

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

Sample lesson plan 3

Course number: _____ Course title: _____

Tutor's name: _____ Date: _____ Time: _____ Lesson length: 4 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:

- prepare, cook and finish advanced hot dessert dishes
- prepare, cook and finish advanced cold dessert dishes.

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
5 minutes	Registration and welcome.	Take register.		
10 minutes	Recap previous session.	<p>Task learners to list on a white board the safe use of both large and small equipment check associated with the production of hot and cold desserts.</p> <p>In addition, undertake a short quiz based on the types of equipment used</p>	<p>List on a white board the safe use of both large and small equipment checks associated with the production of hot and cold desserts.</p> <p>Learner discussion and Q&A.</p>	Whiteboard
10 minutes	Follow-up of pre-lesson preparation.	<p>Having set a preparation task in the previous session, Worksheet: Large and small equipment. Individual learners to present their paper for peer review/marketing and 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 dessert 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 to mark post lesson and provide individual feedback to the learner.</p>	Individual learners to present their paper for peer review/marketing and any areas of concern should be addressed to the tutor for review.	

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
5 minutes	Aims and objectives.	Discuss the aims and objectives for the lesson.	Learner discussion and Q&A.	Whiteboard
5 minutes	Introductory task 1: Be able to prepare, cook and finish advanced hot and cold dessert dishes.	Outline the focus of the lesson to include: <ul style="list-style-type: none"> preparation, cooking and finishing of hot and cold desserts. 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
20 minutes	Introductory task 2: Be able to prepare, cook and finish advanced hot and cold dessert dishes.	Think-pair-share: Ask learners to in small groups to think about a well-recognised hot and cold dessert 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. Groups should present and discuss as a class.	Learners to in small groups to think about a well-recognised hot and cold dessert 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. Learners should then discuss their idea with a partner before sharing it with the group.	Whiteboard

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
		Set a time limit of 20 minutes. Discuss/fill gaps as a class.	Select individual groups to present their thoughts to the rest of the group. Encourage Q&A session after each presentation.	
45 minutes	Main body of lesson: Be able to prepare advanced hot and cold dessert dishes.	Deliver PowerPoint presentation 5 : Preparation methods for hot and sold desserts. Group discussion: Discuss the importance, impact and reasons for following recipes in the production of hot and cold desserts. Individuals to discuss with peers and then as a group. Activity 7 : Tutor to provide learners with a number of different recipes for advanced desserts. Learners as small groups to think and identify the different types of preparation methods used in the production of the dish. Set a time limit of 20 minutes. Discuss/fill gaps as a class.	Group discussion: Discuss the importance, impact and reasons for following recipes in the production of hot and cold desserts. Individuals to discuss with peers and then as a group. Activity 7 : Learners as small groups to identify the different types of preparation methods used in the production of the dish. Learner discussion and Q&A.	PowerPoint presentation 5 Whiteboard IT Activity 7

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
35 minutes	Main body of lesson: Be able to cook advanced hot and cold dessert dishes.	Deliver PowerPoint presentation 6: Cooking methods for hot and cold desserts.	Learner discussion and Q&A	PowerPoint presentation 6
Break				
55 minutes	Main body of lesson: Be able to finish advanced hot and cold dessert dishes.	Deliver PowerPoint presentation 7: Finishing methods. Activity 8: 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. Set a time limit of 40 minutes. Discuss/fill gaps as a class	Learner discussion and Q&A Activity 8: 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..	PowerPoint presentation 7 Activity 8
35 minutes	Main body of lesson:	Deliver PowerPoint presentation 8: Quality checks.	Learner discussion and Q&A.	PowerPoint presentation 8

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	Be able to finish advanced hot and cold dessert dishes.	Group discussion: Discuss the importance of temperature and time when cooking and producing hot and cold desserts. Discuss/fill gaps as a class.	Discuss the importance of temperature and time when cooking and producing hot and cold desserts.	
15 minutes	Summary of session.	Group question and answer session: Individual learner's oral questions specific to the topic. Set independent learning: Using the internet, learners are to design an innovative hot and cold dessert that could be served on a new menu launch. This should be completed independently and handed in to the tutor at the next session. Learners to complete Worksheet 4: Prep, cook and finish hot and cold desserts. This should be completed independently and handed in to the tutor at the next session.	Learner discussion and Q&A. Using the internet, learners are to design an innovative hot and cold dessert that could be served on a new menu launch. This should be completed independently and handed in to the tutor at the next session. Learners to complete Worksheet 4: Prep, cook and finish hot and cold desserts. This should be completed independently and handed in to the tutor at the next session.	Worksheet 4

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)• Activities 7 and 8 and Worksheet 4. 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 <ul style="list-style-type: none">• Worksheet 4: Prep, cook and finish hot and cold desserts, 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:				