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STRATEGIC PARTNERSHIPS FOR VOCATIONAL EDUCATION and TRAINING

INTERNATIONAL SYNTHESIS OF SEAFOOD COOKING AND PRESENTATION METHODS

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Project Module-2

SALMON FILLET ON HUNKAR BEGENDI

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Module Name: Salmon Fillet On Hunkar Begendi

Purpose of the Module: Making salmon fillet on hunkar begendi up by using the necessary ingredients, tools and equipments

Duration of the Module: 4 lesson hours (with teamwork of 20 people)

Module Scope: A new taste created by combining the begendi and seafood, one of the oldest dishes of traditional Turkish cuisine, Hünkar beğendi, was brought together with salmon, a sea product widely used in Italian and Spanish cuisines, within the scope of the project. In addition, the flavour and brightness of the product are increased with Italian sauce. For presentation, it is recommended to consume the product with Mediterranean salad and with cold drinks such as and Turkish Kiren sherbet.

Learning Outcomes

Beneficiary gets the below abilities after the practices:

- Recognizes the tools and equipment used in making salmon fillet on hunkar begendi.
- Wears work clothes in accordance with cleanliness and customer satisfaction.
- Prepares the working environment in accordance with cooking processes.
- Expresses the preparation process steps of the tools used in making salmon fillet on hunkar begendi.
- Expresses the steps of cooking salmon fillet on hunkar begendi.
- Wears work clothes in accordance with its technique.
- Opens the electrical switch.
- Opens the ventilation.
- Opens the gas valve.
- Controls the trash can.
- Wipes workbenches with a dustcloth.
- Measures the ingredients to be used in making salmon fillet on hunkar begendi with appropriate measuring tools.
- Puts the measured ingredients with into suitable containers.
- Uses the stove in accordance with its technique.





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- Prepares the food in accordance with the standard recipe
- Works by focusing on work.
- Takes safety precautions while working.
- Uses tools and materials economically.
- Complies with the cleaning rules of the working environment.
- Completes the job in the given time.

Explanations Regarding the Implementation of the Module:

- This module consists of putting on work clothes, preparing the working environment, and preparing the tools used in making salmon fillet on hunkar beğendi.
- Apron, waist apron, work trousers, bonnet, gloves, work shoes, hand towels, washcloths, cleaning materials, stove, workbench, bowls, measuring cups, scales, spatulas, pots, spoons, colanders, etc. should be included in the equipment of the educational environment.
- Adequate preparation should be given to the students. Every student in the class should be encouraged to practice.
- The features of the tools and equipment to be used in the implementation of each module will be introduced to the students.
- Advanced chaining, all skills chaining method, modeling, demonstration, etc. methods should be used to teach the knowledge, skills and attitudes in the workshops. Verbal cues, modeling and physical assistance should be used when deemed necessary.
- Security measures of the teaching environment should be taken.

Content of the Module

1. Tools to be Used in Making Salmon Fillet On Hunkar Beğendi

- **Tools Used in Wearing Workwear**
 - a) Apron
 - b) Waist Apron
 - c) Work pants
 - d) Bonnet





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- e) Gloves
- f) Work shoes
- g) Hand towel
- h) Washcloth
- **Tools Used in Preparing the Working Environment**
 - a) Bakery
 - b) Workbench
 - c) Bowls
 - d) Plates
 - e) Measuring Cups
 - f) Scales
 - g) Spatula
 - h) Cookware
 - i) Spoon
 - j) Fork
 - k) Knife
 - l) Grater
 - m) Serving Plate
 - n) Colander
 - o) Lighter
 - p) Oven
 - q) Gastronomic Tub
 - r) Water Heater
 - s) Cutting Board
 - t) Sauce Bowl
- **Ingredients Used in Salmon Fillet On Hunkar Begendi**
 - a) Salmon fish (4 fillets)
 - b) Cajun Seasoning (50 g)
 - c) Kashar Cheese (½ glass)
 - d) Butter (1 tbsp)
 - e) Milk (300 ml)
 - f) Eggplant (4 pcs)
 - g) Flour (1,5 tbsp)
 - h) Salt (1 tsp)





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i) Black pepper seed (1 tsp)

j) Nutmeg (1 pinch)

For Sauce

k) Lemon Juice (¼ glass)

l) Shallot (½ pcs)

m) Butter (1 tbsp)

n) Salt (1 tsp)

o) Black Pepper (½ tsp)

p) Dill

2. Cooking Salmon Fillet On Hunkar Begendi

- Roast eggplants in oven at 200 degrees Celsius for 20 mins.
- Take out roasted eggplants and peel the skins.
- Put 1 tbsp of butter in a pan and add 1,5 tbsp of flour and fry it.
- Add roasted eggplants, slowly add milk when stirring continuously.
- Add salt, black pepper and nutmeg.
- Add grated kashar cheese and let it rest.
- Season salmon fillets with cajun and salt.
- Fry both sides on a pan and then bake it in oven at 200 degrees Celsius for 6 mins.
- Put begendi on a plate and then put salmons on it.

Sauce Preparation

- Put lemon juice in a pan on medium heat. Add shallot in.
- Add butter, salt, black pepper, dill without spoiling it.
- Pour the sauce on salmon fillet on begendi.

3. Security Precautions and Organisation

- Safety precautions must be followed
- Cleanliness and organisation rules must be followed.
- Studies must be as planned recipe

Measurement and Evaluation in the Module

Various measurement tools and methods can be used in accordance with the individual characteristics of the student. The most basic method is to evaluate the suitability, taste, speed and skill levels of the module at the end of the training and to give a course grade.

