



## Report– Cooking Cultures - LTTA

<p><b>Organisation(s) conducting and participating on the IO4 Piloting Phase:</b></p>	<p>AKMI KEK ADANA MM SKD SYMPLEXIS Compass</p>
<p><b>Country and way of implementation:</b></p>	<p>Greece, Online format</p>
<p><b>Nationalities of participants:</b></p>	<p>Austrian, Greek, Turkish,</p>
<p><b>Number of participants:</b></p>	<p>15</p>
<p><b>Implementation of the Piloting:</b></p>	<p><b>For the implementation of Cooking Cultures pilot training for career guidance professionals per participating country, we selected online format according to the availability and preferences of the beneficiaries.</b></p> <p>Most preferred to be involved in the learning progress online at their own time, place and space. Direct phone calls have been carried out in order to find the interested participants, in our case tutors so as to assess the effectiveness of training materials and programmes specifically designed for them. To that end, each partner identified 3 individuals. During the piloting sessions, they participated in short-term learning activities based on the dedicated tutors sessions.</p> <p>More specifically:</p> <p><b>Module 1: Diversity in Culinary Sector;</b> This module was to introduce tutors/trainers of migrants in Culinary Arts to the definitions of “diversity”, “cultural diversity”, “equality and inclusion” and to offer them the opportunity to explore the benefits of cultural diversity for “Cooking Cultures” workplaces, such as restaurants, bars, kitchens, etc.</p> <p>During the introduction of this module, the facilitator presented the following topics:</p> <ol style="list-style-type: none"> <li>1) How Diversity Affects Teaching and Learning</li> <li>2) What is Cultural Diversity?</li> <li>3) What is equality and inclusion as a teaching method?</li> </ol>



- 4) How diversity can bring benefits in Culinary Arts?

**Module 2: Intercultural Values and Competences;** This module was to enhance tutors/trainers of migrants in Culinary Arts the intercultural skills and competences, which are needed in today's culinary sector market, in order to be able to "bridge" the cultural and communication gap that exists between the tutor and his/her trainees and build a relation of mutual trust.

During the introduction of this module, the facilitator presented the following topics:

- 1) Cultural Values
- 2) Intercultural Competences
- 3) Cultural and Historical Background of TCNs
- 4) Common Culinary Terms in Arabic

- **Module 3: Soft Skills;** This module was to facilitate migrants' tutors/trainer with soft skills and competencies, which are needed in today's culinary sector market, in order to guide them how to design and implement skills-based courses and trainings for their learners so as to help them grow in a personal and a professional level. The purpose of this module is to improve the soft skills of migrant trainers while training migrants. At the end of the this training, the migrants' trainer should have some soft skills and his/her teaching approach should be more effected and more creative during the training.

During the introduction of this module, the facilitator presented the following topics:

- 1) What are the soft skills?
- 2) Leadership
- 3) Communication
- 4) Teamwork
- 5) Problem Solving
- 6) Attention to details
- 7) Multitasking

The training started with a presentation of the Cooking Cultures project and the trainer presented the e-learning platform and how to implement the Cooking Cultures training for migrants and tutors as well as with a



	<p>presentation of analysis report on Skills and Competences, Employers' needs and curricula per country (Greece, Turkey, Austria). Also, they shared experiences and testimonials from trainers who have already implemented the training. During the training, a pre-training questionnaire for Tutors and a post-training questionnaire for Tutors has been distributed to the participants. In the next section, analysis of the data collected will be provided. The participants expressed their views in an active session and they identified the importance of train themselves in these mentioned topics as well as provide their trainees with specific modules to improve their skills as well as to learn basic communication expressions through the language modules.</p>
<b>Evaluation of the Piloting:</b>	<p>In the Pre-training questionnaire for Tutors, the participants answered the following topics:</p> <p>In the first question, we asked our participants how they would rate - on a scale of 1 (Poor) to 5 (Excellent) - the existing knowledge and competencies that they have as adult educator/tutor on the following themes:</p> <ol style="list-style-type: none"><li>1. Diversity in the culinary sector Highest rate: 56.3% Lowest rate: 6.3%</li><li>2. Intercultural values and competences in the culinary sector Highest rate: 62.5% Lowest rate: 6.3%</li><li>3. Soft skills and competencies needed for the culinary sector Highest rate: 56.3% Lowest rate: 12.5%</li></ol> <p>In the second question, we asked our participants how they would rate their level of agreement with the following statements -1 (Strongly Disagree) to 5 (Totally Agree)-:</p> <ol style="list-style-type: none"><li>1. The Cooking Culture e-course's thematic areas seem relevant and beneficial to my –presnet or future – teaching activities/courses</li></ol>



Highest rate: 75%  
Lowest rate: 25%

2. 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

Highest rate: 68.8%  
Lowest rate: 31.3%

In the third question, we asked our participants to share with us any aspiration from this LTTA course for tutors.

Here are some answers:

- 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
- It was a very productive meeting, thank you to everyone who contributed

In the Post-training questionnaire for Tutors, the participants answered the following topics:

In the first question, we asked our participants how satisfied they are from the knowledge that they gained as adult educator/tutor on the following themes:

1. Diversity in the culinary sector

Highest rate: 64.3%  
Lowest rate: 28.5%

2. Intercultural values and competences in the culinary sector

Highest rate: 73.3%  
Lowest rate: 26.7%

3. Soft skills and competencies needed for the culinary sector

Highest rate: 66.7%  
Lowest rate: 26.7%



In the second question, we asked our participants how they would rate their level of agreement with the following statements -1 (Strongly Disagree) to 5 (Totally Agree)-:

1. The Cooking Cultures website & e-platform is user – friendly

Highest rate: 71.4%

Lowest rate: 21.4%

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

Highest rate: 73.3%

Lowest rate: 26.7%

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

Highest rate: 66.7%

Lowest rate: 20%

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

Highest rate: 60%

Lowest rate: 40%

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

Highest rate: 66.7%

Lowest rate: 26.7%

Other comments and suggestions from the participants:

- Thank you very much
- the education was good.
- good
- thanks
- good meeting
- No, thank you very much for everything
- I really liked the idea of diversity in the culinary sector. I haven't thought of all



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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)