# Image result for erasmus plus logoDelivery Guidelines

**Unit 1 –Sustainable Management in Catering Operations**

On successful completion of this unit students should;

1. Understand the meaning of sustainability in a catering operation.
2. Know the three main elements of sustainability.
3. Know the benefits of sustainability in a catering operation.

In this unit the learner is introduced to sustainability. Sustainability is defined, and then broken down into three key areas in order for the learner to gain an understanding of what it takes for a catering operation to be sustainable.

The Three Pillars of Sustainability; societal, environmental and economic are discussed to help the learner to understand how they are interrelated.

## Key topics:

* Defining sustainability
* The Three Pillars of Sustainability
* The Triple Bottom Line of Sustainability
* The consumer demand for sustainably sourced food
* The Benefits of sustainability to a catering business

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| Materials and teaching resources  |
| Unit 1 – Sustainable Management in Catering Operations |
| Type of Resource | Notes |
| PowerPoint Presentation:Introduction to Sustainability | Main topics covered in the presentation:Defining sustainability* The Three Pillars of Sustainability
* Societal Pillar
* Environmental Pillar
* Economic Pillar
* Consumer awareness
* The Benefits of sustainability to a catering business

The presentation is supplemented with two video clips:* Video Unit 1a. Triple Bottom Line / 3 Pillars of Sustainability Explained
* Video Unit 1b. Sustainable Catering
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| **Case Study** | **Follow links below** |
| Case Study 1[Monty's Lounge Restaurant - Local, sustainable, ethical business](https://microsites.bournemouth.ac.uk/destinationfeelgood/files/2015/04/Case-Study-Monty%E2%80%99s-Lounge-Restaurant.pdf)Case Study 2[Poco Tapas Bar, Bristol](https://thesra.org/members/poco/)Case Study 3[Azurmendi, Spain](https://azurmendi.restaurant/en/sustainable-restaurant/)Case Study 4[Contini, Edinburgh](https://www.contini.com/about/sustainability) |

# Assessment

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| **Learning Outcomes** | **Assessment Criteria** |
| 1. Understand the Meaning of sustainability in a catering operation
 | 1.1 Explain the meaning of sustainability in a catering operation.1.2 Describe the key factors of sustainability in a catering operation |
| 1. Know the benefits of creating a sustainable catering operation
 | 2.1 Explain the positive impacts of a catering operation adapting sustainable practices |

The assessments for Unit 1 cover both the learning outcomes and the assessment criteria listed above. The assessments overlap with some covering more than one criterion.

## Assessment 1

Assessment 1 is a multiple-choice test where the learner must choose one answer for each of the 20 questions. This addresses assessment criteria 1.1 and 1.2.

## Assessment 2

Assessment 2 is a fill in the blanks test where the learner must choose a word from a selection at the top of the page to fill in any blanks in order to make sense of the paragraph. This addresses assessment criteria 1.1 and 1.2.

## Assessment 3

Assessment 3 is a list of 6 short questions to be answered based on the Case Study 1. This addresses criteria 1.2 and 2.1.

**Assessment 1 Answers**

Answers to the multiple-choice questionnaire on Unit 1: Sustainable Management in Catering Operations

1. C
2. B
3. C
4. C
5. C
6. C
7. A
8. C
9. A
10. B
11. B
12. B
13. B
14. C
15. A
16. B
17. A
18. A
19. A
20. B

**Assessment 2 Solution**

Solution to the fill in the blank assessment on Unit 1: Sustainable Management in Catering Operations

Sustainability is the ability to produce what we need for our current needs without negatively affecting the needs of future **generations**. As **consumers** become more aware of the impact of consumption on the planet and communities, there is **increased** demand to see more sustainably sourced foods on menus and more sustainable practices in catering operations. There are **three** pillars of Sustainability; societal, environmental and economic which are more often informally referred to as the triple bottom line; people, planet and profit in business. The **societal** pillar looks at how catering operations treat suppliers, employees and customers. The environmental pillar addresses how catering operations take care of the **planet**. This includes the way they source their **ingredients**, how they utilise natural resources as well as waste management. The economic pillar looks at how catering operations manage their **finances** in order to earn a profit. The Three Pillars of Sustainability are **linked** and cannot exist in isolation. If one area is weak, this can adversely affect the chances of sustaining the business into the future. The benefits of **sustainability** are also related. For example, **reducing** waste helps the bottom line of profit and the planet as well as portraying a positive **image** and relationship with suppliers, employees and consumers.

**Assessment 3 Solution**

Solution to the written test assessment on Unit 1: Sustainable Management in Catering Operations

1. **Name one way Monty’s Lounge responded to the needs of their customers?**

*Anyone of the following answers will suffice.*

* Monty’s Lounge Restaurant created a relaxed homely environment for their customers.
* Based on consumer demand they provided healthy and high quality food.
* They also offer transparency to customers in relation to how they source their produce
* Staff have good product knowledge
1. **What actions did Monty’s Lounge take to reduce food miles?**
* The restaurant sources local produce when in season reducing the journey from farm to table.
1. **Name two things Monty’s Lounge has done to look after the people associated with their business.**
* They are providing healthy and high quality food that customers want to see on menus.
* Monty’s Lounge Restaurant joined the cycle to work scheme for employees.
* They also contributed to building the local community by creating connections with other local businesses.
* The overall effect of their people centred approach means customers enjoy the place for its relaxed and welcoming environment
1. **Give an example of how Monty’s Lounge Restaurant has linked environmental sustainability with societal sustainability**
* The cycle to work scheme promotes health and well-being for staff and reduces carbon emissions where the alternative transport may have been a motorized vehicle.
* One of the reasons customers come to Monty’s Lounge is for locally sourced fresh ingredients which has a three way effect of lowering food miles and therefore carbon emissions as well as supporting local producers.
1. **Have all Three Pillars of Sustainability been given consideration in this case study? Please explain your answer.**
* Yes. Although the economic pillar hasn’t been discussed. The restaurant seems to be busy which gives the impression that it is financially viable. The environment has been mentioned a number of ways. Measures such as recycling, water restrictors on toilets and taps, waste reduction measures, cycle to work scheme and locally sourced food. Equally the societal pillar is talked about as Monty’s Lounge Restaurant put people at the centre of their business; the suppliers, staff and customers
1. **What are the benefits of sustainable practices for this business?**
* Satisfied customers and in turn increased customer loyalty.
* Job satisfaction and wellness for employees.
* Reduced costs by implementing sustainable practices in their business.
* Improved community by the creation of alliances with other businesses and a general sense of well-being which is good for locals and tourists.
* All of these contribute to the sustainability of the restaurant.

# Unit 1: Sustainable Management in Catering Operations

***The following information relates to Unit 1 PowerPoint and general support material for Unit 1.***

Useful Links

* The Sustainable Restaurant’s Association - <https://awards.thesra.org/>
* <https://openforbusiness.opentable.com/tips/12-ways-to-make-your-restaurant-more-sustainable/>

Sources of Information

* Azurmendi, 2018. *Azurmendi wins the most sustainable restaurant award by The World’s 50 Best Restaurants.* [Online] Available at: <https://azurmendi.restaurant/en/azurmendi-wins-sustainable-restaurant-award-worlds-50-best-restaurants/>
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* Bournemouth University, 2015. *Case Study Monty's Lounge Restaurant.* [Online] Available at: <https://microsites.bournemouth.ac.uk/destinationfeelgood/files/2015/04/Case-Study-Monty%E2%80%99s-Lounge-Restaurant.pdf>
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* Contini, V. &. C., 2018. *Sustaibability.* [Online]
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* Sustainable Restaurants Association, 2018. Poco Tapas Bar, Bristol. [Online] Available at: <https://awards.thesra.org/awards/business-of-the-year/>
[Accessed 5 December 2018].
* YouTube, 2015. Triple Bottom Line/ 3 Pillars of Sustainability 2. [Online] Available at: <https://www.youtube.com/watch?v=GsTPbnV8nE0>
[Accessed 21 December 2018].
* YouTube, 2017. Sustainable Catering in 2 mins. [Online] Available at: <https://www.youtube.com/watch?v=nb_36ouU2xE&t=43s>
[Accessed 21 December 2018].

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