Unit 307: Produce and present advanced starters using standardised recipes

Sample Lesson Plan 12

Course number: _____ **Course title:** _____

Tutor's name: _____ **Date:** _____ **Time:** _____

Lesson topic: Safe use of equipment **Lesson length:** 5 hours **Room:** _____

Aims:	Learning outcomes:
• The aim of this unit is to provide learners with the skills of how to produce and present advanced starters using standardised recipes, ensuring an ability to adjust standardised recipes to meet volume demands or guest needs. • Learners will develop the skills to produce both hot and cold soups, advanced hot and cold starter courses and accompanying sauces that feature on traditional and contemporary menus.	To enable learners to: • be able to prepare dressings, sauces, chutneys and relishes to accompany starters.

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
5 minutes	Registration and welcome.	Take register.		
5 minutes	Aims and objectives.	Discuss the aims and objectives for the lesson.	Learner discussion and Q&A.	Whiteboard
30 minutes	Introduction task 1.	Deliver **PowerPoint presentation 12**	Learner discussion and Q&A.	**PowerPoint presentation 12**

50 minutes	Main body of lesson	Outline the focus of the lesson to include:
		
		  • salsa verde
		  • avocado and coriander salsa, horseradish sauce
		  • mint sauce, yoghurt and cucumber raita
		
		• Produce standard recipes for dressings to accompany starters
		• Cook a range of dressings, sauces, chutneys and relishes
		• Check quality of all ingredients
		• Adapt standard recipes, increase yield amounts for more covers and adjust ingredients to ensure quality if maintained.
			Learner discussion and Q&A.
			
			Research dishes and produce standard recipes for: Vinaigrette dressings, thousand island dressing, caesar dressing balsamic dressing and regional dressings. to produce a food order, workplan and equipment list for next week's practical session.
				Whiteboard

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
		Encourage Q&A and discussion in order to engage and develop ideas and thinking which will help with the completion of this unit.		
30 minutes	Task 1	Learners to complete **Worksheet 12.** Set a time limit of 30 minutes. Discuss/fill gaps as a class.	Learners to complete **Worksheet 12.** Learner discussion and Q&A	**Worksheet 12**
180 minutes	Practical task	Introduce practical activities. Encourage peer-to-peer reflection and feedback on the exercise. Direct the discussion, and identify any points not picked up by the learners including good and poor practice. Group question and answer session: Ask individual learners oral questions specific to the topic.	Learners to complete a 3-hour practical session using developed standardised recipe covering the identified criteria for all the following: • Collect food order list of ingredients covering everything required • Quality – check quality of all ingredients • Equipment – collect all required equipment for the dishes to be produced • Preparation methods – which preparation methods are used for this task • Cooking methods – using the range of cookery methods to produce the dishes	Practical kitchen

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
			• Finishing – how is the dish finished, served and added to the starter where appropriate. Learner review and evaluation.	

How learning is to be measured:

- **Worksheet 12**
- Learner self-evaluation of developed dishes produced
- Dishes completed within the time frame to a required standard
- Tutor involvement in the evaluation and has the assessment criteria been completed for this task.

Homework/research work:

- Write up today's dish and complete a critical evaluation, add changes to the standard recipes if required.
- Finalise dish specification for next week's practical
- Produce a work plan with a list of required equipment's for next week's session.

Lesson evaluation	• Was the lesson better than expected • As expected • Worse than expected

Lesson evaluation/comments:

Suggestions/modifications for next lessons: