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Module Title: Traditional and professional cooking skills with modern technology	
Academic Year:	**Semester:**
WP6: Pop-up event	
Module Leader: Ikaslan	

Purpose
The purpose of this module is to combine traditional professional cooking techniques and modern methods. Students will plan, prepare and present safe, appealing food that reflects contemporary food trends.

Learning outcomes

On successful completion of this module student is able to:
- knife skills, most common cutting techniques
- group working skills (nationality inside the group, different cultures)
- mise en place skills, set up, service, cleanup
- innovation as a part of food making
- identify current trends in food, food service and food presentation
- preserving food (reusable, fermented, pickled, making jams ex.)
- use different methods to prepare components for plated dishes or menus
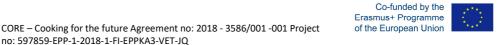
Key skills

The key skills that are acquired by the student will be recognised and will form a part of his/her final learning portfolio.
- diverse and safe use of knives
- initiative use of machines and equipment needed in modern cooking
- embracing old cooking methods with modern techniques
- avoiding wastage in different food production situations

Teaching and learning strategy

CORE – Cooking for the future Agreement no: 2018 - 3586/001 -001 Project
no: 597859-EPP-1-2018-1-FI-EPPKA3-VET-JQ

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The students learn the skills in practice by working in versatile food preparation tasks. They prepare, cook and display food and combine traditional and professional cooking techniques with modern methods.

Students produce and share digital material using a creative commons (CC) license in different networks and social media platforms.

Teaching and learning strategy combines pedagogical models that simulate working life and encourage students' team spirit, motivation and activity.

Evaluation

Student is evaluated by the skills he/she has in methods of cooking which are based on traditional and modern techniques.

The knowledge, skills and competence acquired during the module will be demonstrated by open badges.

Student is also evaluated by his/her portfolio and the use of different social media channels. Also student's teamwork skills and entrepreneurial attitude are evaluated.