Unit 304: Contribute to the guest experience

# Sample lesson plan 3

**Course number:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Course title:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

 **Tutor’s name:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Date:** \_\_\_\_\_\_\_\_\_\_\_\_\_ **Time:** \_\_\_\_\_\_\_\_\_\_\_\_\_ **Lesson length:** 11 hours **Room:** \_\_\_\_\_\_\_\_\_\_\_

 **Lesson topic:** Planning menus to meet guest requirements.

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| **Aims**: * To gain an understanding of guest preferences and special dietary needs
* To develop an understanding of menu planning considerations
* To develop an understanding how dishes can be adapted to meet dietary requirements and food preferences.
 | **Learning outcomes**: To enable learners to:* describe guest food preferences and special dietary requirements
* explain the considerations when planning menus for guests
* explain how to adapt dishes to meet guests’ food preferences and dietary requirements.
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| **Timing (mins)** | **Work to be covered** | **Teaching activity/assessment** | **Learner activity** | **Resources**  |
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| 2 hours | Guest preferences and special dietary requirements. | Facilitate class discussion on:- personal preferences:- personal special dietary needs- how it impacts on dining out.Introduce small group **Activity 21** – food preferences and special dietary requirements.Present **PowerPoint 3** on menu planning, food preferences and dietary requirements.Introduce small group **Activity 22** – defining food preferences and special dietary requirements:- food that can eaten- how they can be accommodated.Issue **Handouts 7 and 8.** | Listen and ask questions.Participate in class discussions.Contribute to group **Activity 21**.Complete **Activity 22** independently.Share ideas on food preferences and special dietary needs.Read **Handouts 7 and 8.** | PowerPoint presentation 3Handout 7 and 8Activities 21 and 22 |
| 2 hours |  | Facilitate presentations of poster to share ideas and elicit discussion.Introduce individual **Activity 23 –** matching food/cooking methods to preference/dietary needs.Introduce individual **Activity 24** – impacts of preferences and dietary needs not being met.Facilitate sharing of ideas and discussion. | Listen and ask questions.Participate in class discussions.Complete **Activities 23 and 24** independently.Share ideas on:* matching foods and cooking methods
* impacts of preferences and dietary needs not being met.
 | PowerPoint 3Activities 23 and 24 |
| 3 hours | Considerations when planning menus for guests. | Facilitate class discussion on aims of menu planning to ascertain levels of experience and prior knowledge.Introduce individual **Activity 25** – menu planning quiz.Introduce small group **Activity 26** – menu planning considerations.Present power point slides on menu planning considerations.Introduce individual **Activity 27** – applying considerations to scenarios.Introduce individual **Activity 28** – planning a seasonal menu.Facilitate presentation of menus and discussion on suggested menus to assess if all factors have been considered.Issue **Handouts 9 and 10.** | Listen and ask questions.Participate in class discussions.Complete **Activities 25, 26, 27 and 28** independently.Present outcomes of activities to share and discuss information. Read **Handouts 9 and 10.** | PowerPoint presentation 3Handouts 9 and 10Activities 25, 26, 27 and 28 |
| 2 hours2 hours | Adapting dishes to meet guests’ food preferences and dietary requirements | Facilitate class discussion on:adapting menus to meet guest requirements and personal experiences.Present **PowerPoint 3** on adapting recipes.Introduce small group **Activity 29** adapting menus to meet:- guest preferences- guest dietary requirements.Facilitate sharing of ideas and discussion.Introduce individual **Activity 30** – adapting given dishes for different diets.Introduce individual **Activity 31** – adapting a given menu.Facilitate sharing of ideas to establish alternatives and cost effectiveness.Issue **Handout 11.**Introduce individual **Activity 32** – menu writing for a given scenario to include:* dietary needs
* current trends
* commodity availability
* global influences
* planning considerations.

Facilitate sharing of menu.Issue **Worksheet 3.** | Listen and ask questions.Participate in class discussions.Contribute to group **Activity 29.**Share ideas on adapting menusComplete **Activity 30** independently.Complete **Activities 30 and 31** independently.Share ideas on alternatives used to adapt menus and menu planning.Read **Handout 11**.Complete **Worksheet 3.** | PowerPoint presentation 3**Activities 29 and 30**Handout 11**Activities 31 and 32****Worksheet 3** |

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| **How learning is to be measured:*** Q&A during the session
* Completion of **Activities 21– 32** and **Worksheet 3**
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| **Homework/research work:*** Review **Worksheet 3** and class notes
* Read **Handouts 7– 11** to reinforce learning and understanding of menu planning and adapting dishes to meet customer requirements.
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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:** |