

Unit 309: Produce and present advanced desserts and dough products using standardised recipes

Sample lesson plan 10

Course number: _____ Course title: _____

Tutor's name: _____ Date: _____ Time: _____ Lesson length: 4 hours Room: _____

Lesson topic:

Aims:

By the end of the lesson the learner will know:

- The purpose of this unit is to provide learners with the skills of how to produce and present advanced desserts and dough products using standardised recipes, ensuring an ability to adjust standardised recipes to meet volume demands or guest needs.
- Learners will develop an understanding and skills to prepare, cook and finish classical and contemporary methods of to create desserts course dishes for a meal experience suitable for restaurant and volume catering.

Learning outcomes:

To enable learners to understand:

- advanced dough items.

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
5 minutes	Registration and welcome	Take register.		
15 minutes	Starter session.	Ask individuals to think about their favourite sweet and savoury dough items and justify why, describing the characteristics of the items. Individuals should present and discuss as a class.	Ask individuals to think about their favourite sweet and savoury dough items and justify why, describing the characteristics of the items. Individuals should present and discuss as a class. Learner discussion and Q&A.	Whiteboard
5 minutes	Aims and objectives.	Discuss the aims and objectives for the lesson.	Learner discussion and Q&A.	Whiteboard
5 minutes	Introductory task 1: Be able to prepare, cook and finish advanced dough items.	Outline the focus of the lesson to include: <ul style="list-style-type: none"> preparation, cooking and finishing of advanced dough Items. Encourage Q&A and discussion in order to engage and develop ideas and thinking which will help with the completion of this unit.	Learner discussion and Q&A.	Whiteboard
20 minutes	Introductory task 2:	Activity: Ask the group to discuss what they think makes a good baker. Encourage small group discussion of	Discuss what they think makes a good baker. Encourage small group discussion of the skills and knowledge	Whiteboard

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	Be able to prepare, cook and finish advanced dough items.	<p>the skills and knowledge a chef needs to produce advanced dough items and display on a whiteboard with their rationale.</p> <p>Groups should present and discuss as a class.</p> <p>Set a time limit of 20 minutes. Discuss/fill gaps as a class.</p>	<p>a chef needs to produce advanced dough items and display on a whiteboard with their rationale.</p> <p>Individual groups to present their thoughts to the rest of the group. Encourage Q&A session after each presentation.</p>	
70 minutes	<p>Main body of lesson:</p> <p>Be able to prepare, cook and finish advanced dough items</p>	<p>Activity: Think-pair-share: Ask learners to in small groups to think about a well-recognised dough item from around the world. 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. Groups should present and discuss as a class. Set a time limit of 20 minutes. Discuss/fill gaps as a class.</p> <p>Deliver PowerPoint presentation 9: Preparation methods for advanced dough items.</p> <p>Group discussion: Discuss the importance, impact and reasons for following recipes in the production of</p>	<p>Activity: Think-pair-share: Ask learners to in small groups to think about a well-recognised dough item from around the world. 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. Groups should present and discuss as a class. Set a time limit of 20 minutes. Discuss/fill gaps as a class.</p> <p>Learner discussion and Q&A</p>	<p>PowerPoint presentation 9</p> <p>Whiteboard</p> <p>IT</p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
		<p>advanced dough items 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 advanced dough items. Learners as small groups to identify the different types of preparation methods used in the production of the dish.</p> <p>Activity 9: Advanced dough Items preparation. Set a time limit of 20 minutes. Discuss/fill gaps as a class.</p>	<p>Group discussion: Discuss the importance, impact and reasons for following recipes in the production of advanced dough items</p> <p>Learners as small groups to identify the different types of preparation methods used in the production of the dish</p>	Activity 9
45 Minutes	<p>Main body of lesson:</p> <p>Be able to prepare, cook and finish advanced dough items.</p>	<p>Deliver PowerPoint presentation 10: Cooking methods for advanced dough items.</p>	Learner discussion and Q&A	PowerPoint presentation 10
Break				
60 minutes	<p>Main body of lesson:</p> <p>Be able to prepare, cook and finish advanced dough items.</p>	<p>Deliver PowerPoint presentation 11: Finishing methods for advanced dough items.</p> <p>Group discussion: Discuss the importance of temperature and time</p>	<p>Learner discussion and Q&A</p> <p>Group discussion: Discuss the importance of temperature and time</p>	PowerPoint presentation 11

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
		when cooking and producing hot and cold desserts.	when cooking and producing hot and cold desserts.	
15 minutes	Summary of session.	<p>Group question and answer session: Individual learner's oral questions specific to the topic.</p> <p>Activity 3: 1-minute paper: Learners to summarise the key points about the preparation, cookery and finishing methods for advanced dough items covered in the lesson. Encourage peer-to-peer reflection and feedback on the exercise. Direct the discussion, and identify any points not picked up by the learners.</p> <p>Set independent learning:</p> <p>Using the internet, learners are to design an innovative dough item that could be served on a new menu launch.</p> <p>Learners to complete Worksheet 5: Prep, cook and finish advanced dough items. This should be completed independently and handed in to the tutor at the next session.</p>	<p>Learner discussion and Q&A.</p> <p>Learners to summarise the key points about the preparation, cookery and finishing methods for advanced dough items covered in the lesson</p>	<p>Activity 3</p> <p>Worksheet 5</p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
How learning is to be measured: <ul style="list-style-type: none">• Oral questions and answers• End of unit assessment (City and Guilds set)• Activities 3 and 9 and Worksheet 5. Opportunities for embedding core skills: <ul style="list-style-type: none">• The use of research skills using IT• Basic speaking and listening• Basic writing skills to include spelling.				
Homework/research work: <ul style="list-style-type: none">• Worksheet 5: Prep, cook and finish advanced dough items., to be completed independently and handed in 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:				