

TURKEY LESSON PLAN

TITLE

A Taste of Turkey & the Ottoman Empire: Traditional Foods of the Region

AUTHOR

By Carol Zimmer-Gnauck Chief Joseph Middle School, Bozeman MT.

INTRODUCTION

This lesson is designed to provide students a “hands on” exploration of the traditional culture of Turkey and the Ottoman Empire through the foods of the region and period. This lesson plan could work in a number of ways: as a class-wide Ottoman Feast, or as an option for students participating in a class “fair” where various projects are brought in. An introductory PowerPoint presentation is included to provide students with background into the history, geography and culture of traditional foods if they have not been introduced to these concepts previously. An index of recipes I adapted to accommodate student preparation of many dishes is also included. Students of Family Consumer Science classes or with access to school kitchen facilities could prepare these dishes at school as part of the lesson.

LEVEL

Middle School (with adult supervision), and high school. (6-12)

OBJECTIVES

Students will understand the importance of foods in relation to the culture of a geographical region over time. Students will consider the impacts of geography, ecology and religion in relation to the common foods/ dishes of Turkey (Anatolia). Students will consider how numerous historical cultures affect the current richness and variety of cuisine in modern-day Turkey.

CONNECTIONS TO STANDARDS

Essential Question(s): Culture & Diversity- Students demonstrate an understanding of the impact of human interaction and cultural diversity on societies. Who am I, how did I get here, and how will I proceed as an informed and conscientious (productive) citizen of our world?

TIME

2-4 class periods, depending on whether dishes are prepared at school or home.

MATERIALS

Taste of Turkey PowerPoint (attached), Turkish Recipe Index (attached), access to kitchen facilities at school or home.

PROCEDURES

Day one: Explain guidelines of the unit: Students will be learning about the culture and cuisine of Turkey and the Ottoman empire with a summative assessment based on creating and sharing a class feast of traditional dishes. Show PowerPoint: Taste of Turkey to give students background into traditional foods and traditions of the region.

Day two: Planning by students. Determine which dishes will be prepared and by whom. Research recipes, choose groups etc. Create a market order detailing which ingredients and what quantity will be needed to provide a sample tasting of each dish for the class. Evaluate the recipe chosen to break down jobs for each group member and time frame, and equipment needed for preparation for each day.

Day three: Prep day. Prepare the initial stages of each group’s dish. Refrigerate if necessary and prepare serving concept for day four. Prepare explanation of dish’s origin, ingredients and relevance to historical context for sharing with class.

Day four: Final preparation (reheating, presentation and set-up buffet table). Sharing of each group's prepared explanation of the importance & origin of their dish. Community sharing of dishes prepared (can include building administration, other teachers, etc. depending upon teacher preference). Evaluation of the learning process by teacher.

Day five: Self-evaluation of the learning process/ discussion and reflection.

ASSESSMENT

Students are evaluated utilizing a rubric for various steps of the process. This includes research and selection of an authentic dish, proper preparation of the dish including culinary techniques and safe food handling, group participation, appropriate individual participation and group presentation to the class (verbal and final dish).

EXTENSION IDEAS

This unit could alternatively be presented as a cultural fair with students bringing in objects, historical artifacts, handmade objects/ reproductions and / or dishes from various aspects of Islamic and Turkish culture.

SOURCES

Kut, Inci

Turkish Cookery. Istanbul: Net Turistik Yayinlar, 1992.

Tucker, Cansu

My Mother's Kitchen: Homemade Turkish Cooking. Arkadas Matbaacilik publisher.

Turkish Cultural Foundation websites:

Turkish Culinary Arts: <http://www.turkishculture.org/culinary-arts-49.htm>

Turkish Cuisine Portal: <http://www.turkish-cuisine.org/>