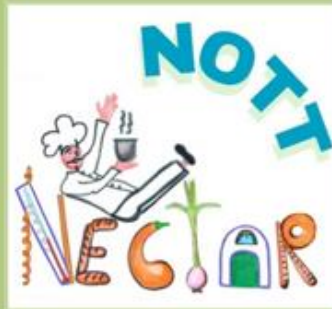


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Activity coordinated by:  
SI4LIFE

## LESSON PLAN LO1-C-1

**Identify and use local and seasonal ingredients in an appropriate way, identify local food suppliers and establish a network with them in order to guarantee constant food supply, also exploiting ICTs and dedicated e-data resources, being aware of the regional food supply chain and of how seasonal products are delivered**

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## Introduction

This template would allow to formalize a suggested approach to the teaching of LO1-C-1. Once completed it can be used by teachers in order to design their own lessons addressing the specific LO.

## Lesson plan for LO1-C-1

### LO1-C-1

**Identify and use local and seasonal ingredients in an appropriate way, identify local food suppliers and establish a network with them in order to guarantee constant food supply, also exploiting ICTs and dedicated e-data resources, being aware of the regional food supply chain and of how seasonal products are delivered**

#### KNOWLEDGE

He/she is able to:

- Compare local food suppliers among the regional food supply chain Recognize local food ingredients, identifying their proper season
- Recognize best practices for seasonal food delivery
- Be aware of the regional food supply chain and of how seasonal products are delivered
- Define and identify (local) food seasonal prices
- Explain procedures about how to establish a network with suppliers in order to guarantee constant food supply
- Outline, identify and compare the main ICT channels for screening and contacting suppliers.

#### SKILLS

He/she is able to:

- Identify and select the most suitable food products and suppliers according to seasonality
- Select and use seasonal ingredients, ensuring constant high quality food supply at best price
- Collect and organize data regarding local food suppliers, using both ICT and personal contacts
- Act as a change agent and promote best recognition and use of local produce among kitchen staff



## Lesson Plan LO1-C-1

### PERSONAL AND TRANSVERSAL COMPETENCES

He/she is able to:

- Interact with producers and suppliers in general identify the critical points of the supply chain system and the possibilities for improvement act in staff for the management of supplies
- Communicate effectively with suppliers, promoting cooperative behaviours
- Interact with other members of the kitchen staff team with an open attitude

**MANDATORY OR OPTIONAL:** *optional*

#### **LINK TO OTHER LOs:**

*LO1-B-1 and LO7-E-1 are fundamental to this LO.*

*Linked to LO1-A-1, LO1-A-2, LO1-C-2, LO7-E-1, LO4-A-1, LO4-A-2, LO4-A-3, LO4-A-4 LO7-E-1 and LO7-E-4*

**EQF LEVEL: EQF4**

#### **OTHER NOTES:**

*Skills for identifying, comparing, monitoring and evaluating regularly the most sustainable and high-quality food suppliers are addressed by LO1-B-1.*

*Basic tools supporting the creation of a data collection are addressed by LO7-E-1*

*The main current digital tools dedicated to food (eg. regional resources...) are addressed by LO7-E-4*

*Skills about how to browse, search, filter and manage data, information and digital content are addressed by LO7-E-1*

*Quality criteria of sustainable suppliers are addressed by LO1-B-1*

## PREPARATORY LOs

These LOs should be introduced before addressing LO1-C-1

- LO1-B-1: Define quality criteria of suppliers (including agri-fish-food chain) in order to identify, compare, monitor and evaluate regularly the best high-quality food suppliers
- LO7-E-1: Browse, search, filter and manage data, information and digital content, evaluating them according to the specific context of application

### FLEXIBILITY TABLE SUGGESTIONS ABOUT EDUCATIONAL STRATEGY

Lecture:	YES, face to face or online
Individual study:	NO
Group work:	YES, face to face or online
Lab:	NO
WBL:	YES, face to face

## HOW TO ADDRESS THE NEEDED KNOWLEDGE (EQF 4)

### CONTENTS AND MATERIALS

KNOWLEDGE TO BE ADDRESSED	RELATED CONTENTS	EDUCATIONAL MATERIALS
Compare local food suppliers among the regional food supply chain. Recognize local food ingredients, identifying their proper season.	Identify the differences between both of them for our needs Identify direct and indirect suppliers	Tables of regional foods and seasonality Platform of food suppliers
Be aware of the regional food supply chain and of how seasonal products are delivered	Verify the delivery and the conditions of the product	Tables of regional foods and seasonality Platform of food suppliers
Define and identify (local) food seasonal prices	Market research and the concealment of the same	Quote platform
Explain procedures about how to establish a network with suppliers in order to guarantee constant food supply	Guarantee fresh products and conditions according to our needs	Power point on "supply and food chain"
Outline, identify and compare the main ICT channels for screening and contacting suppliers.	Identify purchasing and product management platform	Practical lesson with platforms of food supplies



**SUGGESTED ACTIVITIES FOR ADDRESSING THE NEEDED KNOWLEDGE (in compliance with flexibility table)**

**How can you share with students the needed contents?**

A face-to-face lesson will deal with the contents listed in the table

In addition, a power point document will be shared including:

- Identify the main suppliers at the local level
- Analyse the price/quality ratio of each one