Our school's Food and Beverage Services teachers and students participated in the Ereğli Urban Protected Area Protection and Revitalization Project on Tuesday, February 28, with the invitation of Karamürsel Environment Culture Association (KARÇEV). Within the scope of the visit accompanied by KARÇEV President Ahmet Akgüner; A meeting was held with the participation of non-governmental organizations and the people living in the area for the revitalization of the Ereğli Neighbourhood, which is an Urban Protected Area, and information was provided.

The K220 Gasrtronomia project, in which our school participated as a partner, was introduced and presented. Our students had the opportunity to observe the endemic herbs growing in the region and local recipes on site. Under the leadership of the internationally renowned Executive Chef Naif BAĞI and Karamürsel Vocational and Technical Anatolian High School Food and Beverage Services Field Chef Emel UZUN ERDAL, fish and local herb dishes of Ereğli Cuisine were prepared and presented to the guests by the students of the field in order to bring to light the dishes that are about to disappear with a culture of 200 centuries and to transfer them to future generations.