

**Lesson plan 2****Year 10****Time:** 1 hour**Lesson title: Raise your Game (Preparation of Whole Pheasant)**

This lesson enables pupils to demonstrate higher level knife skills and food preparation skills when Butchering a Pheasant and breaking it down into usable cuts, i.e. raw game preparation. The pupils will review and evaluate their performance.

**Learning**

Learning objective	Learning outcomes	
To butcher a whole Pheasant to produce cuts for a variety of dishes and future practical work	All pupils will ...	Butcher a whole pheasant and prepare cuts into determined portions
	Most pupils should ...	Butcher a whole pheasant and prepare cuts into determined portions and explain the methods and process.
	Some pupils could ...	Independently butcher a whole pheasant and prepare cuts into determined portions with confidence
To evaluate the planning and execution of the task.	All pupils will ...	Evaluate the planning and execution of the task.
	Most pupils should ...	Evaluate the planning and execution of the task and recommend any modifications.
	Some pupils could ...	Evaluate the planning and execution of the task, recommend any modifications giving reasons.
To demonstrate and apply the principles of food safety and hygiene when preparing raw meat.	All pupils will ...	List the principles of food safety and hygiene when preparing raw meat.
	Most pupils should ...	Explain the principles of food safety and hygiene when preparing raw meat.
	Some pupils could ...	Describe the principles of food safety and hygiene when preparing raw meat and manage their implementation independently.

## Teaching and learning activities

Time	Activity	Resources and equipment
5	<p><i>Introduction</i></p> <p>Explain to the pupils that they will be butchering a whole pheasant. Go through the objectives for the lesson.</p> <p>Gather the pupils around a demonstration area, with your tray of ingredients and equipment if needed. Ensure that all pupils have removed their jumpers and rolled up long sleeves, tied up long hair, put a clean apron on and thoroughly washed and dried their hands.</p> <p>Briefly talk through the process – note your expectations, for example:</p> <ul style="list-style-type: none"> <li>▪ safe handling of knives and importance of sharp knives;</li> <li>▪ preparing the ingredients carefully and accurately;</li> <li>▪ handling raw game carefully - avoiding cross contamination particularly using a separate chopping board (ideally red) and thoroughly washing and drying their hands after touching the raw meat;</li> <li>▪ being hygienic and safe when preparing food.</li> </ul> <p>Ensure that pupils all thoroughly wash and dry their hands..</p>	PowerPoint LINK TO BE ADDED
10	<p><i>Main activity 1 – Demonstration of portioning technique to be used</i></p> <p>During this time, explain the anatomy of the bird and relate to human joints and features; thighs, legs, knee joint, ankle joint, shoulder, elbow and hands. Breast area, hip and coxis'</p> <ul style="list-style-type: none"> <li>▪ Remove thighs and legs from crown;</li> <li>▪ Separate thighs and legs cutting through joints</li> <li>▪ Remove breasts from carcass</li> <li>▪ Layout portioned bird</li> </ul> <p>Discuss the cost variation between whole birds and portioned cuts</p>	
	<p><i>Main activity 2</i></p> <p>Pupils to work in pairs to butcher a whole bird.</p> <p>Take in turn to remove thighs and separate from legs then take off breasts</p>	Step by step guides

20	<p>During the remaining time pupils should be washing up, cleaning work surfaces and putting away equipment.</p> <p>Remind pupils that all washing-up should be completed, work surfaces should be clean and their meat should be placed on a tray ready to be individually bagged ready to be frozen.</p>	PowerPoint on a loop
50	<p><i>Plenary</i></p> <p>Review the finished portions. Do they meet the criteria that were identified? What are the most important food hygiene factors that must be considered?</p> <p>Place the portions into named freezer bags. Store in a freezer ready for future lessons.</p> <p>Review next practical lesson</p> <p><b>Homework</b></p> <p>Choose a recipe that you can adapt by using pheasant or other game, for each ingredient, write a sentence to explain what the job of the ingredient is (flavour, texture, thickening, seasoning, colour, binding)</p>	<p>Homework</p> <p>Understanding ingredient student worksheet</p>

### Literacy and numeracy

<b>Starter:</b>	<ul style="list-style-type: none"> <li>Use Standard English confidently in their own writing and speech.</li> </ul>	
<b>Main activities:</b>	<ul style="list-style-type: none"> <li>Summarise and organise material, and supporting ideas and arguments with any necessary factual detail.</li> <li>Use Standard English confidently in a range of formal and informal contexts, including classroom discussion.</li> </ul>	<ul style="list-style-type: none"> <li>Understand the term adding value and calculate cost of portioned product v's whole product</li> </ul>
<b>Plenary:</b>	<ul style="list-style-type: none"> <li>Use Standard English confidently in their own writing and speech.</li> </ul>	