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KA2-COOPERATION FOR INNOVATION and THE EXCHANGE OF GOOD PRACTISES

STRATEGIC PARTNERSHIPS FOR VOCATIONAL EDUCATION and TRAINING

INTERNATIONAL SYNTHESIS OF SEAFOOD COOKING AND PRESENTATION METHODS

2019-1-TR01-KA202-076838

Project Module-4

OCTOPUS SALAD

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Module Name: Octopus Salad

Purpose of the Module: Making octopus salad by using the necessary ingredients, tools and equipments

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

Module Scope: A common synthesis has been made to make the octopus, a seafood product frequently consumed in Italy and Spain, a flavour suitable for the palate of Turkey. In the synthesized Octopus salad, the octopus was cooked by the Italian team using boiling and chopping techniques. The selection of vegetables and spices that will suit the tastes of three countries was made by the team of Spain and Turkey. With the meeting of octopus, vegetables and spices, a delicious octopus salad has emerged that suits the tastes of three countries. It is recommended to serve it cold.

Learning Outcomes

Beneficiary gets the below abilities after the practices:

- Recognizes the tools and equipment used in making octopus salad.
- 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 octopus salad.
- Expresses the steps of cooking octopus salad.
- 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 octopus salad with appropriate measuring tools.
- Puts the measured ingredients with into suitable containers.
- Uses the stove in accordance with its technique.
- Prepares the food in accordance with the standard recipe
- Works by focusing on work.





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- 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 octopus salad.
- 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 Octopus Salad

- **Tools Used in Wearing Workwear**
 - a) Apron
 - b) Waist Apron
 - c) Work pants
 - d) Bonnet
 - e) Gloves
 - f) Work shoes
 - g) Hand towel
 - h) Washcloth





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- **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 Octopus Salad**

- a) Octopus (1,5 kg)
- b) Potatoes (2-3 kg)
- c) Carrot (½ kg)
- d) Parsley (1-2 pinch)
- e) Olive oil (4 tbsp)
- f) Salt (1 tsp)

2. Cooking Octopus Salad

- Boil the potatoes, peel them and then cut them into small cubes.
- Cook the octopus in hot water for 45 minutes, then cut it in medium/small pieces.
- Chop the parsley.
- Boil carrots until they become soft.
- Mix carrots, potatoes and octopus and salt them.
- Put the parsley in the olive oil and then add it to the rest of the ingredients.





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- Serve it cold.

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.

