

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

Sample lesson plan 4

Course number: _____ Course title: _____

Tutor's name: _____ Date: _____ Time: _____ Lesson length: 7 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:

- prepare, cook and finish advanced hot dessert dishes.

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
5 minutes	Registration and welcome	Take register.		
10 minutes	Recap previous session	Task learners to list on a whiteboard 2 x different hot and cold desserts dishes outlining the steps involved with the production, cooking and service of them.	list on a whiteboard 2 x different hot and cold desserts dishes outlining the steps involved with the production, cooking and service of them. Learner discussion and Q&A.	Whiteboard
20 minutes	Follow-up of pre-lesson preparation	Having set a preparation task in the previous session, Worksheet 4: Prep, cook and finish hot and cold desserts., individual learners to present their paper for peer review/marketing. Any areas of concern should be addressed to the tutor for review. Activity: Review and share: Learners to share with a peer their innovative hot and cold dessert that could be served on a new menu launch. Feedback should be given and include positive and areas for the dish's development. These should be submitted after the activity to the tutor to mark post lesson and provide individual feedback to the learner.	Individual learners to present their paper for peer review/marketing. Any areas of concern should be addressed to the tutor for review. Learners to share with a peer their innovative hot and cold dessert that could be served on a new menu launch. Feedback should be given and include positive and areas for the dish's development	Worksheet 4

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
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 hot and cold dessert dishes	<p>Outline the focus of the lesson to include:</p> <ul style="list-style-type: none"> • cook a range of advanced hot dessert courses dishes using different methods of cookery • apply quality checks during the cooking of advanced hot dessert course dishes • use equipment safely during the cooking of advanced hot dessert course dishes • finish a range of advanced hot dessert course dishes using appropriate finishing methods. <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
40 minutes	Introductory task 2:	Provide learners with recipes decided by the centre considering a wide range of different preparation, cooking and	Learners are to weigh the ingredients required for:	Whiteboard

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
	Be able to prepare, cook and finish advanced hot and cold dessert dishes	finishing methods and showing full coverage of the assessment criteria. Learners are to weigh the ingredients required for: <ul style="list-style-type: none"> hot desserts using the baking method of cookery hot desserts using the steaming method of cookery hot desserts using the poaching method of cookery. 	<ul style="list-style-type: none"> hot desserts using the baking method of cookery hot desserts using the steaming method of cookery hot desserts using the poaching method of cookery. 	Recipes Ingredients Large and small equipment
4.5 hours	Main body of lesson: Be able to prepare advanced hot and cold dessert dishes.	Activity: Tutors should apply the explain, demonstrate, imitate and practice (EDIP) teaching methodology. Following the explanation and demonstration task learners to prepare and cook and finish the dishes. Encourage the learners to develop their skills through observation and individual feedback.	Learners to prepare and cook and finish the dishes. Learner discussion and Q&A.	Whiteboard Recipes Ingredients Large and small equipment
15 minutes	Summary of session	Group question and answer session: Individual learner's oral questions specific to the topic.	Learner discussion and Q&A.	

Timing (mins)	Work to be covered	Teaching activity/assessment	Learner activity	Resources
<ul style="list-style-type: none"> • How learning is to be measured: • Oral questions and answers • End of unit assessment (City and Guilds set) . <p>Opportunities for embedding core skills:</p> <ul style="list-style-type: none"> • The use of research skills using IT • Basic speaking and listening • Basic writing skills to include spelling. 				
<p>Homework/research work:</p>				
<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>				