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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-11**

### **TITAINE SAUCE, PEPPER AND ANCHOVY ON BREAD**

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**Module Name:** Titaine Sauce, Pepper and Anchovy on Bread

**Purpose of the Module:** Making “Titaine sauce, pepper and anchovy on bread” by using the necessary ingredients, tools and equipments

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

**Module Scope:** The recipe proposed by the Spanish team was synthesized and presented with the contribution of other countries. With the dough prepared with the local pizza flour of Italy, the seafood titaine sauce created by the Spanish team, and the addition of vegetables recommended by the Turkish team, delicious small pizzas suitable for the tastes of all three countries emerged. Hot serving is recommended.

### Learning Outcomes

Beneficiary gets the below abilities after the practices:

- Recognizes the tools and equipment used in making “Titaine sauce, pepper and anchovy on bread”.
- 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 “Titaine sauce, pepper and anchovy on bread”.
- Expresses the steps of cooking “Titaine sauce, pepper and anchovy on bread”.
- 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 “Titaine sauce, pepper and anchovy on bread” 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 “Titaine sauce, pepper and anchovy on bread”.
- 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 “Titaine Sauce, Pepper and Anchovy on Bread”

- **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 Making “Titaine Sauce, Pepper and Anchovy on Bread”**
  - a) Bread flour (2 glasses)
  - b) Yeast (wet or dry) (1 dsp)
  - c) Water
  - d) Oil (1 dsp)
  - e) Salt (1 tsp)
  - f) Olive oil
  - g) Sugar
  - h) Pine nut (20 g)





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- i) Garlic (2 cloves)
- j) Red pepper (1 dsp)
- k) Anchovy

#### **Titaine Sauce**

- l) Peeled tomatoes
- m) Eggplant (1 pc)
- n) Capia pepper (2 pcs)
- o) Salt ( )

### **2. Cooking “Titaine Sauce, Pepper and Anchovy on Bread”**

- Make a dough with flour, salt, yeast, oil and water and let it rest until it doubles in size.
- Shape small buns and bake them at 200 degrees Celsius for 10 to 15 mins.

#### **Titaine Sauce:**

- Cook peeled and sliced tomatoes with some oil and salt in a pot. Add some sugar to reduce acidity.
- Slice the garlic and fry them in olive oil in low heat and then add pine nuts, fry for one more minute. Add red pepper and take it off from the range.
- Boil the eggplants and capia pepper and peel after boiling. Mix them with the prepared sauce.
- Serve the mixture on breads.

### **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.

