

Unit 308: Produce and present advanced main course dishes using standardised recipes

Sample lesson plan 10

Course number: _____ Course title: _____

Tutor's name: _____ Date: _____ Time: _____ Lesson length: 6 hours Room: _____

Lesson topic:

Aims:

- The purpose of this unit is to provide learners with the skills in how to produce and present advanced main course dishes using standardised recipes, ensuring an ability to adjust standardised recipes to meet volume demands or guest needs
- Learners will also use classical and contemporary methods of preparation to create the main course to a meal experience or lunch option for the guest suitable for restaurant and volume catering.

Learning outcomes:

To enable learners to understand:

- advanced fish, shellfish and crustacean main course dishes.

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
5 minutes	Registration and welcome	Take register.		
15 minutes	Recap previous session	<p>Task learners to list on a whiteboard the different types of cooking methods associated with the production of advanced fish, shellfish and crustacean main course dishes. In addition, undertake a short quiz based on the types of dishes that can be produced.</p> <p>Discuss any follow up points or questions the learners may have from previous lesson.</p>	<p>Task learners to list on a whiteboard the different types of cooking methods associated with the production of advanced fish, shellfish and crustacean main course dishes.</p> <p>Learner discussion and Q&A.</p>	<p>Whiteboard</p> <p>IT</p>
10 minutes	Follow-up of pre-lesson preparation	Having set a preparation task in the previous session, Worksheet 5 : Prep, cook and finish advanced fish, shellfish and crustacean main course dishes, individual learners to present their paper for peer review/marketing and any areas of concern should be addressed to the tutor for review.	<p>Individual learners to present their paper for peer review/marketing and any areas of concern should be addressed to the tutor for review.</p> <p>Learner discussion and Q&A.</p>	Worksheet 5
5 minutes	Aims and objectives	Discuss the aims and objectives for the lesson.	Learner discussion and Q&A.	<p>Whiteboard</p> <p>IT</p>
5 minutes	Introductory task 1:	Outline the focus of the lesson to include:	Learner discussion and Q&A.	<p>Whiteboard</p> <p>IT</p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	<p>Prepare a range of advanced fish, shellfish and crustacean main course dishes using correct preparation methods</p> <p>Cook a range of advanced fish, shellfish and crustacean main course dishes using different methods of cookery</p> <p>Apply quality checks during the cooking of advanced fish, shellfish and crustacean main course dishes</p> <p>Use equipment safely during the cooking of advanced fish, shellfish and crustacean main course dishes</p> <p>Finish a range of advanced fish, shellfish and crustacean main course using appropriate finishing methods.</p>	<ul style="list-style-type: none"> preparation, cooking and finishing of advanced fish, shellfish and crustacean main course dishes. <p>Encourage Q&A and discussion in order to engage and develop ideas and thinking which will help with the completion of this unit.</p>		

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
30 minutes	<p>Introductory task 2:</p> <p>Prepare a range of advanced fish, shellfish and crustacean main course dishes using correct preparation methods</p> <p>Cook a range of advanced fish, shellfish and crustacean main course dishes using different methods of cookery</p> <p>Apply quality checks during the cooking of advanced fish, shellfish and crustacean main course dishes</p> <p>Use equipment safely during the cooking of advanced fish, shellfish and crustacean main course dishes</p> <p>Finish a range of advanced fish, shellfish</p>	<p>Provide learners with recipes decided by the centre, considering a wide range of different preparation, cooking and finishing methods and showing full coverage of the assessment criteria. Learners are to weigh the ingredients required for:</p> <ul style="list-style-type: none"> advanced fish, shellfish and crustacean main course dishes using the boiling method of cookery advanced fish, shellfish and crustacean main course dishes using the braising method of cookery advanced fish, shellfish and crustacean main course dishes using the poaching method of cookery advanced fish, shellfish and crustacean main course dishes using the sautéing method of cookery. 	<p>Learners are to weigh the ingredients required for:</p> <ul style="list-style-type: none"> advanced fish, shellfish and crustacean main course dishes using the boiling method of cookery advanced fish, shellfish and crustacean main course dishes using the braising method of cookery advanced fish, shellfish and crustacean main course dishes using the poaching method of cookery advanced fish, shellfish and crustacean main course dishes using the sautéing method of cookery. <p>Learners to prepare and cook and finish the dishes.</p> <p>Learner discussion and Q&A.</p>	<p>Whiteboard</p> <p>Recipes</p> <p>Ingredients</p> <p>Large and small equipment</p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	and crustacean main course using appropriate finishing methods.			
4.5 hours	<p>Main body of lesson:</p> <p>Prepare a range of advanced fish, shellfish and crustacean main course dishes using correct preparation methods</p> <p>Cook a range of advanced fish, shellfish and crustacean main course dishes using different methods of cookery</p> <p>Apply quality checks during the cooking of advanced fish, shellfish and crustacean main course dishes</p> <p>Use equipment safely during the cooking of advanced fish, shellfish and crustacean main course dishes</p>	<p>Activity: Tutors should apply the explain, demonstrate, imitate and practice (EDIP) teaching methodology.</p> <p>Following the explanation and demonstration task learners to prepare and cook and finish the dishes. Encourage the learners to develop their skills through observation and individual feedback.</p> <p>Explain the requirements to evaluate each and every dish against their specification.</p>	<p>Learners to prepare and cook and finish the dishes.</p> <ul style="list-style-type: none"> advanced fish, shellfish and crustacean main course dishes using the boiling method of cookery advanced fish, shellfish and crustacean main course dishes using the braising method of cookery advanced fish, shellfish and crustacean main course dishes using the poaching method of cookery advanced fish, shellfish and crustacean main course dishes using the sautéing method of cookery. <p>Learner discussion and Q&A.</p>	<p>Whiteboard</p> <p>Recipes</p> <p>Ingredients</p> <p>Large and small equipment</p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	Finish a range of advanced fish, shellfish and crustacean main course using appropriate finishing methods.			
20 minutes	<p>Summary of session:</p> <p>Prepare a range of advanced fish, shellfish and crustacean main course dishes using correct preparation methods</p> <p>Cook a range of advanced fish, shellfish and crustacean main course dishes using different methods of cookery</p> <p>Apply quality checks during the cooking of advanced fish, shellfish and crustacean main course dishes</p>	Group question and answer session: Ask individual learners oral questions specific to the topic.	Learner discussion and Q&A.	

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	<p>Use equipment safely during the cooking of advanced fish, shellfish and crustacean main course dishes</p> <p>Finish a range of advanced fish, shellfish and crustacean main course using appropriate finishing methods.</p>			
<p>How learning is to be measured:</p> <ul style="list-style-type: none">• Oral questions and answers• End of unit assessment (City and Guilds set).				
<p>Homework/research work:</p> <ul style="list-style-type: none">•				
<p>Lesson evaluation</p>		<ul style="list-style-type: none">• Was the lesson better than expected• As expected• Worse than expected		
<p>Lesson evaluation/comments:</p>				
<p>Suggestions/modifications for next lessons:</p>				