

# Sample Scheme of Work

**Topic:** Produce Basic Meat Dishes

**Course / Programme:** Level 2 Food Production and Cooking

**Unit/Module/Course:** H/601/4941/ Produce Basic Meat Dishes/  
Level 2 Food Production and Cooking

**NOS Reference Code:** Unit reference number H/601/4941  
Unit code 2PR2  
Level 2

## How will Learners Develop Personal, Social, Industry and Employability skills?

Make significant contributions to discussions to help move forward

Practice writing skills when taking notes

Understanding how to prepare meat dishes

Self-study reading skills

## Health and Safety

Ensure learners observe current practices for using VDU following college guidelines

## How is Equality and Diversity Promoted in the Learning?

Language used in class that is not specific gender orientated

All learners to have access to books and IT equipment

Different genders and races used in lesson examples and pictures

Week	Learning Hours per session	Objectives	Tuition Activity and Resources	Self-Study Activity and Resources	Assessment	How will students develop their English and maths skills
	<b>Total:</b> 30 hours	What is the objective of the session? What do you want your students to be able to learn by the end of the lesson? This is what you intend to use to check learning against at the end of the lesson.	List all the tasks and activities you will be doing to help them meet their outcomes, practice their skills be stretched and challenged and develop independent skills of learning.  <b>Resources:</b> List the resources you plan to use in this lesson.	List all the tasks and activities your students will be doing to help them meet their outcomes, practice their skills be stretched and challenged and develop independent skills of learning.  <b>Resources:</b> List the resources you plan to use in this lesson.	How will you assess whether students have met the learning outcomes during and at the end of the lesson?	How will the lesson help to develop individual student's English and maths skills?
1	Total: 12 hours  Tuition: 8 hours  Self-Study: 4 hours	<ul style="list-style-type: none"> <li>Describe how to check the meat is of correct type, cut and quantity for dishes</li> <li>State what quality points to look for in prepared meat</li> <li>Describe what to do if there any problems with the meat or other ingredients</li> <li>Explain the benefits of sealing meat</li> <li>State the most effective (or appropriate) methods of cooking different cuts of meat</li> <li>State the correct tools and equipment to use for relevant cooking methods</li> </ul>	<p><a href="#">i-Ask: Meat Overview</a></p> <p><a href="#">i-Ask: Equipment Requirements</a></p> <p><a href="#">i-Ask: Beef Cuts</a></p> <p><a href="#">i-Ask: Lamb cuts</a></p> <p><a href="#">i-Ask: Pork Cuts</a></p> <p><a href="#">i-Ask: Cooking Different Types of Meat</a></p>	<p>Pre Lesson: <a href="#">i-Ask: Meat Overview</a></p> <p>Learners to understand the outline of the sessions and think about real life examples.</p>	<ul style="list-style-type: none"> <li>Tutor-led questioning throughout session focusing on the preparation of equipment for service and quality checks</li> </ul> <p><b>In class check with :</b></p> <p><a href="#">i-Check: Quality Check for Basic Meat Dishes</a></p> <p><a href="#">i-Check: Meat Cuts</a></p>	<p>Learners to be set <a href="#">i-Tests</a> and assessments to be complete in their own time. This will be checked in the next lesson.</p> <p>Developing their reading skills using text books and online resources and understand technical and complex words</p>

Week	Learning Hours per session	Objectives	Tuition Activity and Resources	Self-Study Activity and Resources	Assessment	How will students develop their English and maths skills
1	Total: 12 hours  Tuition: 8 hours  Self-Study: 4 hours	<ul style="list-style-type: none"> <li>State why it is important to use the correct tools and equipment</li> <li>Describe how to use different cooking methods to meet dish requirements</li> <li>State the correct temperature for cooking meat using various methods</li> <li>Describe how to correct a meat dish to meet finishing requirements</li> <li>Describe how to follow finishing methods, including garnishing and presentation</li> <li>State correct temperature for holding and serving meat dishes</li> <li>State healthy eating options when cooking and finishing meat dishes</li> </ul>	<p>Use additional resources for learners' thoughts on suggested viewing and how it supports the objectives.</p> <ul style="list-style-type: none"> <li>Challenge learners to think of inventive ways to assist customers and provide excellent customer service</li> </ul>	<p><b>In class:</b></p> <p>i-Ask: Equipment Requirements</p> <p>i-Ask: Beef Cuts</p> <p>i-Ask: Lamb cuts</p> <p>i-Ask: Pork Cuts</p> <p>i-Ask: Cooking Different Types of Meat</p> <p><b>Additional Resource:</b> Learners to find 5 meat dish recipes using online resources or cook books</p>	<p><b>Post lesson:</b> i-Test: Quality Inspection</p> <ul style="list-style-type: none"> <li>Competency measured through successful completion of i-Check and i-Test</li> </ul>	
2, 3	Total: 18 hours  Tuition: 11 hours  Self-Study: 7 hours	<ul style="list-style-type: none"> <li>Understand how to and be able to produce basic meat dishes</li> <li>Check meat meets type, cut, quality and quantity requirements</li> <li>Choose and use tools and equipment correctly</li> <li>Combine meat with other ingredients</li> <li>Cook meat to meet dish requirements</li> <li>Make sure dish has the correct flavour, consistency and quantity</li> <li>Garnish and present the dish to meet organisational specifications</li> <li>Make sure dishes are at correct temperature for holding and serving</li> <li>Safely store cooked meat not for immediate use</li> </ul>	<p>i-Practice: Stir Frying Meat</p> <p>i-Practice: Shallow Frying Meat</p> <p>i-Practice: Grilling Meat</p> <p>i-Practice: Boiling Meat</p> <p>i-Practice: Steaming Meat</p> <p>i-Practice: Griddling Meat</p> <p>i-Practice: Stewing Meat</p> <p>i-Practice: Braising Meat</p> <p>i-Practice: Roasting Meat</p> <p>i-Practice: Baking Meat</p>	<p><b>Pre Lesson:</b> Learner to conduct independent learning by completing online research to help to prepare for the i-Practices and practical session</p> <p><a href="http://lifehacker.com/the-five-basic-rules-for-cooking-meat-1655470140">http://lifehacker.com/the-five-basic-rules-for-cooking-meat-1655470140</a></p> <p><a href="https://www.foodsafety.gov/keep/charts/meatchart.html">https://www.foodsafety.gov/keep/charts/meatchart.html</a></p>	<ul style="list-style-type: none"> <li>Tutor-led questioning throughout session</li> </ul>	<ul style="list-style-type: none"> <li>Learners to be set i-Tests and assessments to be complete in their own time. This will be checked in the next lesson.</li> <li>Developing their reading skills using text books and online resources and understand technical and complex words</li> </ul>

Week	Learning Hours per session	Objectives	Tuition Activity and Resources	Self-Study Activity and Resources	Assessment	How will students develop their English and maths skills
2, 3	<p>Total: 18 hours</p> <p>Tuition: 11 hours</p> <p>Self-Study: 7 hours</p>		<p>Classroom teaching and practical session with Learners having a practical on hands training to put i-Practices into real life after completing i-Test and i-Practice</p>	<p><b>Tutor led in class:</b></p> <p>i-Practice Stir Frying Meat</p> <p>i-Practice Shallow Frying Meat</p> <p>i-Practice Grilling Meat</p> <p>i-Practice Boiling Meat</p> <p>i-Practice Steaming Meat</p> <p>i-Practice Griddling Meat</p> <p>i-Practice Stewing Meat</p> <p>i-Practice Braising Meat</p> <p>i-Practice Roasting Meat</p> <p>i-Practice Baking Meat</p>	<p><b>In class check with:</b></p> <p>i-Practice: Stir Frying Meat</p> <p>i-Practice: Shallow Frying Meat</p> <p>i-Practice: Grilling Meat</p> <p>i-Practice: Boiling Meat</p> <p>i-Practice: Steaming Meat</p> <p>i-Practice: Griddling Meat</p> <p>i-Practice: Stewing Meat</p> <p>i-Practice: Braising Meat</p> <p>i-Practice: Roasting Meat</p> <p>i-Practice: Baking Meat</p> <p>During the practical session learners to use the previously collected recipes when preparing and finishing meat dishes</p>	