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

# Sample lesson plan 21

**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 side dishes.
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| **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 sauces for advanced 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 sauces for advanced dishes. Learner discussion and Q&A. | WhiteboardIT |
| 5 minutes | Aims and objectives | Discuss the aims and objectives for the lesson.  | Learner discussion and Q&A. | WhiteboardIT |
| 5 minutes | Introductory task 1: Prepare a range of advanced side dishes using correct preparation methodsCook a range of advanced side dishes using different methods of cookeryApply quality checks during the cooking for advanced side dishes Use equipment safely during the cooking of advanced side dishes Finish a range of advanced side dishes using appropriate finishing methods. | Outline the focus of the lesson to include: * preparation, cooking and finishing of advanced side 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. | WhiteboardIT |
| 20minutes | Introductory task 2: Prepare a range of advanced side dishes using correct preparation methodsCook a range of advanced side dishes using different methods of cookeryApply quality checks during the cooking for advanced side dishes Use equipment safely during the cooking of advanced side dishes Finish a range of advanced side dishes using appropriate finishing methods | Activity: Think-pair-share: Ask learners in small groups to write down the reason why advanced sides dishes are essential when serving advanced main courses. Groups to list the most common types of advanced side dishes used and their classification. 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 write down the reason why advanced sides dishes are essential when serving advanced main courses. Groups to list the most common types of advanced side dishes used and their classification. Learner discussion and Q&A. | WhiteboardIT |
| 40 minutes | Main body of lesson:Prepare a range of advanced side dishes using correct preparation methodsCook a range of advanced side dishes using different methods of cookeryApply quality checks during the cooking for advanced side dishes Use equipment safely during the cooking of advanced side dishes Finish a range of advanced side dishes using appropriate finishing methods. | Deliver **PowerPoint presentation 17**: Preparation methods for advanced side dishes. Group discussion: Discuss the importance, impact and reasons for quality checks production of advanced side dishes. Individuals to discuss with peers and then as a group.Activity**:** Tutor to provide learners with a number of different recipes for a range advanced side dishes. Learners as small groups to identify the different types of preparation and cooking methods used in the production of advanced side dishes.**Activity 14:** Preparation of advanced side dishes. 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 side dishes. Individuals to discuss with peers and then as a group.Activity: Tutor to provide learners with a number of different recipes for a range advanced side dishes. Learners as small groups to identify the different types of preparation and cooking methods used in the production of advanced side dishes.Learner discussion and Q&A. | WhiteboardIT**PowerPoint presentation 17**.**Activity 14** |
| 30 minutes | Main body of lesson:Prepare a range of advanced side dishes using correct preparation methodsCook a range of advanced side dishes using different methods of cookeryApply quality checks during the cooking for advanced side dishes Use equipment safely during the cooking of advanced side dishes Finish a range of advanced side dishes using appropriate finishing methods. | Deliver **PowerPoint presentation 18**: Cooking methods for advanced side dishes. | Learner discussion and Q&A. | WhiteboardIT**PowerPoint presentation 18** |
| 40 minutes | **Main body of lesson:**Prepare a range of advanced side dishes using correct preparation methodsCook a range of advanced side dishes using different methods of cookeryApply quality checks during the cooking for advanced side dishes Use equipment safely during the cooking of advanced side dishes Finish a range of advanced side dishes using appropriate finishing methods. | Deliver **PowerPoint Presentation 19**: Finishing Methods for advanced side dishesActivity: Learners as small groups are to design a one-page fact sheet on the safe production and cooking of advanced side dishes that can be given to new commis chef joining the kitchen. Paper and coloured pens/pencils should be provided or the use of IT facilities.**Activity 15:** Advanced side dishes Handout. Set a time limit of 40 minutes. Discuss/fill gaps as a class.Group discussion: Discuss the importance of the correct finishing of advanced side dishes. | Activity: Learners as small groups are to design a one-page fact sheet on the safe production and cooking of advanced side dishes that can be given to new commis chef joining the kitchen. Complete **Activity 15.**Group discussion: Discuss the importance of the correct finishing of advanced side dishes.Learner discussion and Q&A. | WhiteboardIT**PowerPoint presentation 19****Activity** **15** |
| 20 minutes | Summary of session: Prepare a range of advanced side dishes using correct preparation methodsCook a range of advanced side dishes using different methods of cookeryApply quality checks during the cooking for advanced side dishes Use equipment safely during the cooking of advanced side dishes Finish a range of advanced side dishes using appropriate finishing methods. | Group question and answer session: Individual learner’s oral questions specific to the topic.**Set independent learning**: Learners to complete **Worksheet 8:** Prep, cook and finish advanced side dishes. This should be completed independently and handed in to the tutor at the next session. | Learner discussion and Q&A. | WhiteboardITWorksheet 8 |
| **How learning is to be measured:*** Oral questions and answers
* **Activities 14 and 15**
* **Worksheet 8**
* End of unit assessment (City and Guilds set).
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| **Homework/research work:*** Learners to complete **Worksheet 8:** Prep, cook and finish advanced side dishes. This should be completed independently and handed in to the tutor at the next session.
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| **Lesson evaluation**  | * Was the lesson better than expected
* As expected
* Worse than expected
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| **Lesson evaluation/comments:** |
| **Suggestions/modifications for next lessons:** |