

Title:

Aims:

Outcomes:

Standalone or part of a series

<p>Introduction</p> <p><i>Aims and outcomes explained. Any prior knowledge required.</i></p> <p><i>Resources required e.g. images, MCQ or links to other materials</i></p>	<p>Main body: Part 1</p> <p><i>The main body of your micro-presentation broken down into a series of boards. Use these to plan the talk.</i></p>	<p>Part 2</p>
<p>Part 3 (and so on)</p> <p><i>Add more boards as you need.</i></p>	<p>Conclusions</p> <p><i>Wrap up.</i></p>	<p>Where next</p> <p><i>What should happen next? Is there another video to follow? Are there resources to follow up? Is there a preparation for the next class?</i></p>

Additional notes:

SAP SuccessFactors Learning

Title: The basics of cake

Aims: Students to grasp the two basic categories of cake, their key differences and relate them to some common recipes

Outcomes: 1. Identify the two basic categories of cake, their key ingredients and qualities; 2. Associate given recipes with the relevant category, giving reasons for their choice with reference to key words found in each recipe.

Standalone or part of a series

<p>Introduction</p> <p><i>Aims and outcomes explained.</i> Prepare students for exposition of key concepts to be discussed and applied in follow up class session. Outcomes are:</p> <p><i>Any prior knowledge required.</i> None</p> <p><i>PowerPoint (PPT) slide: bullet points of aims, outcomes & illustrative cake image</i></p>	<p>Main body: Part 1</p> <p>Introduce key concept: “Fundamentally, there are two categories of cake, those that use butter or fat as a basis and those that don’t ...”</p> <p><i>PPT slide presenting key concept with two cake images representing each category</i></p>	<p>Part 2 Give examples to illustrate application of concept</p> <table border="1"> <thead> <tr> <th>Category</th> <th>Key ingredients</th> <th>Key qualities</th> <th>Example</th> </tr> </thead> <tbody> <tr> <td>Butter/oil cake</td> <td>Butter/fat ...</td> <td>Heavy and rich</td> <td>Picture of chocolate cream cake</td> </tr> <tr> <td>Sponge / foam cake</td> <td>Little or no butter or fat ...</td> <td>Light and airy</td> <td>Picture of lemon sponge cake</td> </tr> </tbody> </table> <p><i>PPT slide with table & same cake images as part 1</i></p>	Category	Key ingredients	Key qualities	Example	Butter/oil cake	Butter/fat ...	Heavy and rich	Picture of chocolate cream cake	Sponge / foam cake	Little or no butter or fat ...	Light and airy	Picture of lemon sponge cake
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<p>Part 3</p> <p>Student Activity: “Think of all the cakes you’ve seen, eaten or dreamed about in the past: which category do you think they belong to and why?”</p> <p>Students instructed to pause video for 1 minute to think and make notes, then continue.</p> <p><i>PowerPoint (PPT) slide</i></p>	<p>Conclusions</p> <p><i>Wrap up.</i> Reiteration of categories and their key differences.</p> <p>Note about what will be covered in more detail in the F2F session and lead in to pre-lecture activity for them to complete in advance</p>	<p>Where next</p> <p>Students to complete a 30 minute activity:</p> <ol style="list-style-type: none"> 1. Examine three given recipes (no names given) 2. Identify which category each belongs to, highlighting the main ingredients and relevant key words used in each recipe 3. Post answers to forum before lecture along with any questions raised by this mini-lecture <p><i>PPT slide: Students referred to recipes and link to forum on SAP SuccessFactors Learning</i></p>												

Additional notes: recipes to be uploaded and Discussion board to be setup on SAP SuccessFactors Learning. Responses will form basis for discussion and dealing with any misconceptions identified during first 10 minutes of face-to-face session. NB: students will only be able to see other students’ responses after posting their own entry.