

Unit 308: Produce and present advanced main course dishes using standardised recipes

Sample lesson plan 13

Course number: _____ Course title: _____

Tutor's name: _____ Date: _____ Time: _____ Lesson length: 3 hours Room: _____

Lesson topic:

Aims:

- The purpose of this unit is to provide learners with the skills in how to produce and present advanced main course dishes using standardised recipes, ensuring an ability to adjust standardised recipes to meet volume demands or guest needs.
- Learners will also use classical and contemporary methods of preparation to create the main course to a meal experience or lunch option for the guest suitable for restaurant and volume catering.

Learning outcomes:

- To enable learners to understand:
- advanced vegetarian main course dishes.

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
5 minutes	Registration and welcome.	Take register.		
15 minutes	Recap previous session.	<p>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 advanced fish, shellfish and crustacean main course dishes.</p> <p>Discuss any follow up points or questions the learners may have from previous lesson</p>	<p>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 advanced fish, shellfish and crustacean main course dishes.</p> <p>Learner discussion and Q&A.</p>	Whiteboard IT
5 minutes	Aims and objectives.	Discuss the aims and objectives for the lesson.	Learner discussion and Q&A.	Whiteboard IT
5 minutes	<p>Introductory task 1:</p> <p>Prepare a range of advanced vegetarian main course dishes using correct preparation methods</p> <p>Cook a range of advanced vegetarian main course dishes using different methods of cookery</p>	<p>Outline the focus of the lesson to include:</p> <ul style="list-style-type: none"> preparation, cooking and finishing of advanced vegetarian main course 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>	Learner discussion and Q&A.	Whiteboard IT

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	<p>Apply quality checks during the cooking of advanced vegetarian main course dishes</p> <p>Use equipment safely during the cooking of advanced vegetarian main course dishes</p> <p>Finish a range of advanced vegetarian main course using appropriate finishing methods.</p>			
<p>20 minutes</p>	<p>Introductory task 2:</p> <p>Prepare a range of advanced vegetarian main course dishes using correct preparation methods</p> <p>Cook a range of advanced vegetarian main course dishes using different methods of cookery</p>	<p>Activity: Think-pair-share: Ask learners in small groups to think about a classical well-recognised meat, poultry, offal fish, shellfish or crustacean main course dish. In groups, they should redesign the dish to make it vegetarian and apply modern cookery techniques and ingredients, for example deconstruction of the dish. Groups should describe the characteristic of the new approach to the dishes.</p> <p>Groups should present and discuss as a class.</p>	<p>Learners in small groups to think about a classical well-recognised meat, poultry, offal fish, shellfish or crustacean main course dish. Groups to redesign the dish to make it vegetarian and apply modern cookery techniques and ingredients, for example deconstruction of the dish. Groups should describe the characteristic of the new approach to the dishes.</p> <p>Learner discussion and Q&A.</p>	<p>Whiteboard IT</p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	<p>Apply quality checks during the cooking of advanced vegetarian main course dishes</p> <p>Use equipment safely during the cooking of advanced vegetarian main course dishes</p> <p>Finish a range of advanced vegetarian main course using appropriate finishing methods.</p>	<p>Set a time limit of 20 minutes. Discuss/finish gaps as a class.</p>		
<p>50 minutes</p>	<p>Main body of lesson:</p> <p>Prepare a range of advanced vegetarian main course dishes using correct preparation methods</p> <p>Cook a range of advanced vegetarian main course dishes using different methods of cookery</p>	<p>Deliver PowerPoint presentation 11: Preparation methods for advanced vegetarian main course dishes</p> <p>Group discussion: Discuss the importance, impact and reasons for quality checks production of advanced vegetarian main course dishes. Individuals to discuss with peers and then as a group.</p> <p>Activity: Tutor to provide learners with a number of different recipes for advanced vegetarian main course</p>	<p>Group discussion: Discuss the importance, impact and reasons for quality checks production of advanced vegetarian main course dishes. Individuals to discuss with peers and then as a group.</p> <p>Activity: Tutor to provide learners with a number of different recipes for advanced vegetarian main course dishes. Learners as small groups to identify the different types of preparation methods used in the production of the dish</p>	<p>Whiteboard</p> <p>IT</p> <p>PowerPoint presentation 11</p> <p>Activity 10</p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	<p>Apply quality checks during the cooking of advanced vegetarian main course dishes</p> <p>Use equipment safely during the cooking of advanced vegetarian main course dishes</p> <p>Finish a range of advanced vegetarian main course using appropriate finishing methods.</p>	<p>dishes. Learners as small groups to identify the different types of preparation methods used in the production of the dish</p> <p>Activity 10: Advanced vegetarian main course dishes preparation. Set a time limit of 20 minutes. Discuss/fill gaps as a class.</p>	<p>Learner discussion and Q&A.</p>	
<p>20 minutes</p>	<p>Main body of lesson:</p> <p>Prepare a range of advanced vegetarian main course dishes using correct preparation methods</p> <p>Cook a range of advanced vegetarian main course dishes using different methods of cookery</p>	<p>Deliver PowerPoint presentation 12: Cooking methods for advanced vegetarian main course dishes.</p>	<p>Learner discussion and Q&A.</p>	<p>Whiteboard</p> <p>IT</p> <p>PowerPoint Presentation 12</p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	<p>Apply quality checks during the cooking of advanced vegetarian main course dishes</p> <p>Use equipment safely during the cooking of advanced vegetarian main course dishes</p> <p>Finish a range of advanced vegetarian main course using appropriate finishing methods.</p>			
<p>40 minutes</p>	<p>Main body of lesson:</p> <p>Prepare a range of advanced vegetarian main course dishes using correct preparation methods</p> <p>Cook a range of advanced vegetarian main course dishes</p>	<p>Activity: 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.</p> <p>Activity 11: Advanced vegetarian main course Plating. Set a time limit of 40 minutes. Discuss/ fill gaps as a class</p>	<p>Activity: 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.</p> <p>Group discussion: Discuss the importance of cross contamination and safe working when cooking and</p>	<p>Whiteboard</p> <p>IT</p> <p>Activity 11</p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	<p>using different methods of cookery</p> <p>Apply quality checks during the cooking of advanced vegetarian main course dishes</p> <p>Use equipment safely during the cooking of advanced vegetarian main course dishes</p> <p>Finish a range of advanced vegetarian main course using appropriate finishing methods</p>	<p>Group discussion: Discuss the importance of cross contamination and safe working when cooking and producing advanced vegetarian main courses.</p>	<p>producing advanced vegetarian main courses.</p> <p>Learner discussion and Q&A.</p>	
<p>20 minutes</p>	<p>Summary of session</p>	<p>Group question and answer session: Ask individual learners oral questions specific to the topic.</p> <p>Set independent learning:</p> <p>Using the internet, learners are to design an innovative advanced vegetarian main course that could be served on a new menu launch.</p>	<p>Learner discussion and Q&A.</p>	<p>Worksheet 6</p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
		Learners to complete Worksheet 6: Prep, cook and finish advanced vegetarian main course dishes. This should be completed independently and handed in to the tutor at the next session.		
<p>How learning is to be measured:</p> <ul style="list-style-type: none"> • Oral questions and answers • End of unit assessment (City and Guilds set). 				
<p>Homework/research work:</p> <ul style="list-style-type: none"> • Learners to complete Worksheet 6: Prep, cook and finish advanced vegetarian main course dishes. This should be completed independently and handed in to the tutor at the next session. 				
<p>Lesson evaluation</p>		<ul style="list-style-type: none"> • Was the lesson better than expected • As expected • Worse than expected 		
<p>Lesson evaluation/comments:</p>				
<p>Suggestions/modifications for next lessons:</p>				