

Turkish Cuisine

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

Intended Learning Outcome/s

After the training/assessment, the participant/s shall be able to:

- Explain and discriminate cross contamination
- Recognize critical control points and apply the basics of safe food flow
- Demonstrate proper personal hygiene procedures with regards to food handling
- Discuss how to clean and sanitize food production area
- Describe the proper disposal of food waste and garbage”
- 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
- Prepare Turkish hot desserts”

Course Prerequisite & Qualification

Qualified Ship Cooks for upgrading