

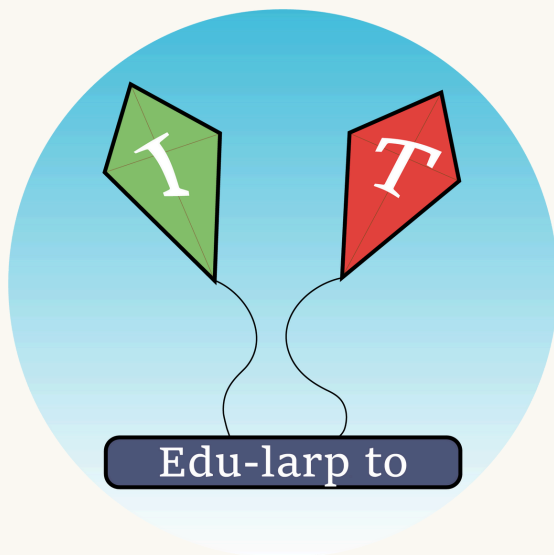


Co-funded by
the European Union

THE CHEFS OF ANKARA

Edu-larp to IT

Project **Educational live action role play to Italy Turkey**



The project was implemented with the
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Erasmus+ program

By

Studio L&P e BAŞ-Arı

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THE CHEFS OF ANKARA

Narrative context

A renowned chef (the facilitator) is recruiting talented young Italian and Turkish chefs to open a new pop-up restaurant dedicated to Mediterranean and Middle Eastern cuisine.

Before the official launch, the team must prepare a test menu in real time, choosing dishes, dividing roles, managing unexpected events... and actually cooking.

Everything will have to be thought of, including the shopping and plating, because before opening the restaurant, it's important to prove yourself on all fronts.

Furthermore, since he wants to quickly become one of Ankara's top restaurants, he's organizing a competition (which he'll promote through social media and a press release) to identify and select the talents who will lead his restaurant to success.

The judges will be selected from among the most renowned and sought-after chefs in Italy and Turkey. As a top chef, he knows perfectly well that if he wants to stand out, he must make himself known, and he must do so appropriately. This way, and only this way, will he be able to quickly reach the top 10 of the most highly regarded and fashionable restaurants. Clearly, the foundations for this project are exclusively high-level expertise in the field and appropriate promotion.

Why this context?

The kitchen becomes a space for bonding, sharing laughter, and creating memories that transcend everyday experiences. Cooking competitions offer a unique way to connect through a shared love, hate, or indifference for food. Everyone has their own relationship with food, and sharing this approach, regardless of the emotion it expresses, is a way to connect with the emotions of others.

CHARACTERS AND ROLES

(6 ITALIANS - 6 TURKS)

The game features 12 roles (with duplicate characters for both teams) and is structured around predefined fictional characters (with the addition of details and specifications created for the players) with characteristics and motivations derived from hypothetical realities, a main "Master Chef" plot, and several minor plots (including an outsider's need to select a team of top chefs to launch his own restaurant).

The culinary competition will feature two teams of eight chefs and four judges (two Italians and two Turkish).

The role sheet given to each player highlights the character's emotional characteristics, a brief personal biography, relationships with others, shared and private information, the beginning of the game, and personal doubts/goals to be accomplished by the end of the game.

Role-playing dynamics generally revolve around cooperative/oppositional interactions with allies/opponents to achieve one's personal and group goals.



INTRODUCTION

Participating in a cooking competition is more than a competition: it's a way **to test yourself** and learn while having fun. These events embrace a variety of culinary styles, from traditional to cutting-edge, providing culinary enthusiasts with a platform to express their creativity.

In the kitchen, **teamwork** is essential. The collaboration developed during a cooking competition is as important as the final dish. Open communication, sharing of ideas, and division of labor are encouraged throughout the event. The harmony of teamwork creates a harmonious culinary experience that transcends the thrill of competition.

The beauty of cooking competitions lies in the **exchange of knowledge**. After the competition, it's very enjoyable to take the time to share recipes and cooking techniques, if there's genuine interest. In any case, through competitive teamwork, everyone shows their true selves, testing their reactivity and staying on task. This not only improves everyone's culinary knowledge, but also fosters a culture of continuous learning and improvement.

INTRODUCTION

● Theme:

A specific cuisine enhances the creativity and uniqueness of the competition. Themes can range from seasonal ingredients to cultural influences, providing participants with a creative opportunity to showcase not only their culinary skills but also their personal resistance to change and knowledge. Mistrust and clichés are also overcome by being able to "taste and experience" new flavors, aromas, and/or, if not, new ones, different from their own.

● Rules and Guidelines

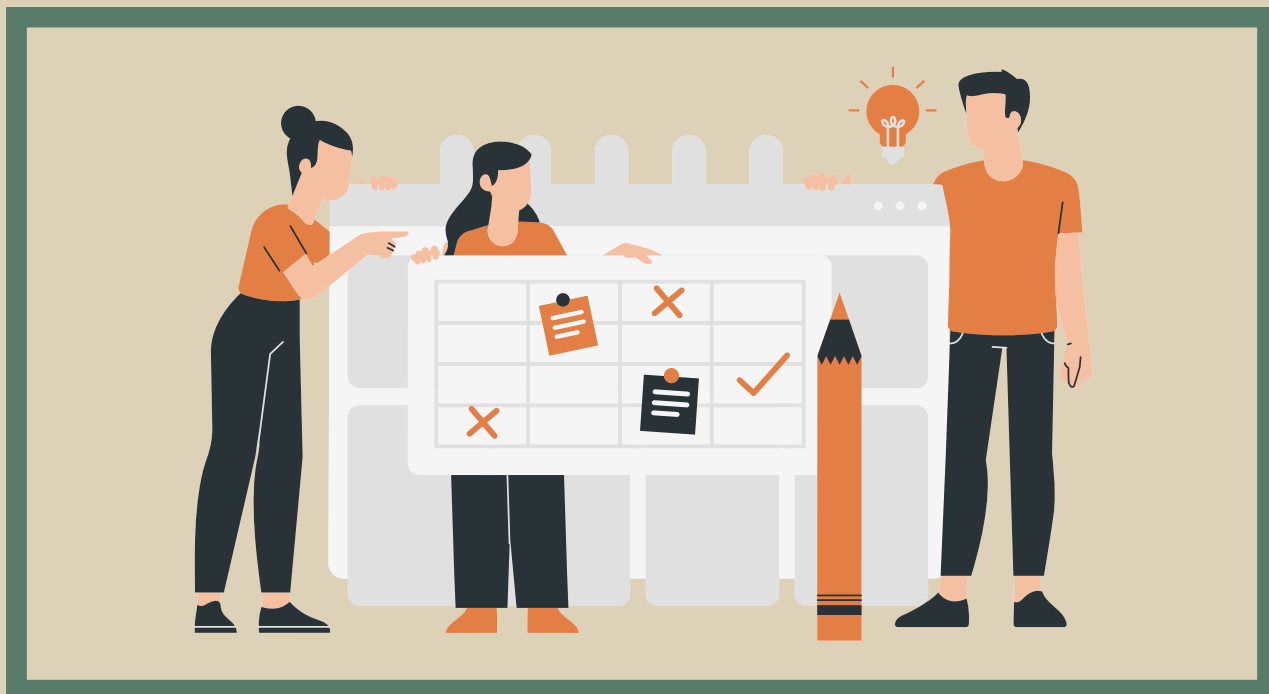
Clear and comprehensive for a fluid and fair competition, clearly specifying the judging criteria, time limits, and all specific requirements participants must adhere to. Transparent rules ensure a level playing field for all competitors.

● Venue:

Choice is crucial to the success of the competition: a realistic space, adequate facilities, and the availability of the necessary equipment and kitchen utensils to facilitate at least the preparation of the dishes listed in the competition. We were hosted in a Turkish vocational school, well-equipped to accommodate several people - in this case, two teams - at the same time.

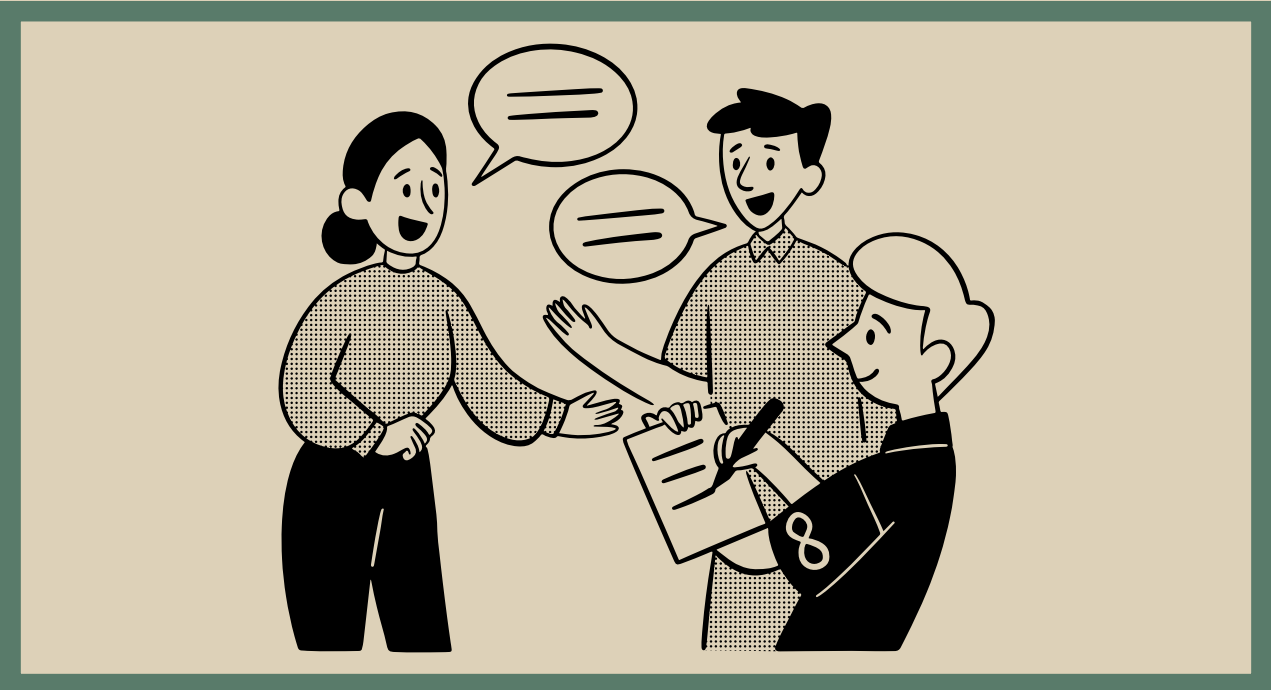


GAME GOALS



- 01 | Experience a realistic work situation (*a sort of personal business incubator*)
- 02 | Overcome prejudices by working with people of different nationalities
- 03 | Understand how work dynamics work
- 04 | Direct contact with what Europe does for young people (Erasmus+)
- 05 | Understand that every job has rules to follow
- 06 | Strengthen transversal skills

EDUCATIONAL GOALS



- 01 | Foster intercultural collaboration and communication
- 02 | Learn to work in a team, experiment with problem solving, negotiate, and adapt to circumstances
- 03 | Experience real-world work roles in a real work environment
- 04 | Acquire practical skills and culinary terminology, but above all, learn, in this specific intercultural context, the rationale behind recipes, the story behind each dish, and the reasons behind the ingredients (history, environment, and culture)
- 05 | Reflect on rhythms, hierarchies, and responsibilities in a work environment
- 06 | Test your transversal talents, from the ability to work in a team to the ability to adapt to new environments and situations

DURATION:

6 hours (game + final debriefing) to two days (depending on the organizers' preference, who may prefer, as in our case, to assign the tasks of discussing the menus and purchasing cooking ingredients the day before the competition).



PARTICIPANTS

12

(6 Italians + 6 Turks in our specific case)

MESSAGE FOR BOTH GROUPS

Each participant must read their profile, identify with their character, and act out their role. Unless otherwise specified, they may not reveal their characteristics to the other players. They may only do so by acting out their role.

CHARACTERS - 6 ITALIANS

Italians Characters

The gender of characters can be changed on the participants.
For the purpose of the game nothing changes

Characters	Names
Aspiring chef	Marco
Pastry chef	Giulia
Assistant cook in resaturant	Antonio
Restaurant's doughter	Elena
Born in Italy to a Turkish family-judge	Yusuf
Chef-judge	Anna



CHARACTERS -

6 TURKISH

Turkish Characters

The gender of characters can be changed on the participants.
For the purpose of the game nothing changes

Characters	Names
Home cooking expert	Ayşe
Sous chef in a restaurant in Istanbul	Emre
Vegetarian, passionate about natural cuisine	Leyla
Waiter who knows how to cook	Mehmet
Chef- judge	Elif
Food photographer/documentary filmmaker-judge	Deniz



RULES

- Participants will receive 8 recipes:
4 Italian and 4 Turkish
- First step: explanation of the game and self-introduction of the participants (1 hour)
- Composition of the two mixed teams
(2 Italians + 2 Turkish) (30 minutes)
- Participants must discuss and define a "fusion" menu consisting of 1 appetizer, 1 main course, and 1 dessert. They must then prepare it. The menu can have personal or creative variations. (40 minutes)
- If the competing chefs cannot agree on the menu within 40 minutes, the judges will choose for them
- Once the menu is finalized, participants must go shopping and then decide **how to organize themselves**, who will lead, how to divide the tasks, and respect the timeframe (with a visible timer) (1 hour)
- During the game, facilitators can introduce **"real-world unexpected events"** (missing ingredients, running out of time, last-minute changes)
- The chefs will have 3 hours to prepare their dishes
- The judges will monitor the preparations and will challenge the chefs at least 2 or 3 times by adding spices and/or technical tricks

SAFE WORDS

We'll play seriously, but the game must still be an opportunity for learning and fun. That's why it's important for all players to know these safe words. They're used to:

1

STOP

- Stop the game (if it gets too much beyond the player's ability/values): **STOP**

2

IS THAT ALL?

- Let fellow players know they can "dare" more: **IS THAT ALL?**

3

TAKE IT SLOWLY

- Let someone know they're about to go too far: **TAKE IT SLOWLY**

WHAT YOU'LL NEED

This Edu-larp can only be played in a location with a fully equipped kitchen and, ideally, a nearby supermarket for grocery shopping. The kitchen must be fully equipped, or at least have everything needed to make the recipes included in the game.

Hygiene: wash your hands before and after each stage; keep the counter clean and tidy.

First aid: always have a basic kit on hand.

THEME AND INGREDIENTS

Challenge theme: e.g., "Italian-Turkish Fusion," "Reinterpreted Street Food," "Revisited Family Recipes."

Mandatory Ingredients: Each team must use at least 2-3 typical ingredients chosen at the start (e.g., extra virgin olive oil, eggplant, yogurt, Turkish spices).

Common pantry: herbs, basic spices, salt, pepper, oil, vinegar, flour, sugar.

"Mystery Box": a surprise ingredient announced 10 minutes before the start.

JURY AND JUDGING CRITERIA

Mixed jury: at least 4 judges (one Italian cuisine expert, one Turkish cuisine expert, and one food critic or influencer).

Judging criteria (score 1–10):

- Taste and balance of flavors
- Creativity and originality (use of the theme and mandatory ingredients)
- Technique and cooking
- Presentation and plating (a small portion for three)
- Cleanliness and organization of the station
- Language bonuses: a small extra point if the final explanation uses a word in the "opponent" language (e.g., a Turkish term in Italian, or vice versa)

SCORING AND ELIMINATIONS

- Total points per criterion: maximum 50 points
- Extra "mystery box": up to +5 points for innovative use

SHEETS OF ITALIAN CHARACTERS

Marco

● Description:

Despite his young age - just 25 - he already boasts experience in high-end restaurants, where he has honed a solid and rigorous technique. His cuisine is experimental and modern, driven by a burning ambition that pushes him to constantly seek new challenges. He doesn't like to simply reproduce tradition: he prefers to reinterpret it, dismantling its codes and recomposing them in a personal way, with an almost scientific approach. He is drawn to the idea of transforming common ingredients into unexpected experiences, which is why he dedicates much of his time to researching and experimenting with new ingredients. Behind his technical precision, however, lies an instinctive curiosity, which leads him to be fascinated by cuisines he isn't familiar with: among them, Turkish cuisine, which he perceives as a mysterious terrain rich in aromatic suggestions. This interest opens up to him scenarios of cultural contamination that he dreams of exploring, hoping to enrich his flavor palette with new nuances.

● Goals:

Include a reinterpretation of pesto pasta, a symbol of Italian cuisine, in the final menu.

● Interaction with other characters

He works well with Emre, a sous chef at a restaurant in Istanbul. He clashes with Elena because he wants more freedom: he feels limited by her and her attitude to command. He's intrigued by Ayşe, an expert in Turkish home cooking (she loves tradition and is excellent at cooking). His right-hand man in practice is Antonio.

● Kit

Chef's coat

SHEETS OF ITALIAN CHARACTERS

Giulia

● Description:

Despite her young age - just 25 - she stands out for her precise and perfectionist personality, the fruit of training at Europe's most prestigious pastry schools. Her passion for cooking stems from a childhood curiosity, but quickly transformed into an all-encompassing vocation: for her, every recipe is not only a technical exercise, but also an opportunity to share something about herself.

She is an aspiring chef with a methodical and determined personality: she pays obsessive attention to every detail, from the choice of raw materials to the color balance of a dish. This rigor, however, does not make her cold or aloof: behind her precision lies a fiery temperament, capable of finding an emotional and universal language in cooking.

She favors experimental and modern cuisine, grounded in solid technical foundations yet open to innovation. She loves reinterpreting tradition, rather than replicating it, and is not afraid to introduce unusual combinations, daring pairings, and unusual ingredients. She's unfamiliar with Turkish cuisine yet, but she's deeply fascinated by it: the spices, contrasts, and rich nuances seem like a world to explore, a new source of inspiration capable of enriching her creative palette.

Giulia

● Goals:

Include a dessert in the final menu that includes coffee (or another specific ingredient to be defined...)

● Interaction with other characters

Her pastry making is traditionally European; she's unfamiliar with Arab pastry making, but she's fascinated by it. She'd like to learn from her Turkish colleagues how to use almonds, honey, and pistachios in desserts. She had a relationship with Yusuf that didn't end well, but she still thinks he's in love with her.

● Kit

Small bag



SHEETS OF ITALIAN CHARACTERS

Antonio

● Description:

He's a simple guy, raised on the flavors of home and the idea that food serves, first and foremost, to fill you up and make you feel good. He's 24 years old and works as a kitchen assistant in a local trattoria, an authentic, no-frills environment, where he learned the secrets of traditional cuisine: patient sautéing, slow cooking, generous portions.

He didn't attend prestigious schools, nor does he boast experience in Michelin-starred restaurants, but he makes up for it with great humility and an inexhaustible desire to learn. He collaborates with anyone, rolls up his sleeves, and never backs down: from cleaning vegetables to assisting in the kitchen during the most chaotic service. He believes that teamwork is the heart of cooking, and for this very reason, he's appreciated by his colleagues.

For him, plating is a superfluous detail: "Isn't it enough for the dish to be good?" he loves to repeat. Nouvelle cuisine leaves him perplexed; it seems distant from the concept of conviviality he's always embodied; She prefers hearty, substantial dishes, those that warm the stomach and the heart. Yet, behind this somewhat skeptical attitude lies a curiosity she struggles to admit: she knows there's a more complex culinary world out there, and deep down, even if she doesn't say it openly, she fears being left behind.

Antonio

● Goals:

- Feeling good at work and having fun. He doesn't like conflicting situations
- Include at least one dish with meatballs in the final menu (he loves them)

● Interaction with other characters

He loves experimenting with new recipes. He's intrigued by his Turkish colleagues and annoyed by Deniz's presence as a judge, because he knows a secret of hers. For him, honest and rigorous, it's a secret that should prevent her from continuing her profession. Deniz's secret is this: she went viral with a traditional recipe she learned from a student's grandmother, presenting it as her own and winning a cooking competition. She never mentioned the woman's name or officially acknowledged it.

During the competition, Antonio openly tells her: *"If we expect authenticity from the students, we have to be the first to have it."*

● Kit

Apron

SHEETS OF ITALIAN CHARACTERS

Elena

● Description:

The daughter of restaurateurs, she grew up among tables and stoves, breathing in the atmosphere of the dining room and kitchen from an early age. For her, the restaurant isn't just a workplace, but almost an extension of the family, a legacy she's embraced with pride and the weight of responsibility. Now that she's the owner, she feels the need to prove herself worthy of her parents, and so she emulates their tough and decisive style, convinced that firmness is the only way to maintain order and respect.

She's accustomed to giving orders and tends to act like the boss, often more out of defense than genuine authority: she wants to appear confident and unshakeable, but deep down she harbors the anxiety of not being recognized as a legitimate leader. She doesn't have much trust in her colleagues, constantly judging and monitoring them, fearing that without her supervision, nothing will work. This attitude leads her to be strict with the team, to keep a watchful eye on expenses, and to leave no room for autonomy.

Yet, beneath the armor of an inflexible leader lies a fragile side: the fear of betraying her family's expectations and seeing her life's work crumble. Her need for control actually reflects a deep desire not to disappoint anyone, and perhaps even to finally be recognized not just as a "restaurant owners' daughter," but as a chef and entrepreneur in her own right.

● Goals:

He wants to manage the purchases/budget. He'll prevent anyone else from doing so.

● Interaction with other characters

Interaction very good with Sara.

● Kit

Budget, Calculator

• Budget

SHEETS OF ITALIAN CHARACTERS

Yusuf – Judge

● Description:

He has a positive and open personality, able to put anyone at ease with a smile and a word of encouragement. His experience of the world has made him a keen and curious observer: he has traveled extensively, tasted distant cuisines, and listened to the stories each dish brings with it. For him, food is never just nourishment, but a universal language, a means of understanding and welcoming others, a tool capable of evoking profound emotions and expressing different cultures.

In the kitchen, he plays the role of judge and storyteller: he doesn't simply evaluate dishes, but leads the audience and participants on a journey of discovery, transforming each preparation into a story. He studied communications, and it is from there that he derives his ability to convey enthusiasm and appreciate every detail, from technique to the personal story behind an ingredient. At the same time, he has taken numerous courses related to gastronomy and food and wine journalism, which have allowed him to combine practical skills with narrative sensibility.

He has authored articles and features that have garnered considerable attention in the industry, receiving awards and recognition for his ability to describe food in a vivid, emotional, and accessible way. He never presents himself as an inflexible judge, but rather as a mediator: he appreciates both technical refinement and the authenticity of a simple dish. What he seeks, above all, is the chef's truth in the dish, because he believes that cooking is a window into one's soul.

Yusuf – Judge

● Goals

Spreading a love of cuisine in its broadest sense, creating fusions and syncretisms between aromas and spices from every country. He would love to open his own restaurant and school one day, giving talented chefs around the world the opportunity to earn a living in a field where creativity and a desire to experiment still matter.

Only those who love the world can learn to combine spices and aromas from all over the world and create something great.

● Interaction with other characters

He is a benevolent judge but he cares deeply about respect for every culture and tradition. If he perceives that someone is despising and/or has disrespectful attitudes towards others, he becomes irritable.

● Kit

Nothing special

A secret of Yusuf that we will tell to some candidate and/or other judge

Yusuf had a brief, secret, and never-official summer relationship with one of the Italian contestants (Giulia)... before she was chosen for the competition. He didn't know she would be competing, and she didn't know he would be a judge.

When he sees her again during the competition, he pretends not to know her, but he thinks she still has feelings for him... and the tension is palpable. This could put him in serious trouble with his colleagues, especially if he begins to unconsciously protect her or is accused of favoritism.

SHEETS OF ITALIAN CHARACTERS

Anna – Judge

● Description:

Anna Ferri is one of those faces you never forget: young, smiling, with a gaze ablaze with passion and a sparkling gift of the gab that immediately captivates those around her. Her presence exudes warmth and authority, as if she were able to blend the elegance of Italian cuisine with the vibrant energy of street food around the world.

Born in Milan but a citizen of the world, she began traveling early to pursue her culinary curiosity: from the Michelin-starred kitchens of France, where she breathed rigor and precision, to the markets of Bangkok, where she learned the power of instinct and the immediacy of flavor. She has never stopped, searching everywhere not just for recipes, but for stories, faces, and everyday gestures that enrich her vision of food.

She describes herself as "a curious cook and a judge with a heart": her mission is not only to evaluate, but also to understand, to give voice to those who cook, and to interpret dishes as if they were personal stories. As a judge, she combines technique and creativity, recognizing the value of innovation while never forgetting the soul of tradition. She believes that every dish contains a fragment of identity and that judging means, first and foremost, listening to that story with respect.

Anna has a natural ability to communicate, honed by years of interviews, cooking demonstrations, and participation in international events. She loves engaging the public, transforming cooking into an open dialogue, filled with emotions, memories, and flavors. She never judges with detachment: even when she is harsh, she does so with a smile and the intent to push those in front of her to improve, without ever dampening their enthusiasm.

For her, food is a universal language, a bridge between cultures and people, and her role as a judge is also that of a storyteller: describing dishes, highlighting stories, and giving dignity to the work of those who bring their soul to the kitchen.

Anna – Judge

● Goals

- Educating through play, Anna believes that cooking is a powerful educational tool, especially for young people. She wants to impart culinary knowledge through practical, fun, and inclusive challenges
- Inspiring new generations, she's not just interested in evaluating a dish, but in understanding the intention behind each preparation. For her, every young chef is a storyteller
- Uniting cultures through food, with international experience, she dreams of creating connections between young people from different countries, starting with the kitchen

● Interaction with other characters

Anna has a natural talent for creating a relaxed and motivating atmosphere. She never stands "above" the participants, but walks alongside them. During challenges, she's the first to offer advice, suggest unusual pairings, or ask, "What story do you want to tell with this dish?"

She uses clear, modern language, often mixing in a few words in Turkish, English, or Arabic to make everyone feel included.

She is attentive to the group's emotions and manages to boost self-esteem even during the most tense moments of the competition.

After each evaluation, she always leaves a smile and a hint of growth.

● Kit

Not foreseen

SHEETS OF TURKISH CHARACTERS

Ayşe

● Description:

She's 32 years old and an aspiring chef with a calm yet firm personality, capable of facing challenges without raising her voice, yet never giving up. Her experience comes far from culinary schools: she grew up among steaming pots and intense aromas, observing and learning in her grandmother's kitchen, an extraordinary woman who transformed simple ingredients into dishes rich in flavor and memory. That home environment was her first, and perhaps most authentic, school of life.

Her cooking is homely, sincere, and rooted in tradition. She dislikes passing fads or forced influences: for her, excellence is measured in the hands that knead the dough, in the time dedicated to a preparation, and in the care taken in every detail. She avoids fusion cuisine because she perceives it as a risk of losing one's gastronomic identity, preferring instead to preserve and renew the knowledge passed down from generation to generation.

She loves telling the stories of the dishes she prepares: each recipe becomes an excuse to talk about family, local areas, and roots. She believes that cooking means caring for others, showing attention and affection, and creating bonds through food. For this reason, when she sees traditional cuisine undervalued or dismissed as "simple," she feels hurt: for her, that simplicity is the highest form of complexity, because it requires love, patience, and respect.

Determined and tireless, she carries her grandmother's legacy with her like a compass, and dreams of demonstrating that home cooking, when done with passion and dedication, can excite and surprise as much as the most elaborate gourmet creations.

Ayşe

● Goals

Breaking the stereotype of “simple housewife” and attempting to blend traditional cuisine with fusion cuisine.

● Interaction with other characters

He opposes anyone who wants to make changes to the menu. He will have to decide whether to firmly defend the original recipe.

● Kit

Pomegranate-shaped brooch.



SHEETS OF TURKISH CHARACTERS

Emre

● Description:

He's 35 years old and is the *sous chef* at a renowned restaurant in Istanbul, a city he considers a school of life as well as cuisine. There, he learned to operate with pragmatism and discipline in a frenetic environment, where precision and organization are essential to maintaining the tight schedule of service. He's a practical professional, accustomed to solving problems quickly and effectively, with an almost military mentality: in the kitchen, every gesture must have meaning, every minute must be made the most of.

His decisive nature sometimes leads him to appear authoritarian: he demands a lot from the team and from himself, convinced that only with rigor and dedication can excellence be achieved. He dislikes frills or wasting time, and his leadership is based on efficiency rather than diplomacy. However, behind this stern facade lies a profound respect for work and for those who truly commit: he's inflexible with those who don't apply themselves, but loyal with those who demonstrate passion.

He has worked in several Michelin-starred restaurants, including significant experience alongside Marco, a visionary chef with whom he shared top-notch kitchens. From him, he learned not only refined techniques, but also the importance of maintaining a cool head in moments of intense tension. That experience left its mark on him: it gave him a sense of his own abilities and pushed him to seek a balance between discipline and creativity.

Now, as *sous chef*, he is the operational pillar of the brigade: he monitors time, coordinates the various departments, and ensures that every dish arrives perfectly in the dining room. He dreams of one day leading his own kitchen, but he knows that the path to success lies in respect for the profession, the team, and the discipline that, for him, is the very heart of professional cooking.

Emre

● Goals

He wants to become a leader, he will learn to value traditional cuisine.

● Interaction with other characters

He tends to be bossy and consider himself superior. He doesn't look favorably on Ayşe's traditional style.

● Kit

Clock-shaped plate



SHEETS OF TURKISH CHARACTERS

Leyla

● Description:

She's 26, originally from Balıkesir, and describes herself as a hands-on idealist. A committed vegetarian and passionate about natural cuisine, she sees food not only as a pleasure but also as an ethical act: for her, cooking means respecting the land, its fruits, and the people who grow them. She has a creative and stubborn personality, qualities that make her as fascinating as they are difficult to break: once she's convinced of an idea, she rarely backs down.

She grew up surrounded by countryside and authentic produce, learning early on to recognize the value of seasonality and the difference a well-picked ingredient can make. Despite her young age, she has already developed her own philosophy: reducing waste, valuing simplicity, and highlighting authentic flavors without resorting to unnecessary complications.

In the kitchen, she experiments extensively, combining wild herbs, legumes, grains, and vegetables in preparations that surprise with their lightness and intensity. She believes that tradition and innovation can interact, as long as the nature of the ingredient is never betrayed. She loves to talk about the connection between dishes and the environment, explaining how a recipe can become a gesture of care not only for those who eat it, but also for the planet.

Determined and idealistic, she dreams of a future where vegetarian and sustainable cuisine is no longer seen as a niche option, but as a common and natural choice. She knows her journey won't be easy, especially in a world that still often celebrates meat as the centerpiece of the table, but her stubbornness pushes her not to give up: she wants to prove that ethical cuisine can be simultaneously creative, exciting, and full of flavor.

Leyla

● Goals

Raise public awareness of zero waste and ensure the inclusion of at least one vegetarian dish on the menu.

● Interaction with other characters

She notices that Yusuf is getting too close to one of the contestants (Giulia) and makes her voice heard. She clashes with Antonio, who insists on meatballs. She insists on vegetarian meatballs instead. She tries to get closer to Marco, whom she sees as the leader.

● Kit

Four-leaf clover.



SHEETS OF TURKISH CHARACTERS

Mehmet

● Description:

He's only 19 years old and has very little experience in the kitchen, but he makes up for it with infectious enthusiasm and boundless curiosity. He's the youngest in the team, and it's immediately noticeable: his eyes light up every time someone slices, plates, or adds the finishing touches to a dish. Self-assured in the dining room, where his gift of the gab and smile allow him to move with ease while serving, in the kitchen he reveals a more timid, almost awkward side, as if he fears he won't measure up to his more experienced colleagues.

His secret weapon, however, is his desire to learn: he constantly asks questions, takes notes, and observes every gesture with almost obsessive attention. He's not afraid of appearing naive, because for him, every piece of information is a treasure. He knows the road is long and he still has to learn, but he's convinced that with patience and determination, he will be able to grow.

His enthusiasm makes him beloved by some colleagues, who see in him the freshness of his first experiences, but he sometimes annoys those who don't have the patience to answer dozens of questions. Yet, even when faced with a rebuke, he never loses his smile: he prefers to learn from a mistake rather than remain still for fear of making a mistake.

He dreams of becoming a great chef, but for now he's content to treat the kitchen as a training ground where he can grow day by day. He knows he doesn't have the skills yet, but he has something that can't be taught: pure passion and a hunger for knowledge, which drive him to never give up.

Mehmet

● Goals

Ask others to help him make a recipe from the menu to gain confidence.

● Interaction with other characters

He follows Marco and Emre to learn.

● Kit

Papillon.



SHEETS OF TURKISH CHARACTERS

Elif – Chef (Judge)

● **Description:**

At 28, she's a young Turkish chef who embodies the cosmopolitan spirit of Istanbul. Her curiosity and passion for fusion cuisine have led her to travel far and wide: from East Asia to the Americas, she's worked in prestigious kitchens where she learned to blend diverse ingredients, techniques, and traditions. She's currently the executive chef at a fine-dining restaurant overlooking the Bosphorus, where she creates dishes that tell stories of cultural encounters.

Charismatic and confident, Elif is a judge who isn't afraid to encourage contestants to step outside their comfort zones. She loves to be surprised and considers creativity an essential ingredient. She's bold in her tastes, with a palate trained to discern unusual nuances, and she's never satisfied with a dish she's already seen. Her philosophy is that cuisine has no boundaries, and that every recipe is an opportunity for dialogue between different worlds.

Outside the kitchen, Elif is a tireless traveler, a lover of spices and local culinary traditions, which she collects as if they were treasures. She always carries a notebook where she jots down flavors, ideas, and pairings, ready to transform them into new creations. She brings energy, enthusiasm, and a poetic flair to the TV show: when she talks about food, she evokes emotions and memories that go far beyond simple taste.

● **Goals**

Creating a recipe that unites Italy and Türkiye

● **Interaction with other characters**

She's a strict and demanding judge because she started out as a child, following her grandmother and then her mother in the kitchen. She's fascinated by Italy because she also worked in an Italian restaurant in Cagliari, where she learned the flavors and aromas of traditional Sardinian cuisine.

● **Kit**

Notebook

SHEETS OF TURKISH CHARACTERS

Deniz – Judge

● Description:

At 33, Deniz is one of the brightest and most disruptive personalities of the new generation of Turkish chefs. A graduate in gastronomy, she has distinguished herself in a landscape still dominated by male figures, earning respect and admiration thanks to her charisma and modern vision of cuisine.

Her journey is not linear: in addition to being a chef and entrepreneur, Deniz is a passionate photographer and documentary filmmaker. She began by capturing markets, street food, and the faces of anonymous chefs during her travels, transforming food into visual and social narratives. Today, her culinary reportages are followed and awarded internationally, making her an authoritative voice in the reflection on food as a cultural identity.

At the same time, she has built a contemporary empire: fusion-themed restaurants in Istanbul, Berlin, and Naples, each with a distinct concept that reflects the dialogue between cultures and cities. In the kitchen, she seeks not only to amaze with flavors, but to tell stories and connections, creating complete sensory experiences.

Deniz is also a social media phenomenon: direct, captivating, and with accessible language, she manages to convey her love of gastronomy to a vast, young audience. Her posts alternate refined dishes, reflections on the role of women in contemporary cuisine, and authentic glimpses of her travels.

Deniz – Judge

As a judge, Deniz is demanding but never cold: she observes with the critical eye of a photographer and evaluates with the sensitivity of a chef who understands the challenges of the profession. She loves dishes that have a story behind them, that combine aesthetics and substance. She seeks originality, but can't stand it when creativity is an end in itself and lacks roots.

Off-screen, Deniz is a woman who loves to shine in the spotlight, but also knows how to carve out private spaces for herself, traveling with her camera in search of new inspiration. She combines modernity and authenticity, capable of captivating and dividing, but never going unnoticed.

She encourages the contestants and praises their creativity. She often clashes with other judges who belittle the contestants.

● Interaction with other characters

The other members of the jury know his secret but we don't know if anyone will tell.

● Kit

Digital camera

A secret about Deniz that we'll share with some of the candidates and/or other judges

Deniz's secret: she once went viral with a traditional recipe she learned from a student's grandmother, presenting it as her own and winning a cooking competition. She never mentioned the woman's name or officially acknowledged it. An Italian food blogger outed her on her show, publicly shaming her.

The other judges look at her differently, and one of them openly tells her: *"If we expect authenticity from students, we have to be the first to have it."*



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