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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-5

LINGUINE WITH CLAMS

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Module Name: Linguine With Clams

Purpose of the Module: Making linguine with clams by using the necessary ingredients, tools and equipments

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

Module Scope: It was desired to create a synthetic dish of three countries by adding oyster to pasta, which is identified with Italy. In this context, oysters, which are thought to create a common flavour by the Spanish and Turkish teams, were added to the pasta, whose production and cooking stages were planned by the Italian team. A delicious oyster pasta has emerged, which is suitable for the tastes of three countries, by using local spices by the Spanish group to the pasta cooked and added by the Turkish side. It is recommended to be served hot.

Learning Outcomes

Beneficiary gets the below abilities after the practices:

- Recognizes the tools and equipment used in making linguine with clams.
- 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 linguine with clams.
- Expresses the steps of cooking linguine with clams.
- 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 linguine with clams 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.
- Takes safety precautions while working.





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- 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 linguine with clams.
- 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 Linguine With Clams

- **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
- **Tools Used in Preparing the Working Environment**
 - a) Bakery
 - b) Workbench
 - c) Bowls





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- 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 Linguine With Clams**

- a) Linguine (1,5 kg)
- b) Fresh Clams (1 kg)
- c) Garlic (1 clove)
- d) Olive Oil (4 tbsp)
- e) Salt (1 tsp)
- f) Butter (1 tbsp)
- g) Parsley (2 tbsp)

2. Cooking Linguine With Clams

- Put the clams in a saucepan with the lid on medium heat until they open, then take them off from the heat.
- Put the olive oil and the garlic in a large skillet, wait until the garlic becomes golden (be careful to not burn it), add the clams and after few minutes remove the garlic.
- Put water in a pot and when it will be boiling add salt and add the “Linguine” pasta, boil it for the minutes reported in the box (10 minutes more or less) and when they are ready put them in the large skillet with the clams and mix them together with medium heat for few minutes (until it gets creamy).





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- If the pasta gets too dry you can add a ladle of water from the pasta cooking pot then turn the heat off and put the butter inside the skillet, mix it and cover with a lid. After 3-5 minutes serve and add fresh chopped parsley directly in the plate.

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.

