**WORK CARD 1**

**DETERMINATION OF STYLE OF LEARNING**

PLEASE READ CAREFULLY THE DESCRIPTIONS OF THE DIFFERENT METHODS OF LEARNING. IF THROUGH THE USE OF A GIVEN STYLE, YOU LEARN MOST EFFECTLY, PUT A 3 IN THE SELECTED BOX. IF THROUGH THE USE OF A DETAILED METHOD OF LEARNING, YOU WILL ONLY REMEMBER A PART OF THE MATERIAL – PUT A 2, IF YOU DON’T REMEMBER MUCH – PUT A 1.

AFTER FILLING BOXES, ADD ALL THE POINTS ACCORDING TO THE INSTRUCTIONS GIVEN UNDER THE DESCRIPTIONS. YOU WILL KNOW WHAT WAY OF LEARNING IS BEST FOR YOU.

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| a) | FOR PREPERATION OF RAW RESOURCE DEMAND I ALWAYS PREPARE A TABLE |  |
| b) | I LISTEN TO LECTURE ON THE ADVANTAGES OF COOK & CHILL SYSTEM |  |
| c) | WHEN I HAVE TO CARVE A ROSE IN A MELON, I WILL REVIEW AND CHOOSE KNIVES |  |
| d) | AT TRAINING WATCH A FILM ON THE PRESENTATION EXHIBITION "FESTIVAL OF REGIONAL TASTES" |  |
| e) | DURING WORKSHOPS, SOMEONE READS INFORMATION ON BAKING MEAT AT LOW TEMPERATURES |  |
| f) | I LOOK THROUGH THE ILLUSTRATIONS IN THE ALBUM PRESENTING SCULPTURES FROM FRUIT AND VEGETABLES |  |
| g) | FOR THE NOTES FROM THE LECTURE ABOUT CARVING I MAKE DRAWINGS / SCHEMES |  |
| h) | I LISTEN TO THE RECORDING WITH COMMENTS FROM A MASTER CHEF ON HOW TO MAKE A DISH CORRECTLY  |  |
| i) | I WATCH THE SLIDE IMAGES WHICH SHOW THE STAGES OF CUTTING OUT FLOWERS IN A COURGETTE  |  |
| j) | THE TRAINER EXPLAINS HOW TO USE A THAI KNIFE |  |
| k) | I WRITE DOWN THE "CARVING", "COOK & CHILL", "FOOD PAIRING" DEFINITIONS |  |
| l) | I WATCH THE POSITION PREPARED FOR THE SHOW ON PREPARATION OF MEAT TREATMENT |  |
| m) | I READ THE CHAPTER IN THE BOOK ABOUT THE POSSIBILITIES OF USING SWEET POTATO IN FOOD |  |
| n) | A COLLEGUE PRESENTS THE RESULTS OF THE WORK OF THEIR GROUP THAT PREPARED A MENU FOR A PARTY |  |
| o) | DURING WORKSHOPS I DO THE EXRERCISE OF CUTTING FLOWERS IN DIFFERENT MELON TYPES |  |
| p) | LISTEN TO THE BOCUSE D'OR'S RADIO REPORT |  |
| q) | I LOOK THROUGH THE ILLUSTRATIONS IN THE BOOK, SHOWING GRILLS OF DIFFERENT KINDS |  |

Auditory : b) + e) + h) + j) + n) + p) = …………………………………..

visual: d) + f) + i) + l) + m) + q) = …………………………………….

ACTION\* a) + c) + g) + k) + o) + r) = ……………………………………

\* THE STYLE OF LEARNING COMBINING THE KINESTETICAL AND Tactile FEATURES