

## GASTRONOMY PASTA WORKSHOP

**Conducted by:** Asst. Prof. Nevruz Berna TATLISU & Instructor Kemal Şahanlık  
Research Assistant Oğuzhan Köklü & Research Assistant Muzaffer Çakmak

**Date and Time:** 28.01.2022 10:00-13:00  
04.02.2022 10:00-13:00

**Venue:** Gastronomy LAB (Faculty of Health Sciences)

### **Content:**

Gastronomy holds the view that the evaluation of the relationship between gastronomy, food and culture, and the integration of preparation and presentation techniques should be in harmony with art. We should know and process food by knowing it well. Proper use of kitchen equipment and food makes us feel like a joyful craftsman. Besides processing the food, its presentation, that is, the display of the taste of the food, is the most exciting part of food preparation. Foods that are processed, shape-shifting and re-formed entertain our students while they learn and support their self-confidence as they experience the formation process. When learning by knowing, seeing, and practice comes together, knowledge, skills and competence turn into a process that occurs spontaneously.

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The aim of the training planned in the Gastronomy Pasta Workshop is to enable our students to learn all the stages of the transformation of flour, which is one of the basic foods, into an exemplary meal, by applying the techniques and the use of kitchen equipment.

Within the scope of the workshop, the history of pasta and the foods and food components used in pasta dough, dough preparation, dough cutting and shaping techniques, pasta cooking and presentation techniques will be covered.

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### WORKSHOP PROGRAM

History of Pasta and Foods Used in Pasta Dough and Food Ingredients - Asst. Prof.Nevruz Berna Tatlısu

Dough Preparation, Dough Cutting and Shaping Techniques - Research Assistant Oğuzhan Köklü & Instructor Kemal Şahanlık

Pasta Cooking and Presentation Techniques - Research Assistant Muzafer Çakmak & Instructor Kemal Şahanlık

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