

Cooking competition Planning and preparing for teaching



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Cooking for the future- CORE Project: 2018-3856 / 597859-EPP-1-2018-1-FI-EPPKA3VET-JQ

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Teachers get to know the course material, Online meeting



Preparation: aims and objectives

Aims and Objectives

- www-page (blog)
- Video resume, "How to make a great video CV"
- Traditional CV/LinkedIn
- Instagram
- How the design a menu
- Open badge: Menu planning, local food
- Theoretical knowledge
- Gastronomy vocabulary/ Kahoot

During the first online class, students and teachers introduce themselves.







Assessment criteria & list of materials are given to students

Teachers follow and advise students (if necessary) about their progress



O Preparation:



practice in theory and hands-on

materials (own blogs) Between online (1-5) lessons and

learning tasks, students do their own learning assessments

Students start creating their own

International Cooking Competition "Taste of future cooking"



Implementation: cooking competition





Students practice in kitchens before the competition and participate in the competition

The last online meeting where the evaluation takes place



Assessment and feedback

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Students describe the cooking competition event themselves, share the material in the closed Fb page for other students to evaluate. Finally, the students tell about the event and at the same time they evaluate each other.



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