

School .....

Approved .....

***Product realized within the Erasmus+ Project  
"Professional Development and Sustainability in Gastronomy  
through International Cooperation"  
2023-2-RO01-KA210-VET-000175783***



***PRACTICAL TRAINING INTERNSHIP  
CURRICULUM IN LOCAL DEVELOPMENT***

***Field: Gastronomy***

***Module title:***

***Culinary journey through Europe - Discover the cuisines of  
Italy, Turkey and Romania (Erasmus+)***

School year,

2024-2025

## *Curriculum in local development*

School .....

Economic operator .....

Module title: **Culinary journey through Europe - Discover the cuisines of Italy, Turkey and Romania (Erasmus+)**

Module type: deepening

Field: Gastronomy

Professional qualification: Technician in gastronomy

Class .....

Number of hours: 60 hours/year

Authors: coordinator project Erasmus+

### **I. Introductory note**

The CDL constitutes the specific curricular offer of each educational unit and is carried out in partnership with partner companies/public institutions of the educational unit. The CDL is designed for each individual study year to respond to changes in the labor market at local and/or regional level. Practical preparation of students through CDL it can be carried out both through **technological laboratory hours**, as well as through **hours of practical training**, established by mutual agreement between the educational unit and the economic operator/public institution practice partner, depending on the needs and possibilities of organizing practical training courses.

The module: **Culinary journey through Europe - Discover the cuisines of Italy, Turkey and Romania (Erasmus+)** it is designed for 11th graders in the field of Tourism and Food, offering them a unique experience of discovering various culinary cultures in Europe. By participating in Erasmus+ international mobility, students will explore traditional cuisines in Italy, Turkey and Romania, acquiring valuable practical knowledge and skills.

This CDL will have a significant impact on students, the school and the local community:

- **Students:** they will acquire valuable knowledge and skills, develop their intercultural skills and be better prepared for a career in gastronomy.
- **School:** it will strengthen its relationships with partners in Europe and provide students with a unique and quality learning experience.
- **Local community:** it will benefit from an intercultural culinary event and a promotion of local and European gastronomy.

### **Targeted competences**

By completing this CDL, students will acquire the following skills:

- **Knowledge:**
  - Characterization of traditional cuisines from Italy, Turkey and Romania
  - Identification of raw materials specific to each kitchen
  - Knowledge of culinary techniques specific to each region
  - Ability to recognize and appreciate European culinary diversity
- **Skills:**
  - Preparation of various traditional dishes from Italy, Turkey and Romania
  - Correct use of culinary techniques and equipment
  - Compliance with food hygiene and safety regulations
  - Ability to work as a team and collaborate effectively
- **Attitudes:**
  - Appreciation for culinary diversity and capitalizing on local traditions
  - Respecting the cultures and culinary customs of other countries
  - Promoting local and European gastronomy

- o Developing entrepreneurship and culinary creativity

**II. Learning outcomes units corresponding to the competences identified for the occupations concerned and assessment standards associated with them**

***General Technical Learning Outcomes Unit 15. Organization of production in gastronomy***

<b><i>Knowledge</i></b>	<b><i>Skills</i></b>	<b><i>Attitudes</i></b>
15.1.15. Characterization of culinary production activities 15.1.16. Description of methods for processing raw and auxiliary materials in seeing the obtaining of culinary preparations 15.1.17. Specifying the methods of remedying defects occurring during technological processing 15.1.18. Identification of preparations that can be made to order; 15.1.19. Characterization of decoration elements 15.1.20. Knowledge of modern methods of food preservation	15.2.14. Participation in carrying out the preparation operations of different groups of culinary preparations according to the production techniques 15.2.15. Remedying defects arising in the preparation of preparations 15.2.16. Participation in making preparations to order 15.2.17. Checking the decoration and how to customize the dishes 15.2.18. Carrying out the preservation of food and preparations obtained in the production premises	15.3.13. Active and responsible involvement in carrying out the preparation operations of different groups of culinary preparations, made to order, in the decoration preparations and in the remediation of defects and in the preservation of food, in compliance with the norms of sustainable development, hygiene, safety and safety at work
15.1.49. Description of the characteristics of traditional Romanian cuisine; 15.1.50. Presentation of customs, traditions and culinary influences in	15.2.47. Participation in the planning of the production activity of traditional Romanian culinary and pastry-confectionery dishes. 15.2.48. Checking the quality	15.3.30. Responsible and creative active involvement in the production of traditional preparations ensuring their quality, in conditions of hygiene, safety

<p>different geographical areas;</p> <p>15.1.51.Characterization of the raw materials necessary to obtain the preparations traditional Romanian and zonal ones;</p> <p>15.1.52 Description of the particularities of the technologies for obtaining preparations with zonal specifics;</p>	<p>of the raw materials necessary to obtain traditional Romanian preparations and specific ones zonal;</p> <p>15.2.49. Carrying out specific operations to obtain different traditional Romanian and/or zonal preparations.</p>	<p>and safety at work and fire prevention and extinguishing.</p>
<p>15.1.53. Description of culinary traditions specific to other peoples;</p> <p>15.1.54. Description of the characteristics of international cuisine;</p> <p>15.1.55. Characterization of the raw materials necessary to obtain international cuisine;</p> <p>15.1.56. Description of the particularities of technologies for obtaining international cuisine.</p>	<p>15.2.50. Participation in the planning of the production activity of culinary preparations and desserts in international cuisine;</p> <p>15.2.51. Checking the quality of the raw materials necessary to obtain international cuisine;</p> <p>15.2.52.Carrying out specific operations to obtain various culinary preparations and desserts from international cuisine;</p>	<p>15.3.31. Manifestation of creativity, responsibility and efficiency in the production of international cuisine products in compliance with the norms of sustainable development, hygiene, safety and safety at work and PSI.</p>

### III. Module structure

#### *Correlation between learning outcomes in SPP and learning contents*

<b>HATE. 15. Organization of production in gastronomy</b>	<b><i>Learning contents</i></b>
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<i>Learning outcomes</i>			Culinary production activities: -Processing of raw and auxiliary materials in order to obtain culinary preparations; -Preparations that can be made to order; -Decoration elements for culinary preparations and their proper use.
<i>Knowledge</i>	<i>Skills</i>	<i>Attitudes</i>	
15.1.15. 15.1.16. 15.1.17. 15.1.18.; 15.1.19. 15.1.20.	15.2.14. 15.2.15. 15.2.16. 15.2.17. 15.2.18.	15.3.13.	Technologies specific to traditional Romanian cuisine: -The characteristics of traditional Romanian cuisine ; -Culinary traditions and influences in different areas; -The raw materials necessary to obtain traditional Romanian dishes and those with zonal specifics; -The peculiarities of technologies of obtaining preparations with zonal specifics; - Recipes of Romanian dishes (with Moldovan specifics): Rădăuțean soup, Moldovan tochitura, Moldovan sarmale, Moldovan borscht, Poale-n brau, Moldovan papanasi
15.1.49. 15.1.50. 5.1.51. 15.1.52	15.2.47. 15.2.48. 15.2.49..	15.3.30.	
15.1.53. 15.1.54. 15.1.55.	15.2.50. 15.2.51. 15.2.52.	15.3.31.	Technologies specific to international cuisine • <b>Discover Italian cuisine</b> <ul style="list-style-type: none"> <li>○ Recipes of Italian dishes: Pizzolo Siciliano, Sicilian Arancini, Pane</li> </ul>

15.1.56.			<p>Cunzatu, Sicilian Caponata, Pasta alla Norma, Couscous, Sicilian Cassata, Cannoli Sicilieni, Sicilian Granita</p> <ul style="list-style-type: none"> <li>○ Participation in a pasta preparation workshop</li> <li>○ Italian wine tasting</li> </ul> <p>• <b>Exploring Turkish cuisine</b></p> <ul style="list-style-type: none"> <li>○ Recipes for Turkish dishes: Çökertme Kebab (Bodrum Kebab), Turkish-style sour and juicy meatballs, Izmir meatballs (İzmir Cologne), Rice with chicken and chickpeas (Chickpea Chicken Rice), Pumpkin Pancakes, Egyptian Style Tomato Meatballs (Fellah Meatballs), Delicious Quince Dessert (Gül Receli), Sultan's Dessert (Sultan Lokumu)</li> <li>○ Tasting of Turkish sweets</li> </ul>
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#### **IV. Methodological suggestions**

In the didactic strategy, the teacher uses several methods, the most used being student-centered learning. The teacher is a mentor, mentor, communicator and collaborator. He works together with students, encourages them and respects their opinions. In teamwork, it distributes different roles to them and stimulates creativity, offers bibliography. He is the rapporteur, he presents the conclusions of each group to the class.

Students take control of planning under the teacher's guidance. Students must use their knowledge and what they have learned in real life situations. They are encouraged to think for themselves, solve problems and make action plans.

Economic agents support the practical activity of students at work, provide the material and financial basis necessary to carry out the training process for work and life.

### **Suggestions for the teaching/learning process and methods**

The training of the skills provided by the program can be achieved by using appropriate teaching-learning methods, through which the student participates directly in the process of his training. The didactic strategy used by the teacher must take into account the particularities of the students (own learning styles, special needs).

Students are encouraged to think for themselves and solve problems, practice handling, work phases, graphically represent sketches of the workshop, workplace.

All the activities, exercises proposed to the students aim to achieve the performance criteria under the applicability conditions described in the professional training standard and prepare the student to evaluate the competences in the competence units through the tests of assessment provided for in the standards.

For the success of the educational process, within the actual application of the proposed learning materials, the teacher must take into account the particularities of the group of students and their learning styles.

In order to keep students' attention at high levels, we propose to teachers the use of modern strategies: training critical thinking; involving students in their own training through interactive learning; internet search through self-evaluation/inter-evaluation, the use of various forms of presentation of projects and their products in order to avoid monotony.

### **Clarifications regarding the active and student-centered nature of teaching/learning methods**

The teaching-learning process must have an active, student-centered character, therefore the following aspects and ways of working will be considered.

Differentiating tasks and time allocated by:

- grading learning tasks, according to each person's abilities, to students' learning styles;
- adapting learning tasks for different groups or pupils, depending on skills.

## **V. Assessing**

The evaluation tests aim to demonstrate specific and practical skills.

The achievement of professional skills specific to the qualification level allows a flexible professionalization with possibilities for continuous improvement according to the requirements of the labor market in the field of tourism and food, the promotion of democratic



value in the curriculum, which will allow future graduates to become responsible citizens of a society open.

The assessment of students will be carried out by the following methods:

- Systematic observation of student performance during classes and mobilities
- Practical individual and group tests
- Oral presentations and exhibitions of culinary products
- Self-evaluation and inter-evaluation
- The portfolio.

#### **VI. Resources**

- *Gastronomic Brochure – A culinary journey through Europe*
  - *Traditional recipes from the three countries*
- Specialized manuals;
- Movies and video presentations on European gastronomy
- Other types of facilities, identified by teaching staff as necessary for the planned activities.