Evaluation of the Vocational Competence of the Cookery Students: A Study on the Students of Hotels and Vocational High Schools

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Abstract

The trend of globalization affects the frame of tourism education. The rising competition conditions make the quality of tourism services more important. One of the most important elements of the quality of tourism services is the theoretical and practical competence of labor. From the other point of view, cookery education has an important value in tourism education. Since the school year of 2005-2006, the modular vocational education system has been followed and the cookery education has been given within the frame of National Cookery Vocational Qualification with the support of the EU in Türkiye. The objective of this study is to find out the theoretical and practical competence levels of the cookery students within the frame of National Cookery Vocational Qualification. To serve this purpose, a questionnaire survey was conducted for 1014 cookery students of Hotels and Vocational High Schools in Türkiye and the theoretical and practical competence levels of the students have been analyzed. According to the findings of the study, the students are more competenced on; “self care, self preparation for work, cooking kinds of pasta, cooking kinds of pilafs, preparing kinds of salads, preparing vegetable garnishes, cooking kinds of soups” subjects than the other subjects. From the other point of view, the students are less competenced on; “designating of daily portion quantities of food groups, cooking special kinds of international soups, cooking offal food particular to Turkish cuisine, preparing stewed fruit particular to Turkish cuisine and preparing seafood” than the other subjects.

Key words: Cookery education, national cookery vocational qualification, competence of students.