

# Discovering a sustainable Mindset [SysMind]

## Design of a Teaching-Training- Setting to improve sustainability

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*Subject of the lesson: Food waste management in restaurants*



DISCOVERING A SUSTAINABLE MINDSET

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### Guiding questions:

- ♣ Can an interconnectedness of ecology, economy and social equality be worked on this topic?
- ♣ What dilemma situations or different perspectives can be illustrated by the topic?
- ♣ Does the structure of the topic offer interdisciplinary, self-directed processing?
- ♣ How can learner emotions be brought in and considered at the beginning and throughout the learning setting?
- ♣ What opportunities does the topic offer for learner empowerment?

### General information about the Teaching-Training-Setting

TOPIC: Food waste management in restaurants (catering establishments)	
Age of the students:	18 - 20
Number of students	20
Aim of the lesson	A sustainable approach to reducing food waste in restaurants
Learning outcomes/competences	<ul style="list-style-type: none"><li>• <b>Know-how</b> to organize food waste management effectively in restaurants</li><li>• <b>Skills</b> to integrate knowledge on reducing food waste</li><li>• <b>Be able to analyse</b> sustainable management approach to food waste minimisation in restaurants</li></ul>
Duration	2 lessons = 45 minutes x 2 = 90 minutes

## Schedule

Time/ minutes	Phase	Steps in Teaching/Training Setting	Methods	Social form	Media/Materials needed
<b>5</b>	Introduction	Students are introduced to the lesson and thrust to the topic by asking various questions, for example: Why is it relevant to talk about waste today? How does it affect us individually as a society?	Presentation		Computer
<b>10</b>	Theoretical input	Lecture on the topic "Food waste in restaurants"	Presentation	Plenary lecture	Computer
<b>20</b>	Working phase	Students form groups and are given a task „What are the solutions to reduce food waste in restaurants“	Group activity	Group - work	A3 paper, a pen
<b>15</b>	Working phase / Knowledge transfer	Students present solutions on how restaurants can reduce food waste	Presentation from group work	Group - work	Flip chart, marker
<b>10</b>	Working phase	Discussion on solutions that can be implemented immediately in restaurants, which are long-term issues	Discussion		Flip chart, marker
<b>15</b>	Working phase	Students watch the video „24-hour restaurant working day“ and identify situations where food waste could have been reduced	Individual work	Individual - work	Computer, Internet network, work sheets
<b>10</b>	Knowledge transfer	Students provide information where they saw opportunities to reduce food waste (the video can be watched again) and stimulated discussion is carried out	Discussion		Flip chart, marker
<b>5</b>	Final (conclusion)	Sustainable restaurant management is about reducing food waste	Result		

Examples for phases:

- Introduction
- Working phase
- Knowledge transfer

Examples for Social Form:

- Individual-work
- Pairs
- Group-work



## Retrospective lesson analysis

- ♣ Is an evaluation of the Teaching - Training Setting planned?
- ♣ How can the experiences I have made improve my teaching?