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

Sample lesson plan 5

Course number: _____ **Course title:** _____

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

Lesson topic:

Aims:	Learning outcomes:
By the end of the lesson the learner will know:	To enable learners to:
• 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.	• 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	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 hot dessert dishes.	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 hot dessert dishes. Learner discussion and Q&A.	Whiteboard
5 minutes	Aims and objectives	Discuss the aims and objectives for the lesson. Outline the focus of the lesson to include: • cook a range of advanced hot dessert courses dishes using different methods of cookery • apply quality checks during the cooking of advanced hot dessert course dishes • use equipment safely during the cooking of advanced hot dessert course dishes • finish a range of advanced hot dessert course dishes using appropriate finishing methods.	Learner discussion and Q&A.	Whiteboard

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
		Encourage Q&A and discussion in order to engage and develop ideas and thinking which will help with the completion of this unit.		
40 minutes	Introductory task 1: Be able to prepare, cook and finish advanced hot and cold dessert dishes	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: • hot desserts using the boiling method of cookery • hot desserts using the sous-vide method of cookery • hot desserts using the stewing method of cookery • hot desserts using the combination method of cookery.	Learners are to weigh the ingredients required for: • hot desserts using the boiling method of cookery • hot desserts using the sous-vide method of cookery • hot desserts using the stewing method of cookery • hot desserts using the combination method of cookery.	Whiteboard Recipes Ingredients Large and small equipment
4.5 hours	Main body of lesson: Be able to prepare advanced hot and cold dessert dishes.	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 dishes. 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

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
				Large and small equipment
20 minutes	Summary of session.	Group question and answer session: Individual learner's oral questions specific to the topic.	Learner discussion and Q&A.	

How learning is to be measured:

- Oral questions and answers
- End of unit assessment (City and Guilds set).

Opportunities for embedding core skills:

- The use of research skills using IT
- Basic speaking and listening
- Basic writing skills to include spelling.

Homework/research work:

Lesson evaluation	• Was the lesson better than expected • As expected • Worse than expected

Lesson evaluation/comments:

Suggestions/modifications for next lessons: