

## KA2 GreenPopUp4all

Teachers' manual - How to use the course with Moodle

### Sustainability and Entrepreneurship in Catering.

Time to Teach Sustainability and Entrepreneurship in Catering Together.



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### Introduction

Sustainability, green transition, climate disaster are difficult concepts to understand and relate to, but they are concepts we often hear. It is therefore important that the concept “GreenPopUp4all” is introduced to the students in such a way that they understand that the earth is not about to collapse, but that there are serious problems that we can and must contribute to solve all of us, all over the world.

With the Global Goals for Sustainable Development and entrepreneurship, all of our schools must work together and agree on how we can contribute to solving some of the problems.

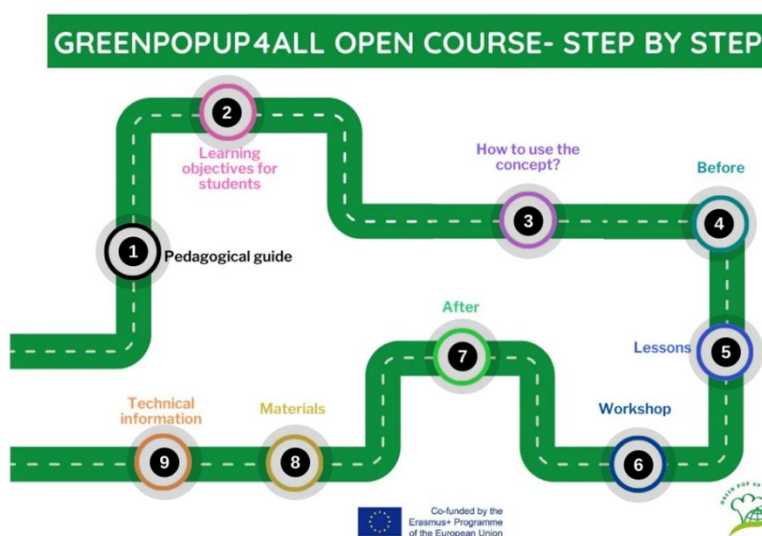
It is fortunate that we can all help to make a positive difference in a sustainable direction with locally produced ingredients. Both with our choice of food, but also in many other daily activities. In this teaching material, we work with Sustainable Development Goals (SDG) directly in meals planning and through the whole popup restaurant concept. By participating in this project, the students from the countries must get the good ideas and put them into practice, as well as make the ideas visible to others.

### Technical matters

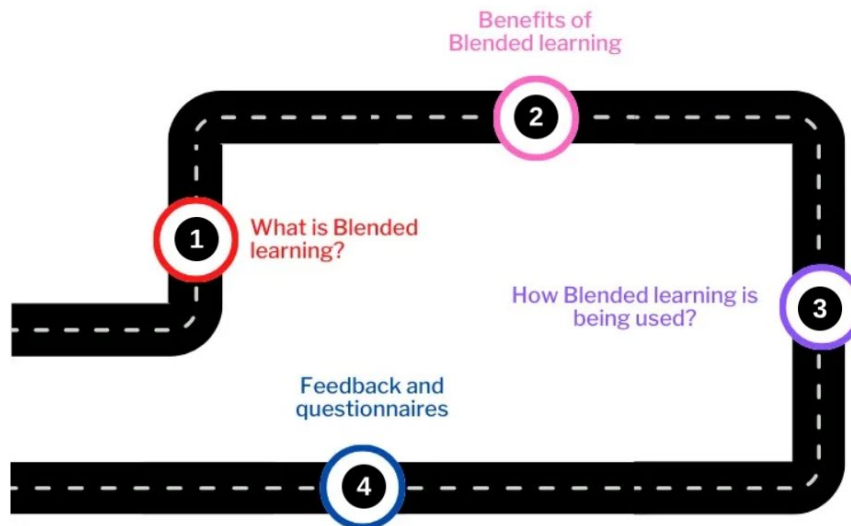
We have two options to use the Moodle course:

**Option 1:** Schools that already use Moodle in their organization can download mzp-file from the project’s webpage <https://blogit.gradia.fi/gpu4a>.

**Option 2:** The learning concept can also be used if the school does not have Moodle. In these cases, teachers utilize the created material from [the webpage of GreenPopUp4all-project](#) and create hands-on learning assignments to their own Learning Platform (LMS). The created Moodle-material should then be linked to their own LMS. Please click the following link which leads user to Gradia’s open Moodle-page. Please sign in as a guest user. As a guest user you can use theory material created directly from the learning environment. You can also get instructions on how to plan hand-on learning sessions at your own school.



## GREEN POP UP 4 ALL - PEDAGOGICAL GUIDE



See more [here](#)

### 1. Learning objectives for students

#### Students learning objectives:

- To understand the four dimensions of sustainability in catering.
- To understand entrepreneurial mindset in student's own work.
- To experience how to communicate and work in multi-cultural groups.

### 2. How to use the concept

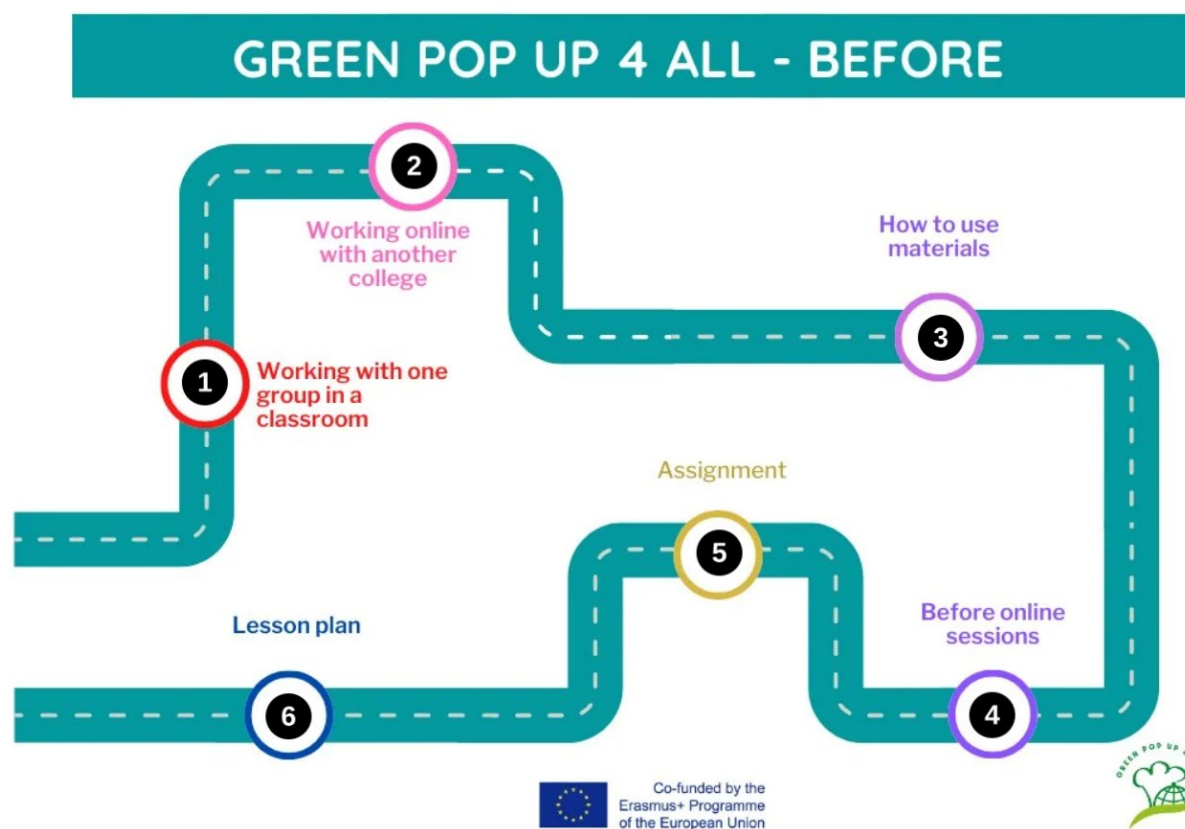
Two options exits for teachers to conduct a Blended learning module.

1. Use ready-made materials in classroom with your own students.
2. Use ready-made materials together with your own students and partner colleges.

You can find all the necessary materials in the open Moodle course.

For more information about how to use Blended learning please read the "Before" section. Here we will elaborate on the teacher's tasks when working with the concept.

3. Before



See more [here](#)

If you want to work with another college, then you will need to find a partner college.

How to utilize material in a classroom?

1. Choose the theme for the workshop (examples: Nordic Kitchen, Sharing menu with Swedish taste, Festive dinner, the story of the catch of the thousand lakes in Finland).
2. Divide your students into 3-4 groups.
3. Select a group leader in each group.
4. Assign a teacher/coach for each group if necessary.
  - Teacher's role is to facilitate, support and ensure that the students work covers all tasks that needs to be completed.
5. Each online session topic will be one topic for a classroom lesson.

**Topics are:**

- Presentation and getting to know each other.
- 4 dimensions of sustainable development.
- Entrepreneurial mindset and business idea.
- Create an action plan for hands-on learning sessions, which is conducted in the "During" phase.

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#### Before online sessions

1. Get familiar with the materials in the Moodle platform.
2. Plan the following:
  - How many groups will be created?
  - Send the Teams-meeting invitation to all participants.
  - Plan and create the timetable for the online module course including who is responsible for what part.
  - Learn how to use breakout rooms in Teams-meeting or create separate Teams-meeting links for each group.

#### Assignment for the student groups

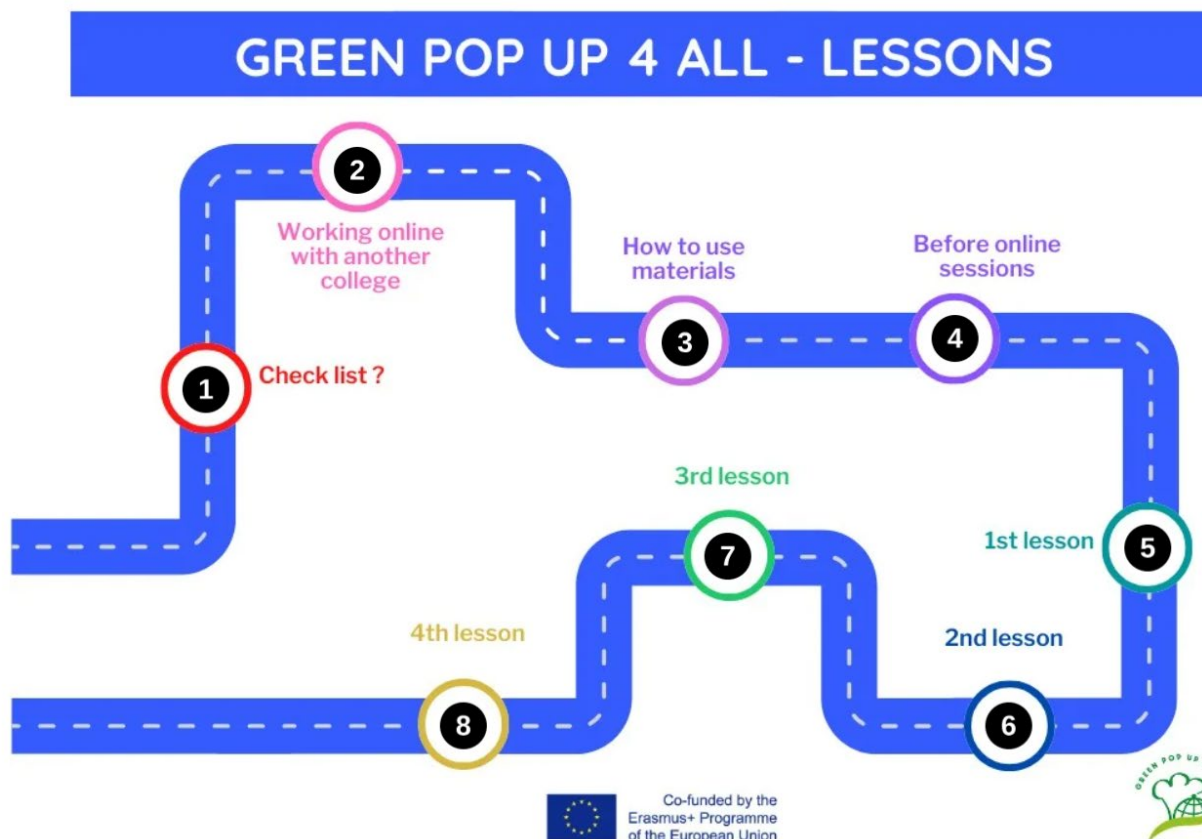
Plan the theme and the main assignment for the students. You can find subject examples, or you are free to come up with a theme of your own.

Ready-made assignments can be found from teacher's manual in the open Moodle course.

#### Lesson plan

Every teacher needs to plan lessons based on the level of the participating student groups. The teacher will focus on sustainability, entrepreneurial mindset and digitalization utilizing the concept of the Blended learning.

4. Lessons



See more [here](#)

**Check list**

**Check list to ensure technical issues before lessons:**

1. Ensure that students and teachers can login to Moodle and can use Moodle platform as a learning environment.
2. Ensure that students and teachers can join Teams-meeting or they are ready to start the course in the classroom.
3. Keep the Moodle GreenPopUp4All course open during the lessons.

**Working online with another college**

Blended learning - Working partly online

1. Choose your partner college(s).
2. Choose the theme for the workshop (examples: Nordic Kitchen, Sharing menu with Swedish taste, The story of the catch of the thousand lakes in Finland).
3. Divide your students into 3-4 mixed groups (students from each college) and assign a teacher/coach for each group.
4. Utilize online session materials and assignments.



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#### How to use materials

You may choose one of the ready-made learning themes, see teacher's manual in the open Moodle course.

#### Before online sessions

##### **1<sup>st</sup> lesson - Present all participants and get familiar with the course.**

- Tell your students about the benefits of blended learning.
- Introduce the participants and teachers and divide students into groups.
- Present the program of the week.
- Present the assignment of the week.
- Ask students to fill in the questionnaire before the blended learning (in Moodle).
- After the lecture instruct the students and teachers how to start working with their own team (in the virtual meeting room or in the classroom).
- After the lesson ask the students and teachers to work with the first task. Use presentations with ready-made questions.

**Teacher:** you can find ready-made templates for introduction, learning themes and assignments as well as pre-questionnaire. [See the open course in Moodle.](#)

##### **2<sup>nd</sup> lesson - Sustainability- four dimensions of sustainability**

- Inform students to watch a video in Moodle and read "Eco friendly professionals".
- Advise students on how to start working in their own group (in virtual meeting room or in the classroom).
- After the lecture, inform students on the second tasks for the group:
  - Look at the material together with your group.
  - Discuss in your group what kind of improvements in terms of sustainability you could implement in your everyday working environment. Give 3-5 examples. Return your ideas as directed by your teacher.



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#### 3rd lesson - Entrepreneurial mindset and business idea

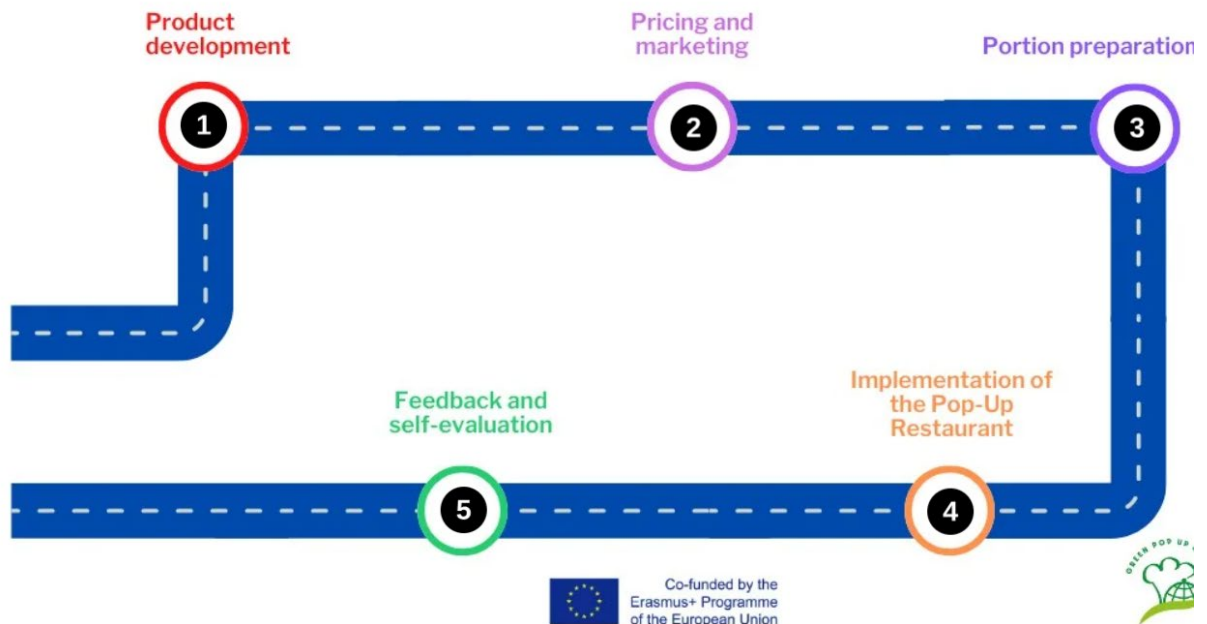
1. Start the lesson by watching the video "What is entrepreneurial mindset?". In the video the waitress shows examples of an entrepreneurial mindset
2. Define the business idea and introduce the structure of the business idea.
3. After the lecture advise students on how to start working in their own group (in virtual meeting room or in the classroom). Advise them also on following tasks:
  - Discuss in the group and give concrete examples (3-5) how can you promote entrepreneurial mindset in your work as a waiter/ chef? Share your ideas with other groups.
  - Read the case about the Green Key Hotel Alba (an example of the business idea based on sustainability and Green Key (can be found in Moodle)). After reading start working in students' own group.
  - Name some restaurants in your area which operate in a sustainable way.
  - Choose one restaurant and present the sustainable business idea shortly to the members of your team/group.
  - Start brainstorming the business idea of PopUp restaurant based on the given assignment utilizing the chosen tool like Padlet/wall etc.

#### 4<sup>th</sup> lesson - Practical arrangements

1. Brief students to the workshop:
  - Introduce the program of the workshop week and local city where the workshop will take place.
  - Provide information on kitchen clothes and shoes, laptops, and any import issues.
2. After this advice the students to continue to plan their business idea.

5. Workshop

**GREEN POP UP 4 ALL - WORKSHOP**



See more [here](#)

**During the PopUp week:**

- The hosting organization will present the assignment and the mystery box.
- Students (4 groups) start brainstorming sustainable business ideas based on an assignment together with their group and choose one of the ideas for the implementation.
- Food portion planning and choosing the final portions based on a mystery box.
- Start product development work with the group.
- Pricing the menu and prepare marketing (menu writing, posters, other channels).
- Divide work tasks for the students (2 cooks and 2 waiters/waitresses).
- Planning customer feedback survey.
- Working in the kitchen and preparing (mise en place) the portions and beverages.
- Preparing work in the restaurant (set the tables, set the cutlery, decorations based on business idea).
- Executing the Pop-Up restaurant under the guidance of the teachers.
- Feedback discussion with their own group under the guidance of the teachers.

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#### Product development

Introduce the groups on how to:

- Finalize the business idea and the menu of the PopUp Restaurant.
- Choose the final idea/theme of the restaurant.
- Decide portions based on given ingredients.
- Order the ingredients based on student groups' menu.

#### Pricing

1. Instruct students on how to price the menu of the restaurant.
2. Use pricing template if possible.

#### Marketing

1. Teach students how to decorate their restaurant using sustainable solutions.
2. Advise students on how to write a menu and creating a customer feedback survey.
3. Teach students how to create a poster for the restaurant.
4. Co-operate with marketing department of your college to attract customers to PopUp Restaurants.

#### Portion preparation

##### Prepare portions and table settings:

1. Start Mise en place in the training kitchen together with your students.
2. Start table settings with your students consider sustainable solutions.
3. Choose plates, cutlery etc. with your students based on the business idea.

#### Implementation of the PopUp Restaurant

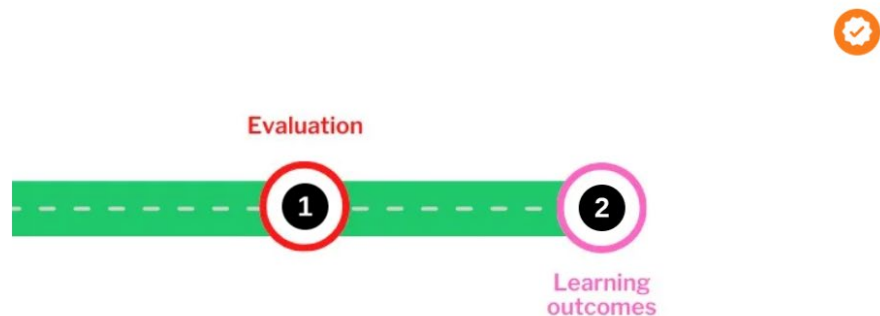
1. Before starting implementation make a table chart.
2. Check that students in kitchen and restaurant are working.
3. During implementation facilitate and advise. Let students be head of PopUp restaurants.

#### Feedback and self-evaluation

1. Analyze and discuss customer feedback.
2. Facilitate self-evaluation; what went well and what is needed to develop.

### 6. After

# GREEN POP UP 4 ALL - AFTER



See more [here](#)

#### Evaluation

1. The students learned about green skills, entrepreneurial skills, and digital skills.
2. The online platform was easy to use and able to handle a large number of users.
3. Students with fewer opportunities, including those with disabilities, were included in the educational activities.

#### Learning outcomes

#### Sustainability

- Teachers have implemented the concepts of sustainable development and green values in everyday teaching as part of curricula.
- Students have developed a better understanding of sustainability and green values.

#### Entrepreneurial learning

- Students have embraced an entrepreneurial mindset.
- Students use versatile methods for studying, prepared for lifelong learning.

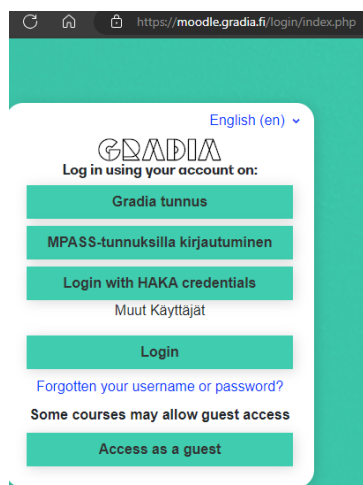
#### Digital skills and competences

- Students have improved their digital skills by using blended learning among teachers.
- Teachers have a more versatile usage of online platforms.
- Teachers share their knowledge with colleagues within their own organization.

## 7. Materials

### Use ready-made course materials

Please feel free to visit our open Moodle course and start utilizing it with your students. Click the button “Access as a guest”. [Access to open course material.](#)



## 8. Technical information

### Where can I get the material?

You can get familiar with a ready-made Moodle course. Please visit material-tag.

If you have a Moodle LMS in your own organization and wish to download the course, please visit our project's webpage, and download the moodle.mbz file from there and upload it to your own LMS.

1. Go to the webpage of the project <https://blogit.gradia.fi/greenpopup4all/project-results>
2. Download moodle.mbz file to your computer.
3. Upload the file to your own LMS.

Please notice that you might need to contact your Moodle administrator to upload a course file to your own environment.

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## 9. Before, during online sessions, popup event and after

#### Before and during the online session:

##### Teacher's path:

- Product development work in the kitchen with the groups.
- Food portion planning.
- Choose the final portions.
- Teaching pricing and marketing channels.
- Prepare (mise en place) the portions.
- Divide the work tasks for the students (2 cooks and 2 waiters/waitresses).
- Execute the PopUp restaurant under the teacher's supervision.
- Feedback discussions with the group:
  - Analysing customer feedback
  - Analysing learning outcomes
  - Analysing students' feedback

#### After the PopUp week:

- Feedback discussions with the teachers
- Analyzing the student's questionnaire
- What can be improved for next time?

## 10. Group formation

- Divide the students into groups of four people. The group must work together to solve the task. Each group must consist of one student from each participating country and with different fields of education, such as chefs/cooks and waiters. When dividing the group, you should also think about the different backgrounds the students have. Finally, select one student to take the lead in the group.

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#### 11. Instruction to Moodle and this online course

[GreenPopUp4all: Instructions to Moodle and this course \(gradia.fi\)](#)

##### **During the online session:**

- Teacher's steps during the workshop?
- Step by step instructions manual for the workshop (instructions and timetable for the process)

##### **During the PopUp week:**

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