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TO SEE THE STUDY OF DOUGH DISHES AS AN EXAMPLE OF AN AUCTION LESSON

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ABSTRACT

In this article, the formation of a mature person, his acquisition of a suitable profession, his ability to contribute to the development of society, to live and thereby manifest his identity in society, that is, to mature as a person, are taken into account. The pursuit of perfection is a complex process that takes place together with the professional formation of a person and lasts almost a lifetime. In a broad sense, professional formation means that a person receives education in a certain profession according to his mental abilities, physical capabilities, abilities, interests and aspirations for this or that field, as well as values and worldviews, and then enters and adapts to this field. Finally, it is understood that over the years he will grow into a mature and qualified specialist, and his main criterion at the current stage of quality education is to use the auction method to teach students about dough dishes in the teaching of technology in his classes.

KEYWORDS: Auction, Dough Dishes, Somsa, Chuchvara, Manti, Honim, Norin, Lagmon, Turban Dishes, Sour Cream, Trade.

INTRODUCTION

The reform of the education system in Uzbekistan and the adoption of the national personnel training program are the first steps in creating a mature generation. Achieving personal development is carried out through the educational system implemented in every society. Today, the work being carried out in this regard has risen to the level of state policy in our republic.

As the President of the Republic of Uzbekistan, Shavkat Mirziyoyev, said in his speech at the joint session of the Oliy Majlis Chambers, "The fact that our youth are able to take responsibility for the future of our country and are becoming the decisive force of today and tomorrow gives us all pride and honor. It is necessary to bring to a logical conclusion the large-scale work we are conducting in this field, in particular, the adopted nationwide programs on education.

One of the convenient ways to increase the effectiveness of training on guiding students to choose a profession is the "Auction" lesson. We will consider the auction lesson as an example of the topic "Teaching students about dough dishes" related to cooking in the labor education lesson.

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The teacher acts as a manager in the auction. A few students are cooks, and the rest are buyers. After organizing the lesson, the teacher opens the "Auction".

Dear customers. Today's auction includes sweet-tasting doughy dishes. By buying these foods, you can have healthy, vitamin-rich, tasty foods, and learn how to prepare these foods.

Good luck to all of you.

Our chefs will tell you about the dishes.

After that, a student will go on stage and give information about preparing dough dishes.

Dear customers. The dishes that we would like to recommend to you are Uzbek national dishes, rich in vitamins, which our people love to eat. These include the following: somsa, chuchvara, manti, honim, norin, lagman, turban and hakoza.

At our auction, we prepared "somsa", which is considered the Uzbek national dish. This dish has its place in Uzbek national dishes. Preparation of somsa from dough dishes is as follows:

Necessary ingredients: 500 grams of flour for the dough, 200 grams of margarine, 1 glass of yogurt or sour cream, 1 egg, a teaspoon of baking soda, a teaspoon of salt.

For minced meat: 500g of meat, 250g of onion, salt and spices.

Preparation: put margarine and flour in a rolling pin and rub it well. Yogurt or sour cream, drinking soda, salt and eggs are mixed into the mass in the rolling pin, mixed well and made into a dough. Cook the dough well. We put the dough in the refrigerator to chill and prepare minced meat, cut the onion into half rings, mix salt, spices and fatty ingredients according to taste. We take the kneaded dough and divide it into pieces like walnuts. We spread the zuvalachas and put 1 tablespoon of the ingredients into a roll. Spread egg yolk on the somsa and sprinkle with sesame or sesame seeds. Ready somsa are cooked in the oven at 120 degrees.

Another one of the auction lessons is to organize and conduct a lesson in the form of a scene on the use of trading activities in the market. Students of the class selected for this lesson will be divided into 3-4 groups, and each of these groups will be assigned tasks and tasks, i.e., a deputy manager and a supervisor will be appointed. Under the leadership of these "responsible persons", the groups try to fill their stalls with various dishes prepared by themselves and sell these dishes by advertising.

In order to sell products, they must first advertise the products and call buyers. In advertising, students should use various wall newspapers and product samples. If necessary, the groups also prepare business cards. Not only students, but also teachers can directly participate in product mapping.

In the evaluation of the students' activities, how sweet and healthy they prepared food, their ability to advertise and sell products, as well as the attitude of the students are taken into account.

When conducting technology lessons, when organizing an auction lesson among students, sellers wrap the purchased product or add small gifts to those who bought more, which helps to make the lesson interesting.

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