

## Module 5. Traditional and professional cooking skills with modern technologies

### Welcome! Starting this Course:

The course is compulsory for all students attending the CORE- Cooking for the future.

This course will use different "classroom-based activities" and "workshop assessments" to support the learning outcomes. All activities and materials will be found from our web site under the **Module 5. Traditional and professional cooking skills with modern technologies** / 360° Thinglink platform. Please contact CORE-team members via closed Facebook group if you have any questions. To make it easier to study, we have also created a closed Facebook group (TASTE OF FUTURE COOKING, EVENT 2021) where you are reminded of different assignments. Via closed Facebook group you will also find the latest instructions for the next online lesson. (See also Popular Topics in Post.)

***Please contact CORE-team members via closed Facebook group if you have any questions.***

The first step in completing this course is to begin. Here is how to proceed:

Please review all the modules from the Modules starting page drop-down menu (the second module from the Modules menu) including reading through the Part 1&2: Learning outcomes (EQF Level 4) after which continue to the 360° Thinglink platform.

The greater value of the **Traditional and professional cooking skills with modern technologies** module is that it works seamlessly with the other Cooking for the future modules. Here are a few words about how the Cooking for the future project's modules 1-5 function in general.

In this module students will attach all the assignments they do to their own professional portfolios (blogs) to the sub-page that is called **Traditional and professional cooking skills with modern technologies** module.

The purpose of this fifth lesson is that the students will plan, create and execute a component or element using various cooking methods (e.g. different knife skills and cutting techniques) for the

previously created upcoming event's menu by using seasonal ingredients. They also plan their mis-en-place/ workplace for the upcoming event. (PART 1&2).

At this point of the course students identify current trends in food, food service and food presentation in general in their work and also add this information to their blog's/portfolio's sub-page that is called **Traditional and professional cooking skills with modern technologies**. (PART 2).

Students also try to combine traditional and current techniques and trends in food preparation for the upcoming event menu. By doing for example some food preserving (e.g. reusing, fermenting, pickling, making jams). (PART 2).