



# Turkish Cuisine

To provide theoretical knowledge, practical skills, and safe work practices in the preparation, cooking, and serving of Turkish cuisine.

## Training Outcome/s:

After the training, participants must be able to:

- Discover the Turkish cuisine history and regional food
- Identify Turkish culinary customs
- Use staple ingredients and spices for Turkish cuisine common flavors
- Prepare Turkish cuisine hot dishes
- Prepare Turkish cuisine cold dishes
- Prepare Turkish bread and pastry products

## Entry Standard/s:

Qualified Ship Cooks for upgrading