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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-6

STUFFED SQUID

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Module Name: Stuffed Squid

Purpose of the Module: Making stuffed squid 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 stuffed squid.
- 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 stuffed squid.
- Expresses the steps of cooking stuffed squid.
- 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 stuffed squid 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 stuffed squid.
- 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 Stuffed Squid

- **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





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- 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 Stuffed Squid**

- a) Squids (10 pcs)
- b) Breadcrumbs (200 g)
- c) Cherry Tomatoes (500 g)
- d) Garlic (3 cloves)
- e) Onion (½ pcs)
- f) Black Olives
- g) Capers (1 tbsp)
- h) Parsley
- i) Basil

2. Cooking Stuffed Squid

- Wash the squids and clean them.
- Separate the heads from the bodies.
- Chop the heads and the tentacles finely, salt them lightly and add them to the breadcrumbs.
- Add capers, chopped tomatoes, and chopped parsley to the mixture. Close the squids with a toothpick.





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- At this point put oil, garlic, tomato, onion, olives, capers and a little basil in a pan, add the stuffed squid and cover with the lid. Cook over medium heat for about 30 minutes. Cut the squid into slices and serve it.
- Stuffed squid, which is made in all three countries, was re-synthesized with the contributions of three countries.

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.

