

Unit 307: Produce and present advanced starters using standardised recipes

Sample lesson plan 11

Course number: _____ Course title: _____

Tutor's name: _____ Date: _____ Time: _____

Lesson topic: Ingredients for dressings and sauces Lesson length: 5 hours Room: _____

Aims:

- The aim of this unit is to provide learners with the skills of how to produce and present advanced starters using standardised recipes, ensuring an ability to adjust standardised recipes to meet volume demands or guest needs.
- Learners will develop the skills to produce both hot and cold soups, advanced hot and cold starter courses and accompanying sauces that feature on traditional and contemporary menus.

Learning outcomes:

To enable learners to:

- be able to prepare dressings, sauces, chutneys and relishes to accompany starters.

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
5 minutes	Registration and welcome.	Take register.		
5 minutes	Aims and objectives.	Discuss the aims and objectives for the lesson	Learner discussion and Q&A.	Whiteboard
30 minutes	Introduction task 1.	Deliver PowerPoint presentation 11.	Learner discussion and Q&A.	PowerPoint presentation 11
50 minutes	Main body of lesson	<p>Outline the focus of the lesson to include:</p> <ul style="list-style-type: none"> • Thousand island dressing • Caesar dressing • Andalusian sauce • Balsamic dressing • Regional dressings • Various oils could also be used to enhance dishes e.g. parsley, basil, walnut. <p>The introduction of foams as an espuma could be used to enhance dishes e.g. pea, asparagus.</p> <ul style="list-style-type: none"> • Produce standard recipes for dressings, to accompany starters 	Learner discussion and Q&A.	Whiteboard

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
		<ul style="list-style-type: none"> • Cook a range of dressings, sauces, chutneys and relishes • Checking quality of all ingredients • Adapt standard recipes, increase yield amounts for more covers and adjust ingredients to ensure quality if maintained. <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>		
30 minutes	Task 2	Task learners to complete Worksheet 11 . Set a time limit of 30 minutes. Discuss/fill gaps as a class.	<p>Complete Worksheet 11.</p> <p>Learner discussion and Q&A</p> <p>From previously researched dishes for vinaigrette, thousand island dressing and caesar dressing, produce a food order, workplan and equipment list for next week's practical session.</p>	Worksheet 11.
180 minutes	Practical task	<p>Introduce practical activities.</p> <p>Encourage peer-to-peer reflection and feedback on the exercise. Direct the discussion, and identify any points not picked up by the</p>	3-hour practical session using developed standardised recipe covering the identified criteria for all the following:	Practical kitchen

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
		<p>learners including good and poor practice.</p> <p>Group question and answer session: Ask individual learners oral questions specific to the topic.</p>	<ul style="list-style-type: none">• Collect food order list of ingredients covering everything required• Quality – check quality of all ingredients• Equipment – Collect all required equipment for the dishes to be produced• Preparation methods – which preparation methods are used for this task• Cooking methods – using the range of cookery methods to produce the dishes• Finishing – how is the dish finished, served and added to the starter where appropriate. <p>Learner review and evaluation.</p>	

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
How learning is to be measured: <ul style="list-style-type: none">• Worksheet 11• Learner self-evaluation of developed dishes produced• Dishes completed within the time frame to a required standard• Tutor involvement in the evaluation and has the assessment criteria been completed for this task.				
Homework/research work: <ul style="list-style-type: none">• Write up today’s dish and complete a critical evaluation, add changes to the standard recipes if required• Finalise dish specification for next week’s practical• Produce a work plan with a list of required equipment’s for next week’s 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:				