

Lesson Plan

Restaurant Services



Lesson plan - 20 minutes

AIM:

To understand the main principles of carving and demonstrate professional technical skills in the carving of poultry in the restaurant within a specified time and in view of the customer meeting all the legal requirements regarding food hygiene and health and safety legislation.

ACTIVITY:

Carving of roast chicken at gueridon in the restaurant.

Suitable for

Students or Apprentices following VRQ /NVQ/SVQ Level 3 Food Service as a full time or day release course.

Resources needed

1. Video & LMS access (link)
2. Task brief
3. Marking criteria/scheme
4. Infrastructure list
5. H&S checklist
6. Skill fact sheet (WSUK)
7. End of assessment quiz

Skills

Self Confidence, Self-Management, Positive Mind, Organisational Skills, Time Management, Technical Skills, Communication Skills, Customer Care and Motivation.

Learning outcomes

After completing this activity learners will be able to:

1. present themselves in appropriate, clean uniform complying with food hygiene regulations
2. list the items of equipment required for the mise-en-place on the gueridon or service table
3. identify the appropriate equipment required for carving
4. identify the various cuts of chicken
5. display the technical skills to carve the roast chicken for four portions
6. clear used equipment and debris after carving
7. apply the health and safety requirements whilst carrying out the carving of chicken
8. maintain contact with the customers whilst completing the task.

Delivery modes

1. Students can go through the online materials independently – either at your facilities, if you have access to enough computers, or can go through the materials 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
Lesson Plan	5 minutes	Introduce the topic and its relevance.
Video OR photo demonstration (ensure descriptors are provided for each photo)	10 minutes	Get students thinking about..... Please see the attached schedule of photos.
Task Brief (below)	10 minutes	<p>Familiarise students with the key steps to complete the set task.</p> <ol style="list-style-type: none"> 1. the learner needs to understand the care and maintenance of carving equipment especially the carving knife 2. setting up of mise-en-place for the carving of roast chicken 3. carving and portioning of chicken 4. clearing of debris and used items as work is progressing 5. communication with the customer at the table whilst performing the task 6. plating and service of equal portions to guests. <p>Steps:</p> <ul style="list-style-type: none"> • Watch video.
Infrastructure & H&S checklist	10 minutes	<p>Prepare for the activity by ensuring all equipment is ready to use and that all H&S checks are in place</p> <ol style="list-style-type: none"> 1. rectangular carving board 40 x 26 cm in size with juice groove around edge to collect the juices 2. medium sized (20cm) carving knife with pointed tip and flexible blade 3. long two-pronged carving fork 4. rechaud (hot plate) 5. cover plate (20cm) with napkin pocket 6. cover plate (20cm) for used cutlery 7. cover plate (20cm) with napkin folded (to hide debris from guests), on liner main course plate (30cm) 8. two sets of service spoon and fork 9. service cloth. <p>Note: The hot chicken will be brought from the kitchen on a large flat with small garnish, when the chicken is carved, 4 hot main course plates, and additional side dishes for service to the guests will be required.</p>
Task Completion	10 minutes	Get students to complete the task by following the instructions on the task brief.

Marking criteria	2 minutes	<p>Provide marking scheme to the students and encourage learners to record their received marking on LMS.</p> <p>MARKING CRITERIA</p> <ul style="list-style-type: none"> • individuals' personal presentation, hygiene, and uniform • preparation of mise-en place required for the completion of task as per the infrastructure list • selection of appropriate equipment to carry out the carving of roast chicken (see infrastructure list) • organisation and positioning of service table and layout of equipment • technical skills in carving chicken, proficient use of carving knife and fork • appropriate and equal portioning of chicken • task completed within maximum of 15 minutes • correct use of RECHAUD to maintain temperature of chicken • compliance with food hygiene health and safety regulations • communication with guests. <p>A copy of the Excel Marking Sheet and a Score Indicator are attached.</p> <p>Do not forget to feedback to WorldSkills UK.</p>
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End of assessment Quiz (Based on module task)

- How many portions of chicken can be carved from 1.5 kg raw chicken?
 - 3
 - 4
 - 5
 - 6
- The best knife for carving roast chicken is?
 - table knife
 - carving knife
 - cook's knife
 - paring knife
- The most appropriate portion of carved chicken should consist of?
 - drum stick and thigh
 - drum stick and breast
 - wing and breast
 - thigh and breast
- Whilst carving the chicken in the restaurant the service professional should communicate with
 - guests
 - restaurant staff
 - kitchen staff
 - focus on carving
- How much time should be taken in the carving of chicken in the restaurant?
 - 5 minutes
 - 10 minutes
 - 15 minutes
 - 20 minutes
- After carving the roast chicken in the restaurant the chicken should be?
 - returned to the kitchen for heating up
 - keep the chicken on the flat on rechaud
 - serve immediately
 - reheat in the restaurant on the gueridon lamp
- Whilst carving the chicken the food service professional should?
 - wear gloves
 - use Serviette
 - use carving knife and fork
 - use service spoon and fork
- During the carving of chicken?
 - skin should be removed from legs and breast
 - skin should only be taken off from the legs
 - skin should be left on the legs and breast
 - skin should only be taken off from the breast
- During carving of chicken the oysters are taken from?
 - the joint of wing and breast
 - the joint of drumstick and thigh
 - the cavity between thigh and main carcass of chicken
 - the parson's nose
- What temperature should a roast chicken arrive in the restaurant for carving?
 - 50°C
 - 75°C
 - 68°C
 - 80°C