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

# Sample lesson plan 13

**Course number:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Course title:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Tutor’s name:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Date:** \_\_\_\_\_\_\_\_\_\_\_\_\_ **Time:** \_\_\_\_\_\_\_\_\_\_\_\_\_ **Lesson length:** 3 hours **Room:** \_\_\_\_\_\_\_\_\_\_\_

**Lesson topic:**

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| **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 vegetarian 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. | | Group discussion/reflection: Reflection of the previous session focusing on what went well and what could be improved in the production, cooking and finishing of advanced fish, shellfish and crustacean main course dishes.  Discuss any follow up points or questions the learners may have from previous lesson | Group discussion/reflection: Reflection of the previous session focusing on what went well and what could be improved in the production, cooking and finishing of advanced fish, shellfish and crustacean main course dishes.  Learner discussion and Q&A. | Whiteboard  IT |
| 5 minutes | Aims and objectives. | | Discuss the aims and objectives for the lesson. | Learner discussion and Q&A. | Whiteboard  IT |
| 5 minutes | Introductory task 1:  Prepare a range of advanced vegetarian main course dishes using correct preparation methods  Cook a range of advanced vegetarian main course dishes using different methods of cookery  Apply quality checks during the cooking of advanced vegetarian main course dishes  Use equipment safely during the cooking of advanced vegetarian main course dishes  Finish a range of advanced vegetarian main course using appropriate finishing methods. | | Outline the focus of the lesson to include:     * preparation, cooking and finishing of advanced vegetarian main course dishes.   Encourage Q&A and discussion in order to engage and develop ideas and thinking which will help with the completion of this unit. | Learner discussion and Q&A. | Whiteboard  IT |
| 20  minutes | Introductory task 2:  Prepare a range of advanced vegetarian main course dishes using correct preparation methods  Cook a range of advanced vegetarian main course dishes using different methods of cookery  Apply quality checks during the cooking of advanced vegetarian main course dishes  Use equipment safely during the cooking of advanced vegetarian main course dishes  Finish a range of advanced vegetarian main course using appropriate finishing methods. | | Activity: Think-pair-share: Ask learners tin small groups to think about a classical well-recognised meat, poultry, offal fish, shellfish or crustacean main course dish. In groups, they should redesign the dish to make it vegetarian and apply modern cookery techniques and ingredients, for example deconstruction of the dish. Groups should describe the characteristic of the new approach to the dishes.  Groups should present and discuss as a class.  Set a time limit of 20 minutes. Discuss/fill gaps as a class. | Learners in small groups to think about a classical well-recognised meat, poultry, offal fish, shellfish or crustacean main course dish. Groups to redesign the dish to make it vegetarian and apply modern cookery techniques and ingredients, for example deconstruction of the dish. Groups should describe the characteristic of the new approach to the dishes.  Learner discussion and Q&A. | Whiteboard  IT |
| 50 minutes | Main body of lesson**:**  Prepare a range of advanced vegetarian main course dishes using correct preparation methods  Cook a range of advanced vegetarian main course dishes using different methods of cookery  Apply quality checks during the cooking of advanced vegetarian main course dishes  Use equipment safely during the cooking of advanced vegetarian main course dishes  Finish a range of advanced vegetarian main course using appropriate finishing methods. | | Deliver **PowerPoint presentation 11**: Preparation methods for advanced vegetarian main course dishes  Group discussion: Discuss the importance, impact and reasons for quality checks production of advanced vegetarian main course dishes. Individuals to discuss with peers and then as a group.  Activity: Tutor to provide learners with a number of different recipes for advanced vegetarian main course dishes. Learners as small groups to identify the different types of preparation methods used in the production of the dish  **Activity 10:** Advanced vegetarian main course dishes preparation. Set a time limit of 20 minutes. Discuss/fill gaps as a class. | Group discussion: Discuss the importance, impact and reasons for quality checks production of advanced vegetarian main course dishes. Individuals to discuss with peers and then as a group.  Activity: Tutor to provide learners with a number of different recipes for advanced vegetarian main course dishes. Learners as small groups to identify the different types of preparation methods used in the production of the dish  Learner discussion and Q&A. | Whiteboard  IT  **PowerPoint presentation 11**  **Activity 10** |
| 20 minutes | Main body of lesson:  Prepare a range of advanced vegetarian main course dishes using correct preparation methods  Cook a range of advanced vegetarian main course dishes using different methods of cookery  Apply quality checks during the cooking of advanced vegetarian main course dishes  Use equipment safely during the cooking of advanced vegetarian main course dishes  Finish a range of advanced vegetarian main course using appropriate finishing methods. | | **Deliver PowerPoint presentation 12:** Cooking methods for advanced vegetarian main course dishes. | Learner discussion and Q&A. | Whiteboard  IT  **PowerPoint Presentation 12** |
| 40 minutes | Main body of lesson:  Prepare a range of advanced vegetarian main course dishes using correct preparation methods  Cook a range of advanced vegetarian main course dishes using different methods of cookery  Apply quality checks during the cooking of advanced vegetarian main course dishes  Use equipment safely during the cooking of advanced vegetarian main course dishes  Finish a range of advanced vegetarian main course using appropriate finishing methods | | Activity:Using the recipes and dishesprovided by the tutor earlier in the session, learners as small groups are to design how the dish would be presented on the plate and served to the guest. They must provide a justification on the design and service of the dish. Paper and coloured pens/pencils should be provided.  **Activity 11:** Advanced vegetarian main course Plating. Set a time limit of 40 minutes. Discuss/fill gaps as a class  Group discussion: Discuss the importance of cross contamination and safe working when cooking and producing advanced vegetarian main courses. | Activity:Using the recipes and dishesprovided by the tutor earlier in the session, learners as small groups are to design how the dish would be presented on the plate and served to the guest. They must provide a justification on the design and service of the dish. Paper and coloured pens/pencils should be provided.  Group discussion: Discuss the importance of cross contamination and safe working when cooking and producing advanced vegetarian main courses.  Learner discussion and Q&A. | Whiteboard  IT  **Activity 11** |
| 20 minutes | Summary of session | | Group question and answer session: Ask individual learners oral questions specific to the topic.  **Set independent learning**:  Using the internet, learners are to design an innovative advanced vegetarian main course that could be served on a new menu launch.  Learners to complete **Worksheet 6:** Prep, cook and finish advanced vegetarian main course dishes. This should be completed independently and handed in to the tutor at the next session. | Learner discussion and Q&A. | Worksheet 6 |
| **How learning is to be measured:**   * Oral questions and answers * End of unit assessment (City and Guilds set). | | | | | |
| **Homework/research work:**   * Learners to complete **Worksheet 6:** Prep, cook and finish advanced vegetarian main course dishes. This should be completed independently and handed in to the tutor at the next session. | | | | | |
| **Lesson evaluation** | | * Was the lesson better than expected * As expected * Worse than expected | | | |
| **Lesson evaluation/comments:** | | | | | |
| **Suggestions/modifications for next lessons:** | | | | | |