

Lesson plan 3 Year 10

Time: 1 hour

Lesson title: Raise your Game (Pheasant Bruschetta)

This lesson enables pupils to demonstrate higher level knife skills and food preparation skills when making Pheasant Breast Bruschetta, i.e. raw game preparation, vegetable preparation, sauce preparation, cooking and presenting. The pupils will review and evaluate their dishes.

Learning

Learning objective	Learning outcomes	
To prepare and cook the planned dish and accompaniment, for example: Pheasant Bruschetta.	All pupils will ...	Prepare and cook the planned dish and accompaniment, for example: Pheasant Bruschetta
	Most pupils should ...	Prepare and cook the planned dish and accompaniment, for example: Pheasant Bruschetta and explain the methods used.
	Some pupils could ...	Independently prepare and cook the planned dish and accompaniment, for example: Pheasant Bruschetta.
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 cooking.	All pupils will ...	List the principles of food safety and hygiene when cooking.
	Most pupils should ...	Explain the principles of food safety and hygiene when cooking.
	Some pupils could ...	Describe the principles of food safety and hygiene when cooking 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 making Pheasant Bruschetta. Go through the objectives for the lesson.</p>	
10	<p><i>Starter – Demonstration reminder</i></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 recipe – note your expectations, for example:</p> <ul style="list-style-type: none"> ▪ preparing the ingredients carefully and accurately; ▪ 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; ▪ using different knives and chopping boards for vegetables and raw meat; ▪ using the hob safely; ▪ being hygienic and safe when preparing food ▪ presentation skills <p>Ensure that pupils all thoroughly wash and dry their hands..</p>	<p>Recipes LINK TO BE ADDED</p> <p>Don't wash raw chicken – FSA video</p>
35	<p><i>Main activity 1</i></p> <p>During this time, circulate the room to ensure that pupils are preparing ingredients and using the oven safely. In this time, pupils should:</p> <ul style="list-style-type: none"> ▪ prepare their ingredients; ▪ use different knives and chopping boards for vegetables and raw meat; ▪ use the hob safely. 	
	<p><i>Main activity 2</i></p> <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 dish should be placed in a container ready to be refrigerated when cool.</p>	

