

ERASMUS+ SPICE

SKILLS FOR PROFESSIONALS IN CATERING ACROSS EUROPE 2023-1-HU01-KA122-VET-000132636

TEACHING METHODS

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Topic of this Lesson:

Cold starters, kalte Vorspeisen, hors d'oeuvre

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Introduction
elaboration
presentation
production

introduction

The topic is for 2nd year trainees and includes 3 hours on day 1 and 4 on day 2.

With this method, students learn to create dishes independently and as a team. They can bring in their own experiences, research in specialist books and various other media.

The students should already know, how group work is organized and how to present a topic.





elaboration

Untertitel



Students task:

Suggest cold starters within a 5 course menu

- *Collect suggestions on the board*

(Shrips cocktail, Chickensalat, Vitello tonnato, Caesar Salat, Anti Pasti, Tomate-Mozzarella, Stuffed bell peppers, Salmon tartare, Smoked trout or salmon, etc.)

- *divide your class into 5 groups: each group gets 3 starters to work with*

(Time: 25 min)

Groups tasks:

write the recipes, the production method and a shopping list.

- *Now the group (1 leader, 1 writer, 1 timekeeper and group members) can work on their tasks, with the help of books, laptops and mobile devices. And, of course, the teacher's help.*

(Time: 50 min)

presentation



Students tasks:

one of the group present the 3 starters to the class as they make them in the kitchen and arrange them on a plate.

- *After the presentation, give the class the opportunity to ask questions.*
- *Give the presenter a short feedback on his appearance (facial expressions, gestures, standing)*
- *And to the group a short comment on the dishes.*

(Time:10 min per group)



Summary

- *Collect the shopping lists.*
- *Give the students a short briefing for the next step:*
- *Working in the kitchen.*

production





production

- Producing the dishes in the kitchen
in compliance with economic and
hygiene guidelines



THANK YOU FOR WATCHING

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