

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

Sample lesson plan 9

Course number: _____ Course title: _____

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

Lesson topic:

<p>Aims:</p> <ul style="list-style-type: none"> • 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. 	<p>Learning outcomes:</p> <p>To enable learners to understand:</p> <ul style="list-style-type: none"> • advanced fish, shellfish and crustacean main course dishes.
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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>Reflection of the previous session focusing on what went well and what could be improved in the production, cooking and finishing of advanced meat, poultry and offal main course dishes.</p> <p>Discuss any follow up points or questions the learners may have from previous lesson.</p>	<p>Reflection of the previous session focusing on what went well and what could be improved in the production, cooking and finishing of advanced meat, poultry and offal 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 fish, shellfish and crustacean main course dishes using correct preparation methods</p> <p>Cook a range of advanced fish, shellfish and crustacean main course dishes using</p>	<p>Outline the focus of the lesson to include:</p> <ul style="list-style-type: none"> preparation, cooking and finishing of advanced fish, shellfish and crustacean 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

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	<p>different methods of cookery</p> <p>Apply quality checks during the cooking of advanced fish, shellfish and crustacean main course dishes</p> <p>Use equipment safely during the cooking of advanced fish, shellfish and crustacean main course dishes</p> <p>Finish a range of advanced fish, shellfish and crustacean main course using appropriate finishing methods.</p>			
<p>20 minutes</p>	<p>Introductory task 2:</p> <p>Prepare a range of advanced fish, shellfish and crustacean main course dishes using correct preparation methods</p>	<p>Activity: Think-pair-share: Ask learners in small groups to think about a classical well recognised fish, shellfish and crustacean main course dish. Groups to redesign the dishes to 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>Learners to in small groups to write down a classical well-recognised fish, shellfish and crustacean main course dish. Groups to redesign the dishes to 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>Whiteboard IT</p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	<p>Cook a range of advanced fish, shellfish and crustacean main course dishes using different methods of cookery</p> <p>Apply quality checks during the cooking of advanced fish, shellfish and crustacean main course dishes</p> <p>Use equipment safely during the cooking of advanced fish, shellfish and crustacean main course dishes</p> <p>Finish a range of advanced fish, shellfish and crustacean main course using appropriate finishing methods.</p>	<p>Groups should present and discuss as a class. Set a time limit of 20 minutes.</p> <p>Discuss/fill gaps as a class.</p>	<p>Learner discussion and Q&A.</p>	
<p>50 minutes</p>	<p>Main body of lesson:</p> <p>Prepare a range of advanced fish, shellfish and crustacean main course dishes using</p>	<p>Deliver PowerPoint presentation 8: Preparation methods for advanced fish, shellfish and crustacean main course dishes</p> <p>Group discussion: Discuss the importance, impact and reasons for</p>	<p>Group discussion: Discuss the importance, impact and reasons for quality checks production of advanced fish, shellfish and crustacean main course dishes. Individuals to discuss with peers and then as a group.</p>	<p>PowerPoint presentation 8</p> <p>Activity 8</p>

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	<p>correct preparation methods</p> <p>Cook a range of advanced fish, shellfish and crustacean main course dishes using different methods of cookery</p> <p>Apply quality checks during the cooking of advanced fish, shellfish and crustacean main course dishes</p> <p>Use equipment safely during the cooking of advanced fish, shellfish and crustacean main course dishes</p> <p>Finish a range of advanced fish, shellfish and crustacean main course using appropriate finishing methods.</p>	<p>quality checks production of advanced fish, shellfish and crustacean 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 fish, shellfish and crustacean main course dishes. Learners as small groups to identify the different types of preparation methods used in the production of the dish.</p> <p>Activity 8: Advanced fish, shellfish and crustacean main course dishes preparation. Set a time limit of 20 minutes.</p> <p>Discuss/fill gaps as a class.</p>	<p>Learners as small groups to identify the different types of preparation methods used in the production of the dish.</p> <p>Complete Activity 8.</p> <p>Learner discussion and Q&A.</p>	<p>Whiteboard</p> <p>IT</p>

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20 minutes	<p>Main body of lesson:</p> <p>Prepare a range of advanced fish, shellfish and crustacean main course dishes using correct preparation methods</p> <p>Cook a range of advanced fish, shellfish and crustacean main course dishes using different methods of cookery</p> <p>Apply quality checks during the cooking of advanced fish, shellfish and crustacean main course dishes</p> <p>Use equipment safely during the cooking of advanced fish, shellfish and crustacean main course dishes</p> <p>Finish a range of advanced fish, shellfish</p>	<p>Deliver PowerPoint presentation 9: Cooking methods for advanced fish, shellfish and crustacean main course dishes.</p>	<p>Learner discussion and Q&A.</p>	<p>PowerPoint presentation 9</p> <p>Whiteboard</p> <p>IT</p>

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	and crustacean main course using appropriate finishing methods.			
40 minutes	<p>Main body of lesson:</p> <p>Prepare a range of advanced fish, shellfish and crustacean main course dishes using correct preparation methods</p> <p>Cook a range of advanced fish, shellfish and crustacean main course dishes using different methods of cookery</p> <p>Apply quality checks during the cooking of advanced fish, shellfish and crustacean main course dishes</p>	<p>Deliver PowerPoint presentation 10: Finishing methods for advanced fish, shellfish and crustacean 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 9: Advanced fish, shellfish and crustacean main course plating. Set a time limit of 40 minutes. Discuss/fill gaps as a class.</p> <p>Group discussion: Discuss the importance of temperature and time when cooking and producing advanced</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.</p> <p>Group discussion: Discuss the importance of temperature and time when cooking and producing advanced fish, shellfish and crustacean main courses.</p> <p>Learner discussion and Q&A.</p>	<p>PowerPoint presentation 10</p> <p>Activity 9.</p> <p>Whiteboard</p> <p>IT</p>

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	<p>Use equipment safely during the cooking of advanced fish, shellfish and crustacean main course dishes</p> <p>Finish a range of advanced fish, shellfish and crustacean main course using appropriate finishing methods</p>	<p>fish, shellfish and crustacean main courses.</p>		
<p>20 minutes</p>	<p>Summary of session:</p> <p>Prepare a range of advanced fish, shellfish and crustacean main course dishes using correct preparation methods.</p> <p>Cook a range of advanced fish, shellfish and crustacean main course dishes using different methods of cookery.</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 fish, shellfish & crustacean main courses that could be served on a new menu launch.</p> <p>Learners to complete Worksheet 5: Prep, cook and finish advanced fish, shellfish and crustacean main course dishes. This should be completed</p>	<p>Learner discussion and Q&A.</p>	<p>Worksheet 5</p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
		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 • Activities 8 and 9 • Worksheet 5 • End of unit assessment (City and Guilds set). 				
<p>Homework/research work:</p> <ul style="list-style-type: none"> • Learners to complete Worksheet 5: Prep, cook and finish advanced fish, shellfish and crustacean 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>				