

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

Sample lesson plan 20

Course number: _____ Course title: _____

Tutor's name: _____ Date: _____ Time: _____ Lesson length: 5 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 sauces for advanced 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 sauces for advanced dishes .</p> <p>Learner discussion and Q&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"> preparation, cooking and finishing of a range of sauces for advanced 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.	<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>			
40 minutes	<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 sauces for advanced dishes</p>	<p>Provide learners with recipes decided by the centre, consider a wide range of different preparation, cooking and finishing methods and showing full coverage of the assessment criteria. Learners are to weigh the ingredients required for:</p> <ul style="list-style-type: none"> roux-based sauces veloute derivatives sauces regional based sauces. 	<p>Learners are to weigh the ingredients required for:</p> <ul style="list-style-type: none"> roux-based sauces veloute derivatives sauces regional based sauces. <p>Learner discussion and Q&A.</p>	<p>Whiteboard</p> <p>Recipes</p> <p>Ingredients</p> <p>Large and small equipment</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>			
3.5 hours	<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</p>	<p>Activity: Tutors should apply the explain, demonstrate, imitate and practice (EDIP) teaching methodology .</p> <p>Following the explanation and demonstration task learners to prepare and cook and finish the dishes.</p> <p>Encourage the learners to develop their skills through observation and individual feedback.</p> <p>Explain the requirements to evaluate each and every dish against their specification.</p>	<p>Learners to prepare and cook and finish the dishes.</p> <ul style="list-style-type: none"> roux-based sauces veloute derivatives sauces regional based sauces. <p>Learner discussion and Q&A.</p>	<p>Whiteboard</p> <p>Recipes</p> <p>Ingredients</p> <p>Large and small equipment</p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	saucers for advanced dishes Finish a range of saucers for advanced dishes using appropriate finishing methods			
20 minutes	Summary of session	Group question and answer session: Individual learner’s oral questions specific to the topic.	Learner discussion and Q&A.	
How learning is to be measured: <ul style="list-style-type: none">• Oral questions and answers• End of unit assessment (City and Guilds set).				
<ul style="list-style-type: none">• Homework/research work				
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:				