

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

Sample lesson plan 21

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 side 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 advanced side dishes using correct preparation methods</p> <p>Cook a range of advanced side 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 side 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 for advanced side dishes</p> <p>Use equipment safely during the cooking of advanced side dishes</p> <p>Finish a range of advanced side dishes using appropriate finishing methods.</p>			
20 minutes	<p>Introductory task 2:</p> <p>Prepare a range of advanced side dishes using correct preparation methods</p> <p>Cook a range of advanced side dishes using different methods of cookery</p> <p>Apply quality checks during the cooking for advanced side dishes</p>	<p>Activity: Think-pair-share: Ask learners in small groups to write down the reason why advanced sides dishes are essential when serving advanced main courses. Groups to list the most common types of advanced side dishes used and their classification.</p> <p>Groups should present and discuss as a class.</p> <p>Set a time limit of 20 minutes.</p> <p>Discuss/fill gaps as a class.</p>	<p>Learners in small groups to write down the reason why advanced sides dishes are essential when serving advanced main courses. Groups to list the most common types of advanced side dishes used and their classification.</p> <p>Learner discussion and Q&A.</p>	<p>Whiteboard</p> <p>IT</p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	<p>Use equipment safely during the cooking of advanced side dishes</p> <p>Finish a range of advanced side dishes using appropriate finishing methods</p>			
40 minutes	<p>Main body of lesson:</p> <p>Prepare a range of advanced side dishes using correct preparation methods</p> <p>Cook a range of advanced side dishes using different methods of cookery</p> <p>Apply quality checks during the cooking for advanced side dishes</p> <p>Use equipment safely during the cooking of advanced side dishes</p>	<p>Deliver PowerPoint presentation 17: Preparation methods for advanced side dishes.</p> <p>Group discussion: Discuss the importance, impact and reasons for quality checks production of advanced side 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 a range advanced side dishes. Learners as small groups to identify the different types of preparation and cooking methods used in the production of advanced side dishes.</p>	<p>Group discussion: Discuss the importance, impact and reasons for quality checks production of advanced side 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 a range advanced side dishes. Learners as small groups to identify the different types of preparation and cooking methods used in the production of advanced side dishes.</p> <p>Learner discussion and Q&A.</p>	<p>Whiteboard</p> <p>IT</p> <p>PowerPoint presentation 17.</p> <p>Activity 14</p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	Finish a range of advanced side dishes using appropriate finishing methods.	Activity 14: Preparation of advanced side dishes. Set a time limit of 20 minutes. Discuss/fill gaps as a class.		
30 minutes	<p>Main body of lesson:</p> <p>Prepare a range of advanced side dishes using correct preparation methods</p> <p>Cook a range of advanced side dishes using different methods of cookery</p> <p>Apply quality checks during the cooking for advanced side dishes</p> <p>Use equipment safely during the cooking of advanced side dishes</p> <p>Finish a range of advanced side dishes</p>	Deliver PowerPoint presentation 18: Cooking methods for advanced side dishes.	Learner discussion and Q&A.	<p>Whiteboard</p> <p>IT</p> <p>PowerPoint presentation 18</p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	using appropriate finishing methods.			
40 minutes	<p>Main body of lesson:</p> <p>Prepare a range of advanced side dishes using correct preparation methods</p> <p>Cook a range of advanced side dishes using different methods of cookery</p> <p>Apply quality checks during the cooking for advanced side dishes</p> <p>Use equipment safely during the cooking of advanced side dishes</p> <p>Finish a range of advanced side dishes</p>	<p>Deliver PowerPoint Presentation 19: Finishing Methods for advanced side dishes</p> <p>Activity: Learners as small groups are to design a one-page fact sheet on the safe production and cooking of advanced side dishes 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>Activity 15: Advanced side dishes Handout. Set a time limit of 40 minutes. Discuss/fill gaps as a class.</p> <p>Group discussion: Discuss the importance of the correct finishing of advanced side dishes.</p>	<p>Activity: Learners as small groups are to design a one-page fact sheet on the safe production and cooking of advanced side dishes that can be given to new commis chef joining the kitchen.</p> <p>Complete Activity 15.</p> <p>Group discussion: Discuss the importance of the correct finishing of advanced side dishes.</p> <p>Learner discussion and Q&A.</p>	<p>Whiteboard</p> <p>IT</p> <p>PowerPoint presentation 19</p> <p>Activity 15</p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	using appropriate finishing methods.			
20 minutes	<p>Summary of session:</p> <p>Prepare a range of advanced side dishes using correct preparation methods</p> <p>Cook a range of advanced side dishes using different methods of cookery</p> <p>Apply quality checks during the cooking for advanced side dishes</p> <p>Use equipment safely during the cooking of advanced side dishes</p> <p>Finish a range of advanced side dishes</p>	<p>Group question and answer session: Individual learner's oral questions specific to the topic.</p> <p>Set independent learning:</p> <p>Learners to complete Worksheet 8: Prep, cook and finish advanced side dishes. This should be completed independently and handed in to the tutor at the next session.</p>	Learner discussion and Q&A.	<p>Whiteboard</p> <p>IT</p> <p>Worksheet 8</p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	using appropriate finishing methods.			
How learning is to be measured: <ul style="list-style-type: none">• Oral questions and answers• Activities 14 and 15• Worksheet 8• End of unit assessment (City and Guilds set).				
Homework/research work: <ul style="list-style-type: none">• Learners to complete Worksheet 8: Prep, cook and finish advanced side dishes. This should be completed independently and handed in to the tutor at the next 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:				