

Unit 307: Produce and present advanced starters using standardised recipes

Sample lesson plan 13

Course number: _____ Course title: _____

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

Lesson topic: Prepare and cook dressings, sauces, chutneys and relishes 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 13.	Learner discussion and Q&A.	PowerPoint presentation 13
50 minutes	Main body of lesson.	Outline the focus of the lesson to include: Sauces (hot and cold), for example: <ul style="list-style-type: none"> • Mayonnaise • Hollandaise • Bearnaise • Remoulade sauce • Pesto • Compound butter. <ul style="list-style-type: none"> • Produce standard recipes for sauces, to accompany starters 	Learner discussion and Q&A. Researching dishes and producing standard recipes. From previously researched dishes for salsa verde, avocado and coriander salsa, horseradish sauce, mint sauce, yoghurt and cucumber raita, produce a food order, workplan and equipment list for next week's practical session.	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 • Check quality of all ingredients • checklist to support this activity • Use a range of preparation methods • Use a range of kitchen equipment • Apply quality checks throughout the cooking process • Apply a range of finishing methods when serving dishes. <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 in groups to complete Worksheet 13 . Set a time limit of 30 minutes. Discuss/fill gaps as a class.	Complete Worksheet 13 . Learner discussion and Q&A	Worksheet 13
180 minutes	Practical task	Introduce practical activities. Encourage peer-to-peer reflection and feedback on the exercise. Direct the discussion, and identify any points not picked up by the	Learners to complete a 3-hour practical session using developed standardised recipe covering the identified criteria for all the following:	Kitchen practical

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 13• 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.• Learners to 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:				