

SOME EXAMPLES from TRADITIONAL HOMEMADE TURKISH CUISINE WHICH HAD BEEN COOKED or MADE at HOME and PRESENTED by the students in CLASSES 8-A and 8-B .

Our 8th grade students wanted to introduce the Turkish Cuisine. They chose what they would like to cook or make. They cooked all these traditional tastes at home. They happily went into the kitchen to cook the recipes of their own. They said that they had had great time while cooking or preparing them by themselves. They also prepared Power Point presentations in order to show their performance in the class to their friends. Two of them Ata ATEŞ and Saycan DEMİR from class 8-B brought their homemade 'Cake' and 'Sarma' to serve to their classmates during their presentations. Sude Bayram from class 8-A brought a jar of homemade organic pickles which her grandma made it before. They all shared them with their friends and wanted to get their ideas, thoughts and critics about them. The result was really great. It was very useful, impressive and the pupils managed great work. While they were preparing each step of their performance of their own, they did their best and the most important thing for them was to know that it would be shared with their friends in our Erasmus + Team on our common web page.

The students who took part in this task are:

Ata ATEŞ (TOP KEK), Begüm TANGAL (BİBER DOLMASI), Meltem PAK (YAN BÖREK), Yusuf DENİZ (YOĞURT), Emine Sıla BAĞLAYICI (BULGURLU MERCİMEK KÖFTESİ), Saycan DEMİR (ETLİ YAPRAK SARMA), Emine Ravza BAŞKAN (YOĞURT), Sude BAYRAM (TURŞU).

Our Small Explorers have been improving themselves day by day in different ways voluntarily and happily.