



Field: Vocational Education and Training
Project Title : A WORLD OF CUISINE
Project Number: 2021-1-TR-KA210VET-000029335
Project Total Duration: 16 Months (End Date: 27/06/2023)

Host Organization: TÜRKİYE - DR. SADIK AHMET MESLEKI VE TEKNİK ANADOLU LİSESİ

Partner 1- LATVIA -SIA "HOTEL SCHOOL" Viesnīcu biznesa koledža

Partner 2- ROMANYA- Colegiul Vasile Lovinescu

ACTIVITY PLACE : (İstanbul-Edirne / TURKEY)

14-19 JUNE 2022

İSTANBUL -TURKEY 14-16 JUNE 2022	
HOTEL AND MEETING ADDRESS	Etiler Mesleki ve Teknik Anadolu Lisesi & Etiler Uygulama Oteli Akat Mh. Nispetiye Cd. No:33, Nispetiye Metro Durağı Yanı, 34335 Beşiktaş/İstanbul https://etilerotml.meb.k12.tr/
Activity Description Innovation and culinary arts training for teachers Turkey	The activity is a teacher training. The target group is VET teachers of institutions. The activity is based on gastronomy and culinary arts and Turkish cuisine. Lecturers from the Gastronomy department of the well-known universities, will give seminars about General Gastronomy Education and innovations, General Gastronomy Education and innovations, Turkish Gastronomy History and Cooking Arts And by the well-known and famous chefs there will be workshops about Turkish Cuisine, Ottoman Cuisine and Innovation Practices.

Erasmus+ programı kapsamında Avrupa Birliği Tarafından Desteklenmektedir.



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Activity Language	ENGLISH
14 JUNE 2022	Travel day and Istanbul Bosphorus sea side Panoramic Tour- Visiting Historic Egyptian Bazaar Dinner : 20.30 Hotel Restaurant
15 JUNE 2022	<p>PROGRAMME 09.30 - 10.00 Opening project meeting Short presentation of institution and countries by teachers</p> <p>10.00-11.00 Gastronomy and Design -Food & Beverage Marketing Creativity and Innovation Semen ÖNER Medipol University</p> <p>Team Building Training Consultant - Chef TV Hosting & Instructor Chef- Instructor Chef/ Instructor Chef - Youtuber & Influencer</p> <p>11.00-12.00 General Gastronomy Education and innovations Turkish Cuisine and Creative Cuisine Applications Innovation Merve İŞERİ Okan University Doctor of Philosophy - PhD, Business Administration and Management, General (Marketing Specialization)</p> <p>12.30- 13.30 Lunch</p> <p>14.00-15.30 Turkish Gastronomy History and Cooking Arts Banu ÖZDEN Medipol University Founder, food specialist, culinary tourism, culinary researcher - Spoon in My Pocket /Food in Life /Writer</p> <p>15:30 -16: 30 Discussion and Evaluation</p> <p>20.00 Dinner (Hotel Restaurant)</p>



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16 JUNE 2022	10.00 Leaving İstanbul 13:30-14:30 Lunch 14.30 -18.30 Visiting Historical places about Ottoman Kitchen in Edirne Complex of Sultan Bayezid II Health Museum Edirne Ottoman Imperial Palace - Kitchen Matbah-ı Amire (Royal Kitchens) Archaeological site 18:30-19:30 : Lavander Harvest Cerenomy- Tasting Food made by Lavender 20.30 Dinner Edirne (Hilly Hotel- Serenita Restaurant)
EDİRNE HOTEL AND MEETING ADRESS	Hilly Hotel Meeting Place : Dr. Sadık Ahmet Vocational and technical Anatolian High School
EDİRNE-TURKEY 16-19 JUNE 2022	
17 JUNE 2022 EDİRNE	10.00-11.00 Turkish Cuisine international Studies in gastronomy / World Cuisine /Gastronomy Tourism Potential Prof.Dr Emel Gönenç GÜLER (Trakya University) - 13:00-14:00 Milky Dessert and cookies in Turkish cuisine. And Innovation and practice Workshop Çağla YUMUK MERCAN (Trakya University) -14.00 -17.00 Workshop (Innovative food examples of Ottoman Cuisine and Turkish Cuisine) Chef Hasan Çetin President of Edirne All Cooks Association , Chef Güray Yıldız Vice President of Edirne All Cooks Association, Chef Öner Çetin Board Member of Edirne All Cooks Association 20.30 Dinner
18 JUNE 2022	09.30-10.00 Evaluation meeting 10.00-10.30 Special foods in Edirne and Thrace Region gastronomy and their importance in tourism



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EDİRNE	<p>Bülent Bacioğlu - The Association for Promoting and Tourism of Edirne</p> <p>11.00 -12:30 11.00-12.30 Local foods workshop (Fried Liver and meat ball Workshop)</p> <p>Niyazi Usta - Edirne Chefs of Fried Liver Association'</p> <p>12.30-13.30 Lunch</p> <p>14:00-16:00 Edirne Agro Tourism Tour / Lavender Field / Karaağaç Fields /</p> <p>20.30 Dinner</p>
19 JUNE 2022	Travel Day