

# **Construction and Implementation of Practice Teaching System for Higher Vocational Cooking Specialty under the Background of Deep Integration of Production and Teaching**

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**Keywords:** Integration of Production and Teaching, Higher Vocational Education, Cooking Specialty, Teaching System, Construction Mode

**Abstract:** The people take food as the day. The catering industry is an important part of the service industry and has a great future and bright future. Therefore, all the teachers of higher vocational cooking work hard to cultivate a large number of excellent students, so that they can become highly qualified talents and make immortal achievements in the field of cooking. Higher vocational teachers need to combine the background of deep integration of production and teaching, innovate teaching methods in time, and construct a whole new teaching system to promote students' progress.

## **1. Introduction**

The culinary teachers of higher vocational colleges should make all the students who study cooking self-reliant and self-confident, not afraid of wind and rain, face up to the challenge, strengthen their self-confidence and enterprising ability while learning cooking technology, understand that they are involved in a promising work, which has bright prospects and bright future, and deserves all the students to complete all kinds of work more attentively. At present, the higher vocational cooking specialty is in a system of deep integration of production and teaching, which deserves attention and reflection. Teachers should cultivate the high-quality talents needed by food enterprises, and also ensure that these students can have a very high employment rate after graduation.

## **2. The General Principles for Higher Vocational Culinary Teachers to Follow in Carrying Out Teaching Work**

Whether or not in the background of deep integration of industry, higher culinary teachers should ensure that the following three principles are adhered to, so that students can get more room for development and progress, but also make the future of students more beautiful, which is inestimable for students.

### **2.1. Improve Students' learning Status and Participation**

Higher vocational culinary teachers should first make students go to the kitchen, to the cooking, to the frying spoon, so that students can have the possibility of improvement and progress. Many students today have a hard-to-accept sense of the difference in their culinary tasks, considering that when a chef is a face-breaking job, and that he or she is timid and thoughtful in his or her usual study, it is not worth thinking about. It is worth noting that the teachers should clear the minds and questions of the students and enable them to participate in the "hot" work of the kitchen with a more positive attitude, thus enhancing their business ability.

### **2.2. Consolidation of Students' professional Skills**

Every industry's practitioners have their roots, for the chef, the basis of life is cooking ability, if not excellent cooking ability, doomed in the future will repeatedly hit the wall. Therefore, the

higher vocational culinary teachers should first have a high sense of mission, participation and responsibility to help students build up a solid and profound cooking ability, so that students can have a more solid future security [1]. High school culinary teachers should also help students to walk on the right path of life development, so that students can never forget the meaning of progress and progress, understand the original ideals and aspirations, forge ahead, and strive to become a first-class chef. As shown in Figure 1, making a classic dish is a goal that students should strive for:



Figure 1 Classic dishes

### **2.3. Enable Students to become Competitive in the Future Workplace**

Higher vocational education and general education, there is a very obvious feature is: higher vocational education has a strong employment pertinence. In higher vocational education, students need to have extremely deep professional ability, so that they can gain more advantages in the future competition in the workplace. Therefore, teachers and students of higher vocational colleges should work hard, work hard and make unremitting efforts for tomorrow. Therefore, teachers should take into account the influence factors of the deep integration of production and teaching in the process of carrying out teaching, so as to adjust the teaching strategy. If students can bring innovation into the classroom, they can turn decay into magic. For example, using lemon as an important ingredient, as shown in Figure 2:



Figure 2 Lemon ingredients

## **3. An Analysis of the Influence of the Deep Integration of Production and Education on Higher Vocational Cooking**

### **3.1. Actual Teaching Content Affecting Teachers**

The present is a market economy as the leading era, there is a market demand for what services, so we should combine external needs to carry out internal learning. Under the background of the deep integration of industry and education, in order to enable students to better serve the related industries after the return of learning, teachers need to adjust their actual teaching content at all times, so that the teaching content can satisfy the future work arrangement. If the school is a western food as the main industry, then teachers should emphasize the importance of western food in the process of carrying out teaching work; if the school is a Chinese food as the main industry, then teachers should focus on Chinese food teaching. Naturally, a certain aspect of the main does not represent a total bias to this aspect of the teaching content, but to be able to grasp the big and small, distinguish between priorities and priorities, while grasping the main contradictions while

taking into account secondary contradictions.

### **3.2. Impact on the Direction of Student Development**

For higher vocational students, the biggest worry comes not from the arduous task of learning, but from their inability to find a satisfying job after graduation after hard work, which is the most painful thing for them. However, in the background of deep integration of production and teaching, teachers can make students dispel these concerns. Once students can learn in the school, they can enter into the practice directly after graduation, and sign the corresponding labor contract with the enterprise, so that their talent and skills can be presented. Under the background of the deep integration of production and teaching in the higher vocational school of cooking technology, teachers must make students lay down their profound professional qualities. Only if their professional ability is excellent, can the front be rich and beautiful [2]. Students in the deep integration of production and teaching in the learning atmosphere, their own mood is always able to maintain peace and peace, which is a comfort to teachers.

### **3.3. Influence the Learning Status and Learning Morale of the Whole School**

The students in the higher vocational cooking school should have the extremely high study fighting spirit, also should have the extremely active study state, thus can develop the strong character and the willing dedication soul in the process of learning cooking, which has a great influence on the improvement of the students'cooking ability and the integrity of their personality. Students need peace of mind, must understand: gold will always shine. Once their ability is excellent, must be able to obtain external recognition and attention, this is the most critical point.

## **4. What Kind of Cooking Teaching System should be Constructed for Higher Vocational Cooking Teachers**

### **4.1. Building a Teaching Model that is Highly Compatible with the Industrial Chain**

This article has repeatedly reaffirmed that teachers should create a teaching system that fits the chain of catering industry, so that students can gain the first chance and the first hand in the competition before they can have higher self-confidence in learning after leaving higher vocational schools. Higher vocational teachers cannot lack teaching sensitivity, but should adhere to the extremely high teaching sensitivity to carry out teaching, the development of the catering industry, the latest trends, internal growth point to inform students, so that students understand the corresponding truth, but also enable students to exercise their own cooking ability according to the needs of the market, after the return of learning, can bring huge profits and returns to the relevant industries, this is a very important thing.

### **4.2. Improving Students'ability to Respond on the Spot and Work Hard**

The catering industry is an extremely laborious industry, while consumers enjoy food, may never think of the formation of this food process. Therefore, the food industry practitioners need to exercise extremely strong tolerance, understand the importance of hard work, know how to complete my work under the great test, understand the concept of customer-first and people-oriented service purpose, so that I can optimize and upgrade, make significant progress and promotion. The students who study cooking should also have a strong ability to respond to the situation, such as teachers can simulate customers, some customers are extremely picky about the diet, the chef reached the point of nitpicking, in this state, how teachers should help students, how students should be able to become a person in the workplace, this is the content that teachers should think deeply in the context of the deep integration of production and teaching [3].

### **4.3. Making Students Service-Oriented**

The catering industry belongs to the service industry, and the people engaged in the catering industry belong to the service industry, so the higher vocational culinary teachers should make the students become the service-oriented talents, so that the students'comprehensive accomplishment,

including the service ability, can be greatly improved and improved. The culinary teachers of higher vocational colleges should make students understand the difficult truth of the public, but after knowing the difficulties of the industry, they cannot give up their efforts, students need to lay a solid foundation while making great efforts to create, so as to create better after having a deep foundation, and a student who does not understand innovation cannot become a good student, nor can he make great achievements and breakthroughs in the field of cooking in the future. Excellent chef, always be able to put the customer's needs in mind, the service will stick to the word.

#### **4.4. Conducting Humanities Education while Supervising Students to Learn Cooking**

The higher vocational culinary teachers should carry out the corresponding humanities education while carrying out the culinary education, so as to make the students feel the effect of culture on improving the culinary ability. A student who studies cooking cannot only know how to cook, but also should carry out cooking as a cultural event, so as to improve professional ability and inner accomplishment, and make more pleasing meals, so that diners can enjoy the cultural enjoyment of the eye while eating at the same time. Students should make heart-warming food, as shown in Figure 3:



Figure 3 Delicious food

### **5. Conclusion**

The culinary teachers of higher vocational colleges should become a person with students and responsibilities in their heart. Under the background of the deep integration of production and teaching, we should improve the teaching pertinence, make all the students know how to improve their professional ability, cultivate their service mind, understand the inherent attributes and job requirements of the catering industry which belongs to the service industry, and run the word service through the work. Always, more importantly, teachers should make students love the catering industry, be able to feel the cultural attributes of the industry, and make their own cultural roots more profound, become a better student over and over again, and be able to gain an advantage in the future career.

### **Acknowledgements**

A study on the teaching reform of higher education in Jiangsu Province “Construction and implementation of practical teaching system of cooking specialty in Higher Vocational Education under the background of deep integration of production and teaching” Project number: 2017JSJG080.

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