

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

Sample lesson plan 3

Course number: _____ Course title: _____

Tutor's name: _____ Date: _____ Time: _____ Lesson length: 3 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 meat, poultry and offal main course dishes
- advanced fish, shellfish & crustacean main course dishes
- advanced vegetarian main course dishes
- hot sauces for advanced dishes
- advanced side 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 safe use of both large and small equipment checks associated with the production of advanced main course dishes.</p> <p>In addition, undertake a short quiz based on the types of equipment used.</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 safe use of both large and small equipment checks associated with the production of advanced main course dishes.</p> <p>Learner discussion and Q&A.</p>	<p>Whiteboard</p> <p>Worksheet 3</p>
15 minutes	Follow-up of pre-lesson preparation	<p>Having set a preparation task in the previous session, Worksheet 3: Large and small equipment, individual learners to present their paper for peer review/marking. Any areas of concern should be addressed to the tutor for review.</p> <p>Learners to submit to the tutor their research on a Michelin starred restaurant and analysis on the main menu and explain why they believe the dishes on the menu have been chosen i.e. indicative points should include restaurant/chef style, seasonality, number of items on the menu etc. Tutor</p>	Individual learners to present their paper for peer review/marking. Any areas of concern should be addressed to the tutor for review.	

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
		to mark post lesson and provide individual feedback to the learner.		
5 minutes	Aims and objectives	Discuss the aims and objectives for the lesson.	Learner discussion and Q&A.	Whiteboard
5 minutes	<p>Introductory task 1:</p> <p>Prepare a range of advanced main courses dishes using correct preparation methods</p> <p>Cook a range of advanced main courses dishes using different methods of cookery</p> <p>Apply quality checks during the cooking of advanced main courses dishes</p> <p>Use equipment safely during the cooking of advanced main courses dishes</p> <p>Finish a range of advanced main courses</p>	<p>Outline the focus of the lesson to include:</p> <ul style="list-style-type: none"> preparation, cooking and finishing of advanced meat, poultry and offal 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>	Learner discussion and Q&A.	Whiteboard

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	dishes using appropriate finishing methods.			
15 minutes	<p>Introductory task 2:</p> <p>Prepare a range of advanced main courses dishes using correct preparation methods</p> <p>Cook a range of advanced main courses dishes using different methods of cookery</p> <p>Apply quality checks during the cooking of advanced main courses dishes</p> <p>Use equipment safely during the cooking of advanced main courses dishes</p> <p>Finish a range of advanced main courses dishes using appropriate finishing methods</p>	<p>Activity: Think-pair-share: Ask learners in small groups to think about a well-recognised meat or poultry or offal main course dish. Groups to redesign the dishes to apply modern cookery techniques and ingredients, for example deconstruction of the dish. Groups should describe the characteristic of the new approach to the dishes.</p> <p>Groups should present and discuss as a class. Set a time limit of 20 minutes. Discuss/fill gaps as a class</p> <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>	<p>Learners to think about a classical well recognised meat or poultry or offal main course dish. Groups to redesign the dishes to apply modern cookery techniques and ingredients, for example deconstruction of the dish. Groups should describe the characteristic of the new approach to the dishes.</p> <p>Select individual groups to present their thoughts to the rest of the group. Encourage Q&A session after each presentation.</p>	Whiteboard

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
40 minutes	<p>Main body of lesson:</p> <p>Prepare a range of advanced main courses dishes using correct preparation methods</p> <p>Cook a range of advanced main courses dishes using different methods of cookery</p> <p>Apply quality checks during the cooking of advanced main courses dishes</p> <p>Use equipment safely during the cooking of advanced main courses dishes</p> <p>Finish a range of advanced main courses dishes using appropriate finishing methods.</p>	<p>Deliver PowerPoint presentation 5: Preparation Methods for advanced meat, poultry and offal main course dishes</p> <p>Group discussion: Discuss the importance, impact and reasons for following recipes in the production of advanced meat, poultry and offal main course dishes. Individuals to discuss with peers and then as a group.</p> <p>Activity: Tutor to provide learners with a number of different recipes for advanced meat, poultry and offal main course dishes. Learners as small groups to identify the different types of preparation methods used in the production of the dish.</p> <p>Activity 6: Advanced meat, poultry and offal main course dishes preparation. Set a time limit of 20 minutes. Discuss/fill gaps as a class.</p> <p>Select individual groups to present their thoughts to the rest of the group. Encourage Q&A session after each presentation.</p>	<p>Group discussion: Discuss the importance, impact and reasons for following recipes in the production of advanced meat, poultry and offal main course dishes. Pair activity - Individuals to discuss with peers and then as a group.</p> <p>Learners as small groups to identify the different types of preparation methods used in the production of the dish.</p> <p>Complete Activity 6. Individual groups to present their thoughts to the rest of the group.</p> <p>Learner discussion and Q&A.</p>	<p>IT</p> <p>Whiteboard</p> <p>PowerPoint presentation 5: Preparation Methods for advanced meat, poultry and offal main course dishes</p> <p>Activity6.</p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
20 Minutes	<p>Main body of lesson:</p> <p>Prepare a range of advanced main courses dishes using correct preparation methods</p> <p>Cook a range of advanced main courses dishes using different methods of cookery</p> <p>Apply quality checks during the cooking of advanced main courses dishes</p> <p>Use equipment safely during the cooking of advanced main courses dishes</p>	<p>Deliver PowerPoint presentation 6: Cooking methods for advanced meat, poultry and offal main course dishes.</p> <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>	Learner discussion and Q&A.	<p>IT</p> <p>Whiteboard</p> <p>PowerPoint presentation 6</p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	Finish a range of advanced main courses dishes using appropriate finishing methods.			
40 Minutes	<p>Main body of lesson:</p> <p>Prepare a range of advanced main courses dishes using correct preparation methods</p> <p>Cook a range of advanced main courses dishes using different methods of cookery</p> <p>Apply quality checks during the cooking of advanced main courses dishes</p> <p>Use equipment safely during the cooking of advanced main courses dishes</p>	<p>Deliver PowerPoint presentation 7: Finishing methods for advanced meat, poultry and offal main course dishes.</p> <p>Activity: Using the recipes and dishes provided 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.</p> <p>Activity 7: Advanced meat, poultry and offal main course plating. Set a time limit of 40 minutes. Discuss/fill gaps as a class.</p> <p>Group discussion: Discuss the importance of temperature and time when cooking and producing advanced</p>	<p>Activity: Using the recipes and dishes provided 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.</p> <p>Group discussion: Discuss the importance of temperature and time when cooking and producing Advanced meat, poultry and offal main course dishes.</p> <p>Learner discussion and Q&A.</p>	<p>IT</p> <p>Whiteboard</p> <p>PowerPoint presentation 7</p> <p>Activity 7</p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	Finish a range of advanced main courses dishes using appropriate finishing methods.	meat, poultry and offal 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.		
20 minutes	<p>Summary of session:</p> <p>Prepare a range of advanced main courses dishes using correct preparation methods</p> <p>Cook a range of advanced main courses dishes using different methods of cookery</p> <p>Apply quality checks during the cooking of advanced main courses dishes</p> <p>Use equipment safely during the cooking of</p>	<p>Group question and answer session: Ask individual learners oral questions specific to the topic.</p> <p>Set independent learning:</p> <p>Using the internet, learners are to design an innovative poultry, meat and offal dish that could be served on a new menu launch.</p> <p>Learners to complete Worksheet 4: Prep, cook and finish advanced meat, poultry and offal main course dishes. This should be completed independently and handed in to the tutor at the next session.</p>	Learner discussion and Q&A.	Worksheet 4

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	advanced main courses dishes Finish a range of advanced main courses dishes using appropriate finishing methods			
How learning is to be measured <ul style="list-style-type: none">• Oral questions and answers• Activities 6 and 7• Worksheet 4• End of unit assessment (City and Guilds set).				
Homework/research work: <ul style="list-style-type: none">• Provide Worksheet 4: Prep, cook and finish advanced meat, poultry and offal main course dishes, to be completed independently and handed in the tutor at the next session.				
Lesson evaluation		<ul style="list-style-type: none">• Was the lesson better than expected• As expected• Worse than expected		
Lesson evaluation/comments:				
Suggestions/modifications for next lessons:				