

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

Sample lesson plan 1

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 meat, poultry and offal main course dishes
- advanced fish, shellfish and crustacean main course dishes
- advanced vegetarian main course dishes
- hot sauces for advanced dishes
- advanced side dishes

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
5 minutes	Registration and welcome	Take register.		
20 minutes	Starter session	<p>Ask individuals to think about their favourite meat, poultry, offal, vegetarian and fish dishes (one from each) and then justify why they are their favourite dishes, describing the characteristic of the dishes.</p> <p>Individuals should present and discuss as a class</p> <p>Discuss any follow up points or questions the learners may have from previous lesson.</p>	Individuals to think about their favourite meat, poultry, offal, vegetarian and fish dishes (one from each) and then justify why they are their favourite dishes, describing the characteristic of the dishes.	Whiteboard
5 minutes	Aims and objectives	Discuss the aims and objectives for the lesson.	Learner discussion and Q&A.	Whiteboard
10 minutes	Introductory task 1	<p>Outline the focus of the lesson to include:</p> <ul style="list-style-type: none"> • ingredients for advanced main courses • quality and quantity checks for hot and advanced main courses. <p>Encourage Q&A and discussion in order to engage and develop ideas and</p>	Learner discussion and Q&A.	Whiteboard

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
		thinking which will help with the completion of this unit.		
20 minutes	Introductory task 2	<p>Ask the group to discuss what they think makes a good chef de partie.</p> <p>Encourage small group discussion of what the skills and knowledge a chef de partie needs to work in a busy professional kitchen and to produce advanced main courses and display on a white board their reason to the class and explain their rationale for doing so.</p> <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>	<p>Ask the group to discuss what they think makes a good chef de partie.</p> <p>Encourage small group discussion of what skills and knowledge a chef de partie needs to work in a busy professional kitchen and to produce advanced main courses and display on a white board their reason to the class and explain their rationale for doing so.</p> <p>Select individual groups to present their thoughts to the rest of the group. Encourage Q&A session after each presentation.</p>	Whiteboard
50 minutes	<p>Main Body of lesson:</p> <p>Check quality of ingredients</p> <p>Determine correct quantity of ingredients</p>	<p>Deliver PowerPoint presentation 2: Ingredients of advanced main courses.</p> <p>Group discussion: Discuss the importance and reasons for being able to change a recipe to fit the requirements of the organisation and the guests. Individual or pair activity - Individuals to discuss with peers and then as a group.</p>	<p>Group discussion: Discuss the importance and reasons for being able to change a recipe to fit the requirements of the organisation and the guests. Individual or pair activity - Individuals to discuss with peers and then as a group</p>	<p>IT</p> <p>Whiteboard</p> <p>PowerPoint presentation 2</p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
		<p>Select individual groups to present their thoughts to the rest of the group. Encourage Q&A session after each presentation.</p> <p>Task learners as individuals to think about their favourite advanced main courses dish they discussed in the starter session and get them to research using the internet or by knowledge the ingredients used in the dish and then get to classify them into different group and suggest what alternative ingredients could be used if the ingredient wasn't available.</p> <p>Activity1: Advanced main course dishes ingredients. Set a time limit of 30 minutes. Discuss/fill gaps as a class.</p>	<p>Individual groups to present their thoughts to the rest of the group.</p> <p>Learners as individuals to think about their favourite advanced main courses dish they discussed in the starter session and get them to research using the internet or by knowledge the ingredients used in the dish and then get to classify them into different group and suggest what alternative ingredients could be used if the ingredient wasn't available</p> <p>Learner discussion and Q&A.</p>	<p>Activity 1</p>
<p>50 Minutes</p>	<p>Main body of lesson:</p> <p>Check quality of ingredients</p>	<p>Deliver PowerPoint Presentation 1: Quality & Quantity Checks - Advanced main course dishes</p> <p>Task learners as individuals to think about the advanced main course dishes they used for the previous activity and get them to identify the quality checks</p>	<p>Learners as individuals to think about the advanced main course dishes they used for the previous activity and get them to identify the quality checks they would undertake for the ingredients used within the dishes.</p>	<p>IT Whiteboard</p> <p>PowerPoint presentation 1</p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	Determine correct quantity of ingredients	<p>they would undertake for the ingredients used within the dishes.</p> <p>Activity 2: Advanced main course dishes ingredients quality checks. Set a time limit of 20 minutes. Discuss/ fill gaps as a class.</p> <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>	Individual groups to present their thoughts to the rest of the group.	Activity 2
20 minutes	Summary of session	<p>Activity 3: 1-minute paper: Learners to summarise the key points about the checking the quality and quantity of ingredients used in advanced main course dishes 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>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>Activity 3: 1-minute paper: Learners to summarise the key points about the checking the quality and quantity of ingredients used in advanced main course dishes 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>Learner discussion and Q&A.</p>	

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
		<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 research 1 x vegetarian and 1 x meat main course dish that is modern and contemporary, highlighting what ingredients, equipment and method are being used and what makes it modern compared to other main course dishes. This should be completed independently and handed in to the tutor at the next session (Worksheet 1).</p>		<p>Worksheet 1</p>

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
<p>How learning is to be measured:</p> <ul style="list-style-type: none"> • Oral questions and answers • Activities 1, 2 and 3 • End of unit assessment (City and Guilds set). 				
<p>Homework/research work:</p> <ul style="list-style-type: none"> • Provide Worksheet 1 Modern and contemporary main course dishes, to be completed independently and handed in 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>				