



POLAND

CASE STUDY N° 6

PAPER B

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MANISA
TURKEY



WHY NOT TRY? / IT WOULD BE A GOOD IDEA TO ...

- A. We can find out their interests about food they want to prepare.
- B. It is important to teach them how to cook the food they like best.
- C. Also the staff involved for them should know what kind of food they can do easily.
- D. Progress step by step, easy recipe first and then difficult ones.
- E. The staff should be patient.
- F. If the managers of the organisation can support the staff and give awards certain times that may motivate them working much more.
- G. The trainers can choose the best cook and give some small gifts for encouraging them.
- H. It is also good for them to be hygiene when they are cooking and servicing.

NECESSARY CONDITIONS: MATERIAL / PLACE / TIME

Materials; cooking equipment , ingredients for food.
Place; The kitchen of the organisation
Time: Depends of which meal they want to prepare such as lunch or dinner.

POSSIBLE OBSTACLES

- Staff should be expert .
- The trainers may be stressed when they are teaching.
- Blind people may be bored if there are some difficulties.
- Using kitchenware sometimes may be difficult.

ILLUSTRATION



Kitchen product for blind people



cooking activity



Blind cook



training for blind chef

Menemen : Menemen is not often seen on restaurant menus but most kitchens will make it for you, as it is quick and easy. Peppers, onions and tomatoes are fried in a pan and then eggs are scrambled into the mixture. It is served with fresh bread and delicious with homegrown olives.

recepie:

- 1 big onion finely chopped
- 3 tomatoes petite diced
- 1 fresh green pepper diced
- 3-4 whole eggs
- 2 tablespoon olive oil
- Salt
- Pepper

