

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

### Sample lesson plan 18

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

Tutor's name: \_\_\_\_\_ Date: \_\_\_\_\_ Time: \_\_\_\_\_ Lesson length: 5 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:

- sauces for advanced 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 preparation, cooking and finishing methods for the following sauces:</p> <ul style="list-style-type: none"> <li>• Hollandaise</li> <li>• Normandy sauce</li> <li>• Tomato sauce</li> <li>• Red wine reduction sauce</li> <li>• Jus-lie sauce.</li> </ul> <p>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 preparation, cooking and finishing methods for the following sauces:</p> <ul style="list-style-type: none"> <li>• Hollandaise</li> <li>• Normandy sauce</li> <li>• Tomato sauce</li> <li>• Red Wine reduction sauce</li> <li>• Jus-lie sauce.</li> </ul> <p>Learner discussion and Q&amp;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, <b>Worksheet 7:</b> Prep, cook and finish sauces for advanced dishes, individual learners to present their paper for peer review/marking. Any areas of concern should be addressed to the tutor for review.	Individual learners to present their paper for peer review/marking. Any areas of concern should be addressed to the tutor for review.	
5 minutes	Aims and objectives.	Discuss the aims and objectives for the lesson.	Learner discussion and Q&A.	Whiteboard

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
				IT
5 minutes	<p>Introductory task 1:</p> <p>Prepare a range of sauces for advanced dishes using correct preparation methods</p> <p>Cook a range of sauces for advanced dishes using different methods of cookery</p> <p>Apply quality checks during the cooking of sauces for advanced dishes</p> <p>Use equipment safely during the cooking of sauces for advanced dishes</p> <p>Finish a range of sauces for advanced dishes using appropriate finishing methods.</p>	<p>Outline the focus of the lesson to include:</p> <ul style="list-style-type: none"> <li>• preparation, cooking and finishing of a range of sauces for advanced dishes.</li> </ul> <p>Encourage Q&amp;A and discussion in order to engage and develop ideas and thinking which will help with the completion of this unit.</p>	Learner discussion and Q&A.	<p>Whiteboard</p> <p>IT</p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
35 minutes	<p>Introductory task 2:</p> <p>Prepare a range of sauces for advanced dishes using correct preparation methods</p> <p>Cook a range of sauces for advanced dishes using different methods of cookery</p> <p>Apply quality checks during the cooking of sauces for advanced dishes</p> <p>Use equipment safely during the cooking of sauces for advanced dishes</p> <p>Finish a range of sauces for advanced dishes using appropriate finishing methods.</p>	<p>Provide learners with recipes decided by the centre, consider 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"> <li>• cream thickened sauces</li> <li>• emulsified based sauces</li> <li>• gravy-based sauces.</li> </ul>	<p>Learners are to weigh the ingredients required for:</p> <ul style="list-style-type: none"> <li>• cream thickened sauces</li> <li>• emulsified based sauces</li> <li>• gravy-based sauces.</li> </ul> <p>Learner discussion and Q&amp;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
3.5 hours	<p>Main body of lesson:</p> <p>Prepare a range of sauces for advanced dishes using correct preparation methods</p> <p>Cook a range of sauces for advanced dishes using different methods of cookery</p> <p>Apply quality checks during the cooking of sauces for advanced dishes</p> <p>Use equipment safely during the cooking of sauces for advanced dishes</p> <p>Finish a range of sauces for advanced dishes using appropriate finishing methods.</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.</p> <p>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 for:</p> <ul style="list-style-type: none"> <li>• cream thickened sauces</li> <li>• emulsified based sauces</li> <li>• gravy-based sauces.</li> </ul> <p>Learner discussion and Q&amp;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
20 minutes	Summary of session	Group question and answer session: Individual learner’s oral questions specific to the topic.	Learner discussion and Q&A.	
<b>How learning is to be measured:</b> <ul style="list-style-type: none"><li>• Oral questions and answers</li><li>• End of unit assessment (City and Guilds set).</li></ul>				
<b>Homework/research work:</b> <ul style="list-style-type: none"><li>• </li></ul>				
<b>Lesson evaluation</b>		<ul style="list-style-type: none"><li>• Was the lesson better than expected</li><li>• As expected</li><li>• Worse than expected</li></ul>		
<b>Lesson evaluation/comments:</b>				
<b>Suggestions/modifications for next lessons:</b>				