

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

### Sample lesson plan 17

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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:

- sauces for advanced 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 vegetarian 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 vegetarian main course dishes.</p> <p>Learner discussion and Q&amp;A.</p>	<p>Whiteboard</p> <p>IT</p>
5 minutes	Aims and objectives.	Discuss the aims and objectives for the lesson.	Learner discussion and Q&A.	<p>Whiteboard</p> <p>IT</p>
5 minutes	<p>Introductory task 1:</p> <p>Prepare a range of sauces for advanced dishes using correct preparation methods</p> <p>Cook a range of sauces for advanced dishes using different methods of cookery</p>	<p>Outline the focus of the lesson to include:</p> <ul style="list-style-type: none"> <li>preparation, cooking and finishing of a range of sauces for advanced dishes.</li> </ul> <p>Encourage Q&amp;A and discussion in order to engage and develop ideas and</p>	Learner discussion and Q&A.	<p>Whiteboard</p> <p>IT</p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	<p>Apply quality checks during the cooking of sauces for advanced dishes</p> <p>Use equipment safely during the cooking of sauces for advanced dishes</p> <p>Finish a range of sauces for advanced dishes using appropriate finishing methods</p>	<p>thinking which will help with the completion of this unit.</p>		
<p>20 minutes</p>	<p>Introductory task 2:</p> <p>Prepare a range of sauces for advanced dishes using correct preparation methods</p> <p>Cook a range of sauces for advanced dishes using different methods of cookery</p> <p>Apply quality checks during the cooking of</p>	<p>Activity: Think-pair-share: Ask learners in small groups to think about why sauces are essential when serving advanced main courses and side dishes. Groups to list the most common types of sauces used and their classification.</p> <p>Groups should present and discuss as a class.</p> <p>Set a time limit of 20 minutes. Discuss/finish gaps as a class.</p>	<p>In small groups, think about why sauces are essential when serving advanced main courses and side dishes. Groups to list the most common types of sauces used and their classification.</p> <p>Learner discussion and Q&amp;A.</p>	<p>Whiteboard</p> <p>IT</p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	<p>sauces for advanced dishes</p> <p>Use equipment safely during the cooking of sauces for advanced dishes</p> <p>Finish a range of sauces for advanced dishes using appropriate finishing methods.</p>			
30 minutes	<p>Main body of lesson:</p> <p>Prepare a range of sauces for advanced dishes using correct preparation methods</p> <p>Cook a range of sauces for advanced dishes using different methods of cookery</p> <p>Apply quality checks during the cooking of sauces for advanced dishes</p>	<p>Deliver <b>PowerPoint presentation 14:</b> Preparation methods for a range of sauces for advanced dishes</p> <p>Group discussion: Discuss the importance, impact and reasons for quality checks production of a range of sauces for advanced dishes. Pair activity - Individuals to discuss with peers and then as a group.</p> <p>Activity: Tutor to provide learners with a number of different recipes for a range of sauces for advanced dishes. Learners in small groups to identify the different types of preparation methods used in the production of the sauces.</p>	<p>Group discussion: Discuss the importance, impact and reasons for quality checks production of a range of sauces for advanced dishes. Pair activity - Individuals to discuss with peers and then as a group.</p> <p>Activity: Tutor to provide learners with a number of different recipes for a range of sauces for advanced dishes. Learners in small groups to identify the different types of preparation methods used in the production of the sauces.</p> <p>Learner discussion and Q&amp;A.</p>	<p>Whiteboard</p> <p>IT</p> <p><b>PowerPoint presentation 14:</b></p> <p><b>Activity 12</b></p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	<p>Use equipment safely during the cooking of sauces for advanced dishes</p> <p>Finish a range of sauces for advanced dishes using appropriate finishing methods</p>	<p><b>Activity 12:</b> Preparation of a range of sauces for advanced dishes. Set a time limit of 20 minutes.</p> <p>Discuss/fill gaps as a class.</p>		
<p>20 minutes</p>	<p>Main body of lesson:</p> <p>Prepare a range of sauces for advanced dishes using correct preparation methods</p> <p>Cook a range of sauces for advanced dishes using different methods of cookery</p> <p>Apply quality checks during the cooking of sauces for advanced dishes</p> <p>Use equipment safely during the cooking of sauces for advanced dishes</p>	<p>Deliver <b>PowerPoint presentation 15:</b> Cooking methods for a range of sauces for advanced dishes.</p>	<p>Learner discussion and Q&amp;A.</p>	<p>Whiteboard</p> <p>IT</p> <p><b>PowerPoint presentation 15</b></p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	<p>Finish a range of sauces for advanced dishes using appropriate finishing methods.</p>			
<p>60 minutes</p>	<p>Main body of lesson:</p> <p>Prepare a range of sauces for advanced dishes using correct preparation methods</p> <p>Cook a range of sauces for advanced dishes using different methods of cookery</p> <p>Apply quality checks during the cooking of sauces for advanced dishes</p> <p>Use equipment safely during the cooking of sauces for advanced dishes</p>	<p>Deliver <b>PowerPoint presentation 16:</b> Finishing Methods for a range of sauces for advanced dishes.</p> <p>Activity: Learners in small groups are to design a one-page fact sheet on sauces that can be given to new commis chef joining the kitchen. Paper and coloured pens/pencils should be provided or the use of IT facilities.</p> <p><b>Activity 13:</b> Sauce handout. Set a time limit of 40 minutes.</p> <p>Group discussion: Discuss the importance of the correct holding and temperatures when cooking and producing a range of sauces for advanced dishes.</p> <p>Discuss/fill gaps as a class.</p>	<p><b>Activity:</b> Learners in small groups are to design a one-page fact sheet on sauces that can be given to new commis chef joining the kitchen. Paper and coloured pens/pencils should be provided or the use of IT facilities.</p> <p>Group discussion: Discuss the importance of the correct holding and temperatures when cooking and producing a range of sauces for advanced dishes.</p> <p>Learner discussion and Q&amp;A.</p>	<p>Whiteboard</p> <p>IT</p> <p><b>PowerPoint presentation 16</b></p> <p><b>Activity 13</b></p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	Finish a range of sauces for advanced dishes using appropriate finishing methods.			
20 minutes	Summary of session	<p>Group question and answer session: Individual learner's oral questions specific to the topic.</p> <p><b>Independent learning:</b></p> <p>Learners to complete <b>Worksheet 7</b>: Prep, cook and finish sauces for advanced dishes. This should be completed independently and handed in to the tutor at the next session.</p>	Learner discussion and Q&A.	<b>Worksheet 7</b>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
<p><b>How learning is to be measured:</b></p> <ul style="list-style-type: none"> <li>• Oral questions and answers</li> <li>• End of unit assessment (City and Guilds set).</li> </ul>				
<p><b>Homework/research work:</b></p> <ul style="list-style-type: none"> <li>• Learners to complete <b>Worksheet 7:</b> Prep, cook and finish sauces for advanced dishes. This should be completed independently and handed in to the tutor at the next session.</li> </ul>				
<p><b>Lesson evaluation</b></p>		<ul style="list-style-type: none"> <li>• Was the lesson better than expected</li> <li>• As expected</li> <li>• Worse than expected</li> </ul>		
<p><b>Lesson evaluation/comments:</b></p>				
<p><b>Suggestions/modifications for next lessons:</b></p>				