

Lesson Plan: Purchasing Unit Tied to Sustainable Agriculture

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Cluster: Hospitality

Course: Culinary Arts

Lesson/Unit Title: Sustainable Food Systems: Purchasing, Receiving, and Storage

Student Expectations

Knowledge and Skills:

- The student applies advanced reading, writing, mathematics, and science skills for the food service industry.
 - (A) The student is expected to compose industry-appropriate documents such as purchasing specifications and purchase orders.
 - (B) The student is expected to compose industry-appropriate documents.
- The student understands the various food service operations such as quick service, fast casual, casual, fine dining, institutional, and beverage service.
 - (D) The student is expected to determine proper receiving, storage, and distribution techniques.

Instructional Objectives

Students will:

- Understand the importance of purchasing, receiving, and storage in providing safe and sustainable food.
- Identify responsible purchasing specifications and become familiar with purchase orders with a focus on sustainable practices.
- Determine, identify, and demonstrate safe and proper receiving, storage, and distribution techniques that support sustainable agriculture.

Rationale

Providing safe and sustainable food in a restaurant begins well before the food preparation stage. It starts with sustainable purchasing, receiving, and storage procedures. Following these procedures ensures that food is safe, high-quality, and produced in an environmentally responsible manner.

Duration of Lesson

Three 45-minute class periods

Word Wall

- Sustainable Sourcing: Procuring food products that are produced in an environmentally and socially responsible manner.
- Food Waste Reduction: Practices aimed at minimizing the amount of food that is discarded or wasted, which is crucial for sustainability.
- Local Farms: Farms within a certain distance from the point of sale that provide fresh and often sustainably grown products.

Materials/Specialized Equipment Needed

Equipment:

- Computer with projector for PowerPoint presentation
- Computers with internet access (following district guidelines)
- Light projector (Elmo)

Optional:

- Dry goods area (pantry)
- Refrigeration unit (walk-in, commercial reach-in, or standard refrigeration)

Materials:

- Cardstock
- Post-It® notes

Supplies:

- Food service thermometers
- Groceries (various foods)
- Copies of handouts

PowerPoint:

- Sustainable Food Systems: Purchasing, Receiving, and Storage

Technology:

- Free iPad App: USDA Food Safety
- USDA website and resources

Graphic Organizers:

- Refrigerator Storage
- Steps to Providing Safe Food

Handouts:

- Keep It Cool – Refrigerator Storage Chart
- Purchase Order
- Receiving and Storage of Food
- Refrigerator Safety Inspection
- Rubric for Receiving and Storage of Food Flyer

- Storing Fruits and Vegetables

Anticipatory Set

Before Class:

- Secure a list of food items and prices from a local sustainable farm or vendor to complete a purchase order in the Guided Practice section.

Activity:

- On the whiteboard, draw a large rectangle to indicate a refrigerator and another for a pantry with shelves.
- As students enter, hand each a Post-It® note and instruct them to write an edible food item on it and place it on the correct shelf.
- Begin the lesson by discussing the importance of purchasing, receiving, and storage in ensuring food safety and sustainability.

Discussion Questions:

- What do you think the term “reputable vendor” means, especially in the context of sustainability?
- Who benefits from a restaurant's commitment to providing safe and sustainable food?
- What costs can be associated with providing unsafe and unsustainable food?
- How do you store food at home, and how can these practices be improved for sustainability?

Direct Instruction

Introduce Lesson Objectives, Terms, and Definitions:

- Distribute graphic organizers for note-taking during the presentation.

PowerPoint Presentation:

- Present "Sustainable Food Systems: Purchasing, Receiving, and Storage."
- Lead a discussion about providing safe and sustainable food in the industry.

Videos:

- View YouTube videos on Quality Assurance and Receiving Food Deliveries, focusing on sustainable practices.

Special Education Modifications/Accommodations:

- Provide copies of the slide presentation notes.
- Check for understanding throughout the presentation.

Guided Practice

Activity:

- Distribute a list of food items and prices from a sustainable vendor.

- Divide the class into groups of three or four students.
- Distribute the Purchase Order handout and instruct groups to order ingredients for a sustainable menu (e.g., a vegetarian lunch using local, organic produce).

Display Example:

- Use a light projector to display an example purchase order for guidance.

Special Education Modifications/Accommodations:

- Use peer tutors and monitor progress.
- Allow oral responses if needed.

Independent Practice/Laboratory Experience

Activity:

- Print the "Receiving and Storage of Food" attachment on cardstock, separate into cards, and place in a basket.
- Divide the class into subgroups of three.
- Each group draws a card and researches the correct receiving and storage information for their food item.
- Create a flyer using Microsoft Word templates.

Resources for Research:

- Center for Food Safety
- FDA Food Safety
- Fight Bac!
- Food Safety.gov

Assessment:

- Use the Rubric for Receiving and Storage Flyer to set expectations.

Special Education Modifications/Accommodations:

- Provide computer assistance and peer tutors.
- Allow reduced assignments if necessary.

Lesson Closure

Review:

- Terms, definitions, and objectives.

Correct Post-It® Notes:

- Check if food items were placed correctly on the shelves and make corrections.

Debriefing Questions:

- What is the difference between storing food at home and in a commercial setting?

- Why is purchasing, receiving, and storage important for sustainability?
- What obstacles do restaurants face when following sustainable receiving and storage guidelines?
- How valuable is this lesson to you as an aspiring culinary professional?

Summative/End of Lesson Assessment

Presentation:

- Students present their flyers to the class.
- Assess with the appropriate rubric.

Role Play:

- Have students demonstrate proper procedures for receiving and storing foods in a role-play scenario using food samples.

Special Education Modifications/Accommodations:

- Encourage participation and provide praise.
- Follow individualized education plans (IEPs).

References/Resources

Textbooks:

- Culinary Professional
- ServSafe Manager (Updated with the 2013 FDA Food Code)

YouTube:

- Quality Assurance

Additional Resources:

- How to Choose a Reputable Ingredient Supplier (Food Safety Magazine)
- Receiving Procedures in the Restaurant (Food Service Warehouse)

Enrichment Activity

Challenge:

- Visit a local sustainable farm or restaurant, observe their practices, and document effective storage techniques.
- Create storage guidelines based on these observations.

Family/Community Connection

Activity:

- Reorganize and clean your home refrigerator following sustainable storage practices learned in class.

- Educate family members on preventing cross-contamination and proper storage techniques.

CTSO Connection

Organizations:

- Family, Career, and Community Leaders of America (FCCLA)
- SkillsUSA

Service Learning Projects

Example:

- Volunteer at a local homeless shelter to help sort and properly store food deliveries and/or current inventory, emphasizing sustainable practices.

This lesson plan integrates sustainable agriculture into the purchasing unit, providing students with a comprehensive understanding of safe and sustainable food systems.