

## Unit 307: Produce and present advanced starters using standardised recipes

### Sample lesson plan 16

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Course number: \_\_\_\_\_ Course title: \_\_\_\_\_

Tutor's name: \_\_\_\_\_ Date: \_\_\_\_\_ Time: \_\_\_\_\_

Lesson length: 5 hours

Room: \_\_\_\_\_

Lesson topic: Produce and present advanced starters

**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, cook and serve hot soups and advanced hot starters
- be able to prepare, cook and serve cold soups and advanced cold starters
- 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<br><b>PowerPoint presentation 16.</b>  |   | <b>PowerPoint presentation 16</b> |
| 50 minutes    | Main body of lesson.      | Outline the focus of the lesson to include a review of unit learning.<br><br>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.   | Learner discussion and Q&A.       |
| 210 minutes   | Practical task            | Unit review of all practical sessions to recap and revisit any learning outcomes requiring further development or to catch up on missed sessions.<br><br>Produce standard recipes which need further development from previous sessions. | Learners to complete a 3-hour practical session using developed standardised recipe covering the identified criteria for all the following: <ul style="list-style-type: none"> <li>• Quality – check quality of all ingredients</li> <li>• Equipment – Collect all required equipment for the dishes to be produced.</li> </ul> | Practical kitchen                 |

| Timing (mins)   | Work to be covered | Teaching activity/assessment  | Learner activity  | Resources |
|---|--------------------|---|---|-----------|
|   |                    |   | <ul style="list-style-type: none"><li>Preparing, cooking and finishing as per individual LOs.</li></ul> |           |
| <b>How learning is to be measured</b> <ul style="list-style-type: none"><li>Learner self-evaluation of developed dishes produced</li><li>Dishes completed within the time frame to a required standard</li><li>Tutor involvement in the evaluation and has the assessment criteria been completed for this task</li></ul> |                    |   |   |           |
| <b>Homework/research work:</b> <ul style="list-style-type: none"><li></li></ul>   |                    |   |   |           |
| <b>Lesson evaluation</b>  |                    | <ul style="list-style-type: none"><li>Was the lesson better than expected</li><li>As expected</li><li>Worse than expected</li></ul> |   |           |
| <b>Lesson evaluation/comments:</b>  |                    |   |   |           |
| <b>Suggestions/modifications for next lessons:</b>  |                    |   |   |           |