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## COOKING CULTURES

### IO4. Implementation of two-folded training activities and outreach

#### Activity 4.1: Development of pilot training for career guidance professionals per participating country

Cooking Cultures IO4 has focused on a two-folded pilot implementation:

- a) Tutors/trainers' materials and programmes have been tested for their effectiveness and responsiveness towards migrant learners' actual needs and,
- b) Migrants' materials and programmes have been tested for their efficiency and relevance with culinary market needs.

In the context of **Activity 4.1: Development of pilot training for career guidance professionals per participating country**, the following tasks have been completed:

- To assess the effectiveness of training materials and programmes specifically designed for tutors/trainers (3 individuals per participating organization, in total 15).
- During the piloting, they abovementioned tutors participated in short-term learning activities which took place online and are further analyzed in the relevant LTTA report (Learning-Teaching-Training Activities) developed by AKMI as well as in the present report developed by Symplexis.
- At the end of the process, tutors/trainers have been tested for their knowledge acquired during the training courses (post training questionnaire, plus existing quiz on the e-learning platform).

The report in hand summarizes the results of both pre-training and post-training questionnaires for tutors/trainers who have participated in the Cooking Cultures LTTA. As the following graphs reveal, the participants' response has been extremely positive and their ratings and answers indicate that the Cooking Cultures training courses actually respond to the skills in demand and provide both theoretical and practical knowledge, fulfilling the purpose they were created for.

The Cooking Cultures innovative approach lies in the fact that the project does not exclusively rely on developing training materials and courses but has actually checked their connection with actual market needs, ensuring a strong impact via two training programmes and materials that are fit-for-the-purpose.



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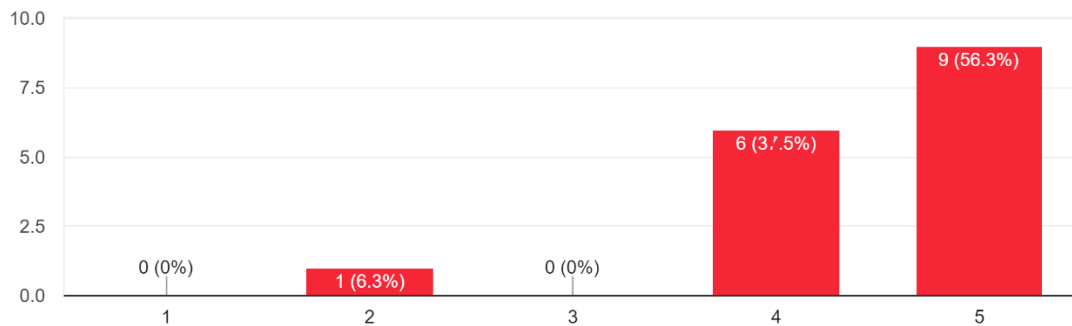


## a) Cooking Cultures LTTA: Pre-training questionnaire for Tutors

On a scale of 1 (Poor) to 5 (Excellent) how would you rate the existing knowledge and competencies that you have as adult educator/tutor on the following themes?

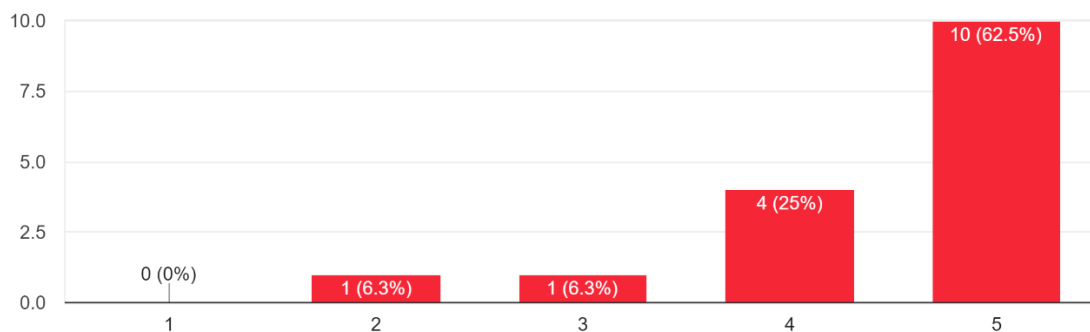
### 1. Diversity in the culinary sector

16 responses



### 2. Intercultural values and competences in the culinary sector

16 responses



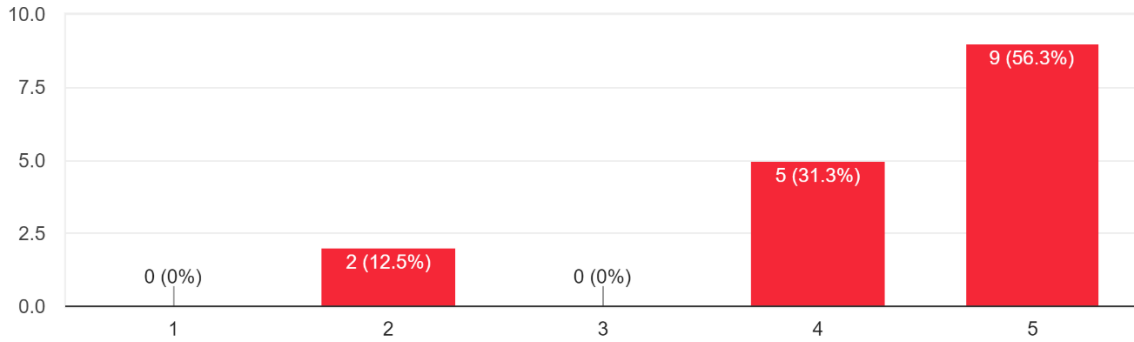


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### 3. Soft skills and competencies needed for the culinary sector

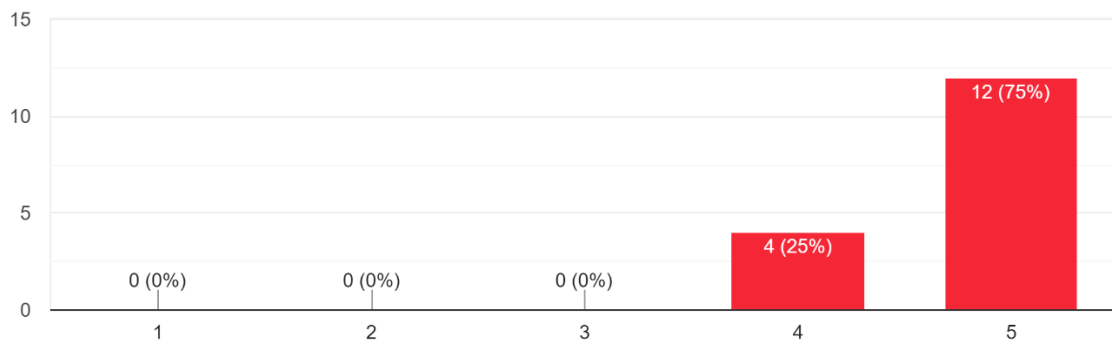
16 responses



**On a scale of 1 (Strongly Disagree) to 5 (Totally Agree), how would you rate your level of agreement with the following statements?**

4. The Cooking Culture e-course's thematic areas seem relevant and beneficial to my —present or future— teaching activities /courses.

16 responses



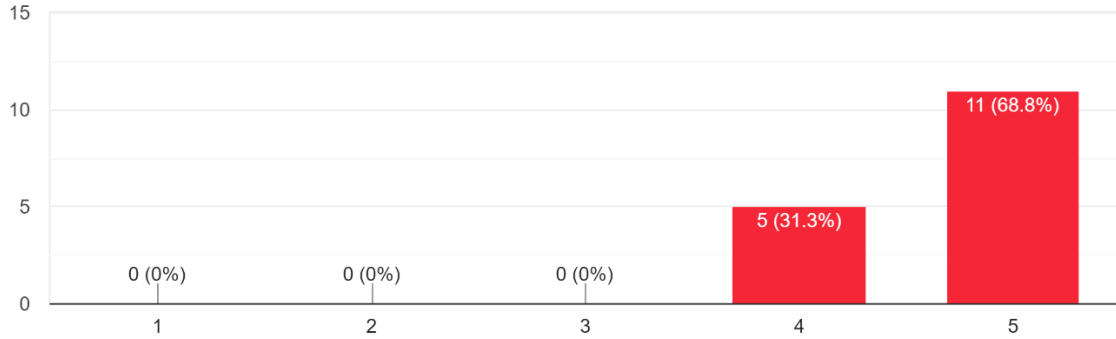


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5. I am attending this LTTA and relevant course for tutors because I want to gain more knowledge, enhance my skills and be more effective in teaching.

16 responses



6. Do you have any other comments about your aspirations from this LTTA and/or Cooking Cultures course for Tutors?

- GOOD
- SUPPORT ME IN BUSINESS
- DEVELOPING MYSELF BY EDUCATION
- IT IS AN IMPORTANT WORK.
- Gain more knowledge and competencies about diversity, intercultural values and soft skills in the culinary sector and help more my students who have a migrant background
- IMPROVE MYSELF
- No
- Çok verimli bir toplantı yapıldı emeği geçen herkese teşekkür ederiz - It was a very productive meeting, thank you to everyone who contributed
- No, not yet.

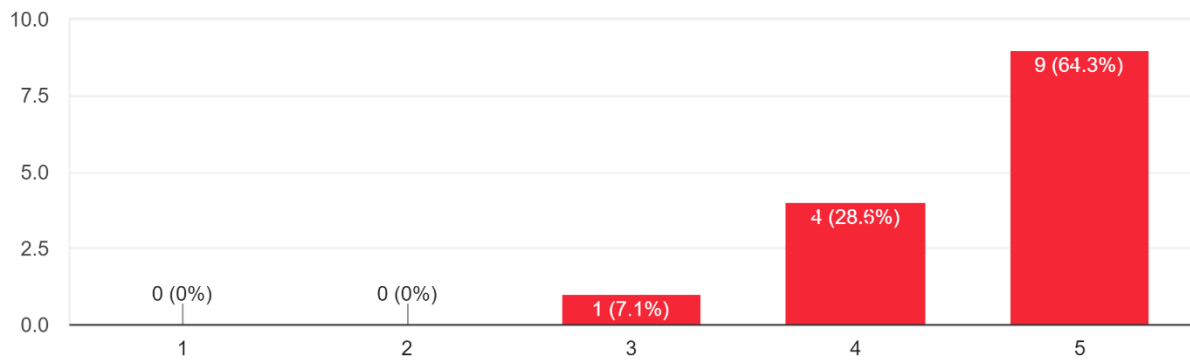


## b) Cooking Cultures LTTA: Post-training questionnaire for Tutors

On a scale of 1 (low) to 5 (high) how satisfied are you from the knowledge that you gained as adult educator/tutor on the following themes?

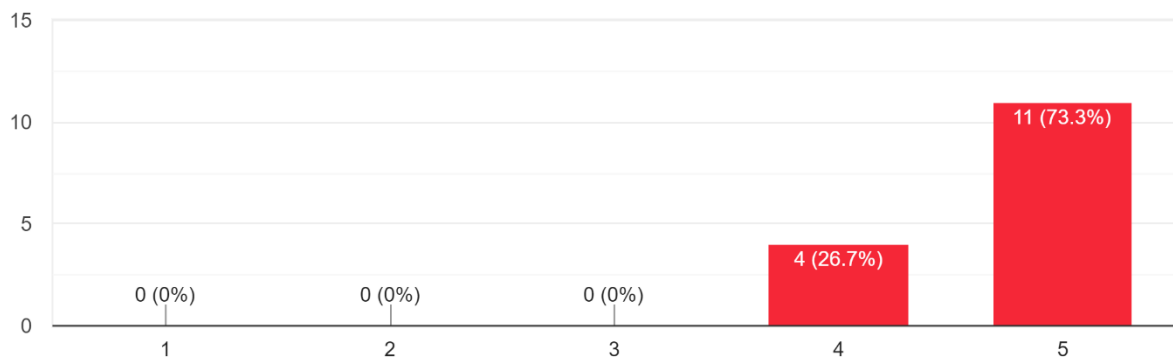
### 1. Diversity in the culinary sector

14 responses



### 2. Intercultural values and competences in the culinary sector

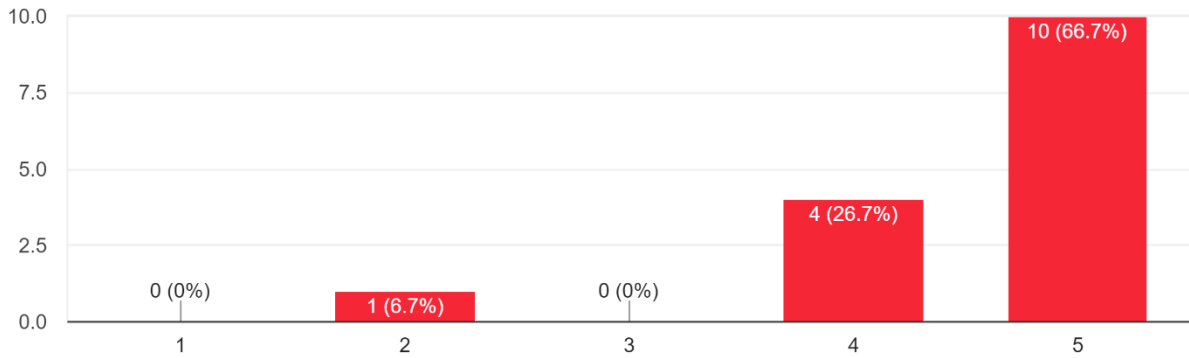
15 responses





### 3. Soft skills and competencies needed for the culinary sector

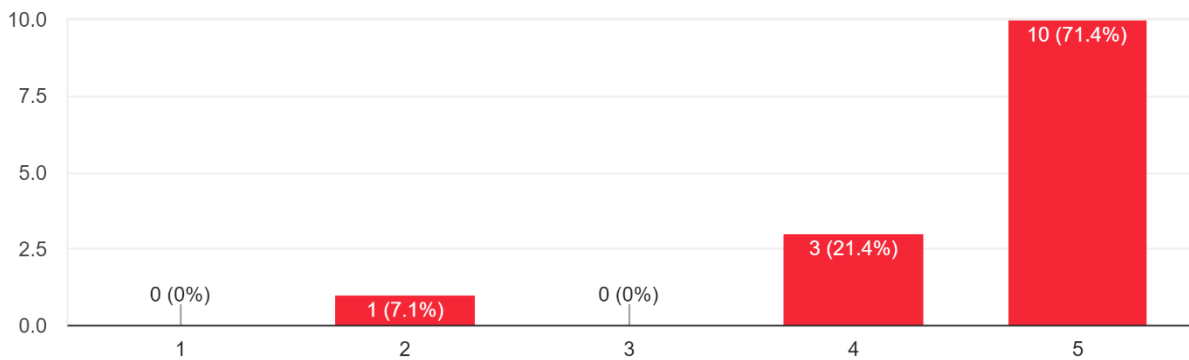
15 responses



On a scale of 1 (Strongly Disagree) to 5 (Strongly Agree), how would you rate your level of agreement with the following statements?

### 4. The Cooking Cultures website & e-platform is user-friendly

14 responses



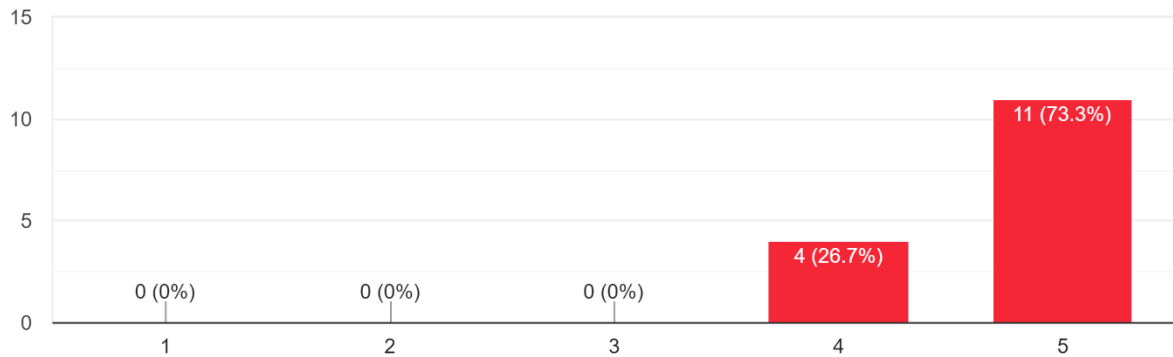


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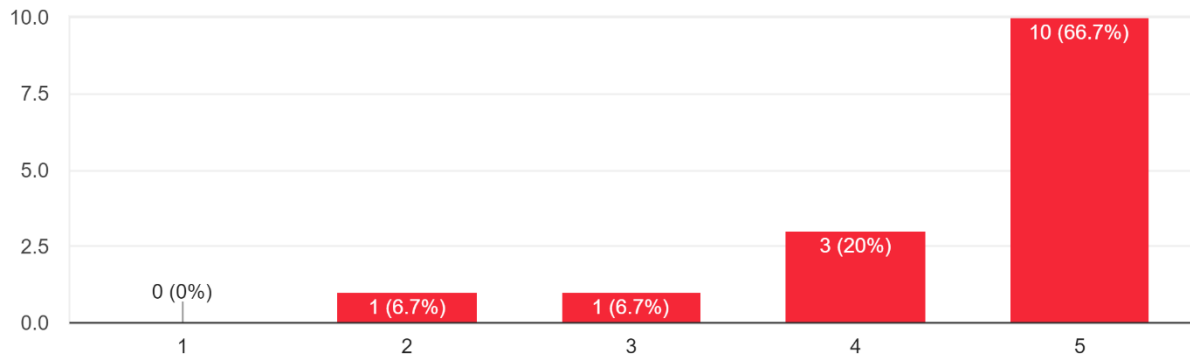
5. The Cooking Cultures LTTA, course for tutors & the relevant educational material were useful and the knowledge gained is relevant and beneficial to my work/my teaching activities

15 responses



6. As a result of this course, I feel more confident to teach in a multicultural class

15 responses



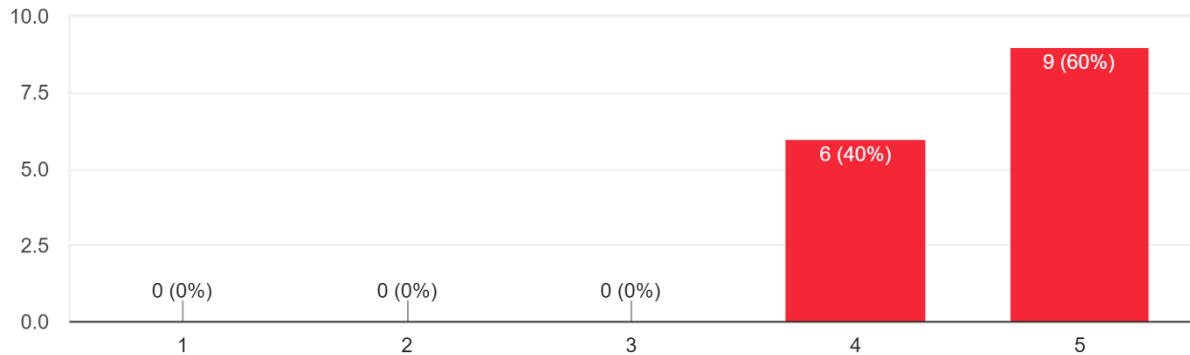


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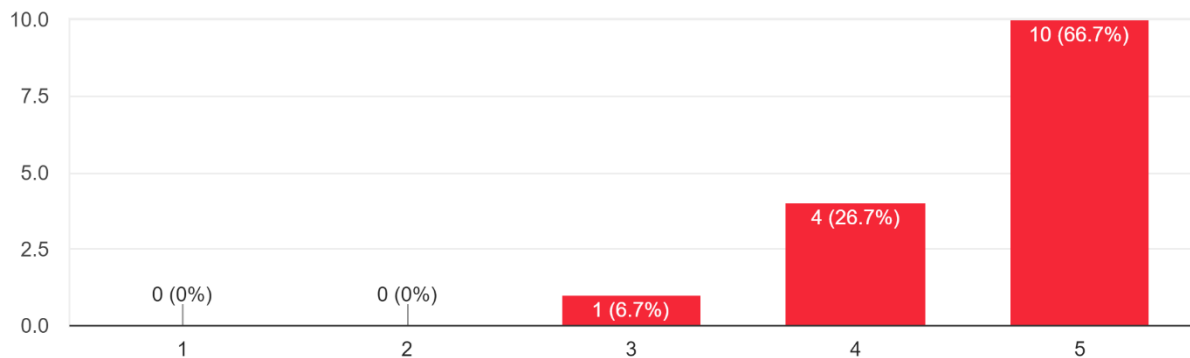
## 7. I would recommend this course to other friends/colleagues

15 responses



## 8. On a scale of 1 (Unsatisfying) to 5 (Excellent), how would you rate the Cooking Cultures LTTA & course for tutors, overall?

15 responses



## 9. Do you have any other comments or suggestions about the LTTA and/or the Tutors' course

- Thank you very much
- the education was good.
- good
- thanks
- good meeting





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T.C. DIŐIŐLERİ  
BAKANLIĐI



- No, thank you very much for everything
- I really liked the idea of diversity in the culinary sector. I haven't thought of all the soft skills and competencies needed for the culinary sector. Thank you a lot!
- GOOD
- The quiz answered could be better structured.
- Çok verimli bir toplantı oldu katılımcılara teşekkür ederim (It was a very productive meeting, thank you to the participants)





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## ANNEXES (Google Forms)

docs.google.com/forms/d/e/1FAIpQLScX6nm03qqe2QRvMjEFVln5dVAdyMxrvf7uaCfETzXl8PV0hg/viewform



### Cooking Cultures LTTA: Pre-training questionnaire for Tutors

Thank you for participating in the Cooking Cultures Learning, Teaching, Training Activities (LTTA). Please answer the following questions and help us ensure that all of your training needs are addressed!

[tutes.net](https://tutes.net)

bonarou.c@symplexis.eu (not shared) [Switch account](#)

On a scale of 1 (Poor) to 5 (Excellent) how would you rate the existing knowledge and competencies that you have as adult educator/tutor on the following themes?

**1. Diversity in the culinary sector**  
E.g. explaining the main concepts of cultural diversity, applying teaching methods that reinforce equality and inclusion, recognizing the benefits of diversity in food and beverage industry.

1 2 3 4 5  
Poor      Excellent

**2. Intercultural values and competences in the culinary sector**  
E.g. outlining the aspect of intercultural values and competences, understanding the needs of migrant learners, communicating with learners with a different cultural background.

1 2 3 4 5  
Poor      Excellent

**3. Soft skills and competencies needed for the culinary sector**  
E.g. understanding the importance of tutor's soft skills when training migrant learners, incorporating soft skills as an essential component of your courses, promoting soft skills training in the Culinary Arts

1 2 3 4 5  
Poor      Excellent

On a scale of 1 (Strongly Disagree) to 5 (Totally Agree), how would you rate your level of agreement with the following statements?

**4. The Cooking Culture e-course's thematic areas seem relevant and beneficial to my —present or future— teaching activities/courses.**

1 2 3 4 5  
Strongly disagree      Totally agree



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5. I am attending this LTTA and relevant course for tutors because I want to gain more knowledge, enhance my skills and be more effective in teaching.

1 2 3 4 5

Strongly disagree      Totally agree

6. Do you have any other comments about your aspirations from this LTTA and/or Cooking Cultures course for Tutors?

Your answer

Thank you for your time, enjoy our LTTA and Cooking Cultures' Course!

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symplexis

compass  
T.C.

AKMI



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Submit

Clear form



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## Cooking Cultures LTTA: Post-training questionnaire for Tutors

Thank you for attending Cooking Cultures Learning, Teaching, Training Activities (LTTA).  
Please answer the following questions and help us evaluate our LTTA and Tutors' Course!

The Cooking Cultures Partnership, <https://cookingcultures.net>



On a scale of 1 (low) to 5 (high) how satisfied are you from the knowledge that  
you gained as adult educator/tutor on the following themes?

### 1. Diversity in the culinary sector

E.g. explaining the main concepts of cultural diversity, applying teaching methods that reinforce equality  
and inclusion, recognizing the benefits of diversity in food and beverage industry.

1 2 3 4 5

Totally dissatisfied      Absolutely satisfied

### 2. Intercultural values and competences in the culinary sector

E.g. outlining the aspect of intercultural values and competences, understanding the needs of migrant  
learners, communicating with learners with a different cultural background

1 2 3 4 5

Totally dissatisfied      Absolutely satisfied

### 3. Soft skills and competencies needed for the culinary sector

E.g. understanding the importance of tutor's soft skills when training migrant learners, incorporating soft  
skills as an essential component of your courses, promoting soft skills training in the Culinary Arts

1 2 3 4 5

Totally dissatisfied      Absolutely satisfied

On a scale of 1 (Strongly Disagree) to 5 (Strongly Agree), how would you rate  
your level of agreement with the following statements?

### 4. The Cooking Cultures website & e-platform is user-friendly

1 2 3 4 5

Strongly disagree      Totally agree



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5. The Cooking Cultures LTTA, course for tutors & the relevant educational material were useful and the knowledge gained is relevant and beneficial to my work/my teaching activities

1 2 3 4 5  
Strongly disagree      Totally agree

6. As a result of this course, I feel more confident to teach in a multicultural class

1 2 3 4 5  
Strongly disagree      Totally agree

7. I would recommend this course to other friends/colleagues

1 2 3 4 5  
Strongly disagree      Totally agree

8. On a scale of 1 (Unsatisfying) to 5 (Excellent), how would you rate the Cooking Cultures LTTA & course for tutors, overall?

1 2 3 4 5  
Unsatisfying      Excellent

9. Do you have any other comments or suggestions about the LTTA and/or the Tutors' course

E.g. What did you like the most or what would you change or how could this training or course be improved.

Your answer

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Thank you for your time and participation!



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