

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

### Sample lesson plan 7

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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 meat, poultry and offal 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>Reflection of the previous session focusing on what went well and what could be improved in the production, cooking and finishing of advanced meat, poultry and offal main course dishes.</p> <p>Discuss any follow up points or questions the learners may have from previous lesson.</p>	<p>Reflection of the previous session focusing on what went well and what could be improved in the production, cooking and finishing of advanced meat, poultry and offal main course dishes.</p> <p>Learner discussion and Q&amp;A.</p>	Whiteboard
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 meat, poultry and offal main courses dishes using correct preparation methods</p> <p>Cook a range of advanced meat, poultry and offal main courses dishes using different methods of cookery</p>	<p>Outline the focus of the lesson to include:</p> <ul style="list-style-type: none"> <li>preparation, cooking and finishing of advanced meat, poultry and offal main course 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.	Whiteboard

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	<p>Apply quality checks during the cooking of advanced meat, poultry and offal main courses dishes</p> <p>Use equipment safely during the cooking of advanced meat, poultry and offal main courses dishes</p> <p>Finish a range of advanced meat, poultry and offal main courses using appropriate finishing methods.</p>			
40 minutes	<p>Introductory task 2:</p> <p>Prepare a range of advanced meat, poultry and offal main courses dishes using correct preparation methods</p> <p>Cook a range of advanced meat, poultry and offal main courses</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"> <li>advanced meat, poultry and offal main course dishes using the grilling method of cookery</li> </ul>	<p>Learners are to weigh the ingredients required for:</p> <ul style="list-style-type: none"> <li>advanced meat, poultry and offal main course dishes using the grilling method of cookery</li> <li>advanced meat, poultry and offal main course dishes using the sous vide method of cookery</li> </ul>	<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
	<p>dishes using different methods of cookery</p> <p>Apply quality checks during the cooking of advanced meat, poultry and offal main courses dishes</p> <p>Use equipment safely during the cooking of advanced meat, poultry and offal main courses dishes</p> <p>Finish a range of advanced meat, poultry and offal main courses using appropriate finishing methods.</p>	<ul style="list-style-type: none"> <li>advanced meat, poultry and offal main course dishes using the sous vide method of cookery</li> </ul>	<p>Learners to prepare and cook and finish the dishes.</p> <p>Learner discussion and Q&amp;A.</p>	
4.5 hours	<p>Main body of lesson:</p> <p>Prepare a range of advanced meat, poultry and offal main courses dishes using correct preparation 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>Learners to prepare and cook and finish the dishes.</p> <ul style="list-style-type: none"> <li>advanced meat, poultry and offal main course dishes using the grilling method of cookery</li> </ul>	<p>Whiteboard</p> <p>Recipes</p> <p>Ingredients</p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	<p>Cook a range of advanced meat, poultry and offal main courses dishes using different methods of cookery</p> <p>Apply quality checks during the cooking of advanced meat, poultry and offal main courses dishes</p> <p>Use equipment safely during the cooking of advanced meat, poultry and offal main courses dishes</p> <p>Finish a range of advanced meat, poultry and offal main courses using appropriate finishing methods</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>	<ul style="list-style-type: none"> <li>advanced meat, poultry and offal main course dishes using the sous vide method of cookery</li> </ul> <p>Learner discussion and Q&amp;A.</p>	<p>Large and small equipment</p>
20 minutes	<p>Summary of session:</p> <p>Prepare a range of advanced meat, poultry</p>	<p>Group question and answer session: Ask individual learners oral questions specific to the topic.</p>	<p>Learner discussion and Q&amp;A.</p>	

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	<p>and offal main courses dishes using correct preparation methods</p> <p>Cook a range of advanced meat, poultry and offal main courses dishes using different methods of cookery</p> <p>Apply quality checks during the cooking of advanced meat, poultry and offal main courses dishes</p> <p>Use equipment safely during the cooking of advanced meat, poultry and offal main courses dishes</p>			

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	Finish a range of advanced meat, poultry and offal main courses using appropriate finishing methods.			
<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>				
<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>				