity 3 to produce progression route maps for a range of scenarios.</p> <p>Support individuals with the activity, providing feedback, checking outcomes.</p>	<p>Listen and ask questions.</p> <p>Complete progression route activity for a range of scenarios showing:</p> <ul style="list-style-type: none"> • vertical routes • horizontal routes. <p>Respond to feedback to develop structures.</p> <p>Present progression route maps to peers.</p>	<p>PowerPoint presentation 1</p> <p>Handout 1</p> <p>Activity 3</p>
60 mins	Responsibilities of a chef de partie in different types of establishment	<p>Present PowerPoint 1 to introduce responsibilities for a range of roles in a professional kitchen.</p> <p>Introduce small group activity to identify the responsibilities of a chef de partie in different types of establishments:</p> <ul style="list-style-type: none"> • commercial sector • service sector. 	<p>Listen and ask questions.</p> <p>Contribute to small group activity.</p>	

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
60 mins	Consolidation of roles, responsibilities and progression routes	Issue Worksheet 1 Facilitate class discussion to check individual learner responses.	Listen and ask questions. Complete Worksheet 1 individually. Check responses and levels of learning through class discussion.	PowerPoint presentation 1 Worksheet 1

How learning is to be measured:

- Q&A during the session.
- Completion of activities and **Worksheet 1**.

Homework/research work:

- Review **Worksheet 1** and class notes.
- Read handout to reinforce learning and understanding of kitchen hierarchy and organisation structures.

Lesson evaluation
(delete as appropriate)

- Was the lesson better than expected
- As expected
- Worse than expected

Lesson evaluation/comments:

Suggestions/modifications for next lessons: