

# Activity Pack

## Culinary Arts - Cooking

### Cream of vegetable soup



## Lesson plan - 3hrs

### AIM:

Prepare, cook and present four plated portions of cream of vegetable soup.

### ACTIVITY:

Cream of vegetable soup - must include four whole eggs + 300ml cream.

“Classical cream of vegetable soup with liaison”.

Shortcrust ring, choux lattice, mini roast & pickled vegetables, braised celery, parsley oil, tomato and red pepper oil.

## Suitable for

Level 3 and above / Skilled Industry Professional.

## Resources needed

1. Video & LMS access (link)
2. Task Brief
3. Marking Criteria Marking Summary
2. Infrastructure List
3. H&S Checklist
4. Skill Fact Sheet

## Skills

Methods of cookery, cutting skills, presentation skills and elevation of culinary skills set to ISE.

## Learning outcomes

After completing this module, learners will be able to:

- make a high-quality version of cream of vegetable soup
- set up a workstation to International Standards of Excellence (ISE)
- use all tools and knives safely and correctly.
- cut Brunoise of vegetables to international standard
- prepare finely strained vegetable-based oils for drizzling
- make choux pastry and shortcrust pastry
- pipe a pastry lattice
- underpin methods of cookery - boiling, stewing, braising, baking, blanching, etc
- present a classical dish to a modern international standard of excellence.

## Delivery modes

1. Students can go through the online materials independently – either at your facilities, if you have access to enough computers - or at home in their own time.
2. You can download and print all relevant resources, access the video demo and deliver the activity in the classroom.

Section	Timings	Key teaching points
Infrastructure & H&S checklist	10 minutes	Prepare for the activity by ensuring all equipment is ready to use and that all students have access to the required equipment and ingredients to complete the task. Check that all H&S procedures are in place and are adhered to at all times.
Introduction	10 minutes	<p>Introduce the topic and its relevance.</p> <p>Discuss the following 'Top tips':</p> <ul style="list-style-type: none"> <li>• set up your workstation well</li> <li>• visual the final dish</li> <li>• practice the finer details of the presentation</li> <li>• work on your methods of cookery</li> <li>• clean as you go</li> <li>• research and write your own recipes and devise and use a time plan</li> <li>• study the marking scheme</li> <li>• practice taste and flavour.</li> </ul>
Demonstration videos	10 minutes	Play the demonstration videos and have students take note of the application of the 'Top Tips' and how they can understand the standard and now visualise what is needed for success.
Task brief	50 minutes	Familiarise the students with the task. Get the students to plan their dish with their own researched recipes and write a time-plan as well as choosing which tools would be best to complete the tasks necessary to present the dish.
Complete task	120 minutes	Get students to prepare, cook and present all methods of cookery required to complete the final task.
Marking criteria	30 minutes	<p>Provide the marking scheme and summary marking sheet to the students and encourage learners to record their received marking on the LMS.</p> <p>Do not forget to feedback to WorldSkills UK.</p>

## Additional info:

### Preparation

- make sure that you have printed all of the resources
- ensure you have access to the technology to play a video demo and access the LMS
- ensure students have access to the required drive to create folders and files.

### Differentiation/meeting individual needs

- You may need to support some learners who do not have access to the right technology or do not have internet access.