



YENİMAHALLE DIRECTORATE of NATIONAL EDUCATION

Call for Proposals 2017 for Erasmus+ Key Action 1

“Let’s eat sweet and let’s speak sweet”

Turkish Desserts Course Programme



Ankara, TURKEY

HOSTING ORGANIZATION

Yenimahalle Directorate of National Education (YIMEM) is a governmental regional educational authority in charge of planning and coordination of all educational and training activities from pre-school to the end of secondary school. Along with schools the institution provides services to community with Consulting&Research Centre, Public Education Centre, Vocational Guiding Department, Guiding Research and Development, Vocational Training Centre, Apprenticeship and Vocational Technical Education which support adult training with non-formal courses to create a better social cohesion and opportunities for employability for beneficiaries. The vision of the institution is to ensure authentic contribution of the development of Turkish National Education system by providing effective usage of knowledge, skills, values and technology required for knowledge era of today's world. YIMEM shall maintain constant liaison with the partners and cooperate with the rest of the consortium in all administrative, dissemination strategies. YIMEM will be active especially in the dissemination of project outcomes since it is an umbrella organization and can reach students and adults in the district.

INTRODUCTION OF THE COURSE

Desserts are the showcase of Turkish cuisine. Turkish cuisine is has a very wide range of desserts from puddings to sophisticated phyllo dough works even with meat, yes literally!

The variety of Turkish desserts comes from cultural exchanges and historical heritage from ancient civilizations.

In Turkey, dessert is often a social ritual, a course meant to be shared. At any time of day or night, friends can be found congregating to sip Turkish coffee or tea from dainty glasses, and should you care to accompany that beverage with a roll, pastry, or snack, there's much to choose from.

In this course you will learn how to make baklava, revani and sutlac(rice pudding).

BAKLAVA

Baklava is a traditional and authentic Turkish desert it is especially being made on religious holidays to servet he guests.

The pastry comes in numerous shapes, sizes, and flavors; *cevizli baklava* (walnut baklava) and *fistikli baklava* (pistachio baklava) are what you see most often in the States: flaky layers of phyllo dough, stacked and brushed with butter and sugar syrup, and then cut into rectangles or diamonds.



REVANI

Originally known as *tishpishti*, it was renamed revani in honor of the eponymous 16th-century Turkish poet. The dense sponge cake traditionally gets its granular texture from semolina flour. Turkish revani uses only semolina flour and sometimes yogurt, and is served steeped in a sugar syrup. Semolina, which is ground from durum wheat and typically used to make pasta, can be found in other Turkish desserts as well, such as Turkish *helva*, which is made simply from semolina flour, butter, sugar, milk, and pine nuts.



SUTLAC (Rice Pudding)

Turkey is famous for its wide selection of milk-based desserts and puddings. Baked rice pudding is the cream of the crop. It holds a very special place in Turkish cuisine. You'll find that it's made in every home and served in every Turkish restaurant.

The traditional bowl for serving 'fırinsütlaç' is a small clay dessert cup that's glazed on the inside. The pudding is first cooked on the stove, then the clay cups are baked in the oven until the tops are very brown.



TARGET GROUP

Teachers, people interested in cooking

OBJECTIVES OF THE TRAINING ACTIVITY

Course participant will be able to increase basic food preparation skills, increase basic cooking and presentation skills, gain an awareness of food safety, gain an awareness of using safe and hygienic practices, follow written or oral recipes/instructions, utilise and adapt available ingredients, understand basic cookery terms, demonstrate the concept of a balanced meal, produce food that is cooked an acceptable standard.

PREPARATION

The prospective participants will receive a list of documents along with websites connected to the course content. Via e-mail, a questionnaire will be sent in order to understand their needs, interests and expectations related to the subject of the course.

Pre-register for the course to receive a letter of intent.

The course can be funded by Erasmus+ Ka1 grant. Apply for the grant at your National Agency.

After receiving confirmation from your national agency inform the organiser to complete the registration.

COURSE PROGRAMME

SUNDAY Arrival Day	MONDAY Welcome Day Course welcome and introduction Aims and objectives of the course Team building activities
TUESDAY General information about cooking including common weighing and measuring terms, Cooking times and temperatures, Food safety during food preparation, cooking and storage.	WEDNESDAY Revani will be cooked.
THURSDAY Baklava will be cooked	FRIDAY Sutlaç will be cooked.
SATURDAY A day trip to Farewell party	SUNDAY Departure Day

COURSE SESSION 2017/2018

From 15/10/2017 to 22/10/2017

From 25/03/2018 to 01/04/2018