

A Recipe for Success: The Benefits of CLIL in Gastronomy and Culinary Arts Education

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Abstract:

The gastronomy and culinary arts field is increasingly recognized for its potential to foster creativity, innovation, and cultural understanding. However, the development of curricula and materials that effectively integrate language learning with content knowledge remains a challenge. This paper argues that Content and Language Integrated Learning (CLIL) provides a comprehensive framework for addressing this challenge. By integrating language learning with content acquisition, CLIL enables students to engage with complex concepts and ideas in a meaningful way, promoting deeper understanding and retention. In the context of gastronomy and culinary arts, CLIL can facilitate the development of linguistic skills that are directly applicable to real-world scenarios, enhancing students' employability and career prospects. This paper presents the implementation of CLIL in a gastronomy and culinary arts department, highlighting the benefits and outcomes achieved through this approach. This presentation shows significance of CLIL in student engagement, motivation, and language proficiency, as well as enhanced content knowledge and cultural understanding. The topics are discussed in relation to curriculum design, material development, and teacher training. The paper concludes by emphasizing the potential of CLIL to revolutionize the way we teach and learn in gastronomy and culinary arts departments, promoting a more inclusive, more sustainable, culturally sensitive, and linguistically rich learning environment.