

Unit 309: Produce and present advanced desserts and dough products using standardised recipes

Sample lesson plan 11

Course number: _____ Course title: _____

Tutor's name: _____ Date: _____ Time: _____ Lesson length: 7 hours Room: _____

Lesson topic:

Aims:

By the end of the lesson the learner will know:

- The purpose of this unit is to provide learners with the skills of how to produce and present advanced desserts and dough products using standardised recipes, ensuring an ability to adjust standardised recipes to meet volume demands or guest needs.
- Learners will develop an understanding and skills to prepare, cook and finish classical and contemporary methods of to create desserts course dishes for a meal experience suitable for restaurant and volume catering.

Learning outcomes:

To enable learners to understand:

- advanced dough items.

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
5 minutes	Registration and welcome	Take register.		
15 minutes	Follow-up of pre-lesson preparation.	Having set a preparation task in the previous session, Worksheet 5: Prep, cook and finish advanced dough items , individual learners to present their paper for peer review/marking. Any areas of concern should be addressed to the tutor for review.	Having set a preparation task in the previous session, Worksheet 5: Prep, cook and finish advanced dough items , individual learners to present their paper for peer review/marking. Any areas of concern should be addressed to the tutor for review. Learner discussion and Q&A.	Whiteboard Worksheet 5
5 minutes	Aims and objectives.	Discuss the aims and objectives for the lesson. Outline the focus of the lesson to include: <ul style="list-style-type: none"> preparation, cooking and finishing of advanced dough items. 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
40 minutes	Introductory task 1:	Provide learners with recipes decided by the centre, considering a wide range of different preparation, cooking and	Learners are to weigh the ingredients required for:	Whiteboard Recipes

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	Be able to prepare, cook and finish advanced dough items.	finishing methods and showing full coverage of the assessment criteria. Learners are to weigh the ingredients required for: <ul style="list-style-type: none"> advanced dough items using the baking method of cookery. 	<ul style="list-style-type: none"> advanced dough items using the baking method of cookery. 	Ingredients Large and small equipment
5 hours 40 minutes	Main body of lesson: Be able to prepare, cook and finish advanced dough items.	Activity: Tutors should apply the explain, demonstrate, imitate and practice (EDIP) teaching methodology. Following the explanation and demonstration task learners to prepare and cook and finish the dough items. Encourage the learners to develop their skills through observation and individual feedback.	Learners to prepare and cook and finish the dishes. Learner discussion and Q&A.	Whiteboard Recipes Ingredients Large and small equipment
15 minutes	Summary of session.	Group question and answer session: Individual learner's oral questions specific to the topic.	Learner discussion and Q&A.	

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
How learning is to be measured <ul style="list-style-type: none">• Oral questions and answers• End of unit assessment (City and Guilds set). Opportunities for embedding core skills: <ul style="list-style-type: none">• The use of research skills using IT• Basic speaking and listening.• Basic writing skills to include spelling.				
Homework/research work:				
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:				