ABSTRACT: This article aims to present some of the practical training of student teachers in technology education. In the Bulgarian educational system technology education teachers are prepared in Shumen University “Bishop Konstantin of Preslav” in “Pedagogy of technique and technology.” Specialty “Pedagogy of technique and Technology” is based on two cycles of classes – pedagogical-psychological and technical. As the specifics of the training are aimed at surrounding technoworld and preparation of students required majority of classes are practical. Practical training of students - future teachers of technological education activities include both the productive sector and service sector activities implemented through technology workshops.

One of the most interesting technology workshops is “Culinary Technology”. The aim is for the students as future teachers to acquire the necessary knowledge and skills to master the basics of culinary art.

KEY WORDS: Specialty ”Pedagogy of Technics and Technology”, technology workshops is “Culinary Technology”

This article aims to present some of the practical training of student teachers in technology education. The term "technology education" means this type of training in which the object of study is the technologies (both industrial and social). Each study which has teaching and management of technology may be called technologically.

In the Bulgarian educational system technology education teachers are prepared in Shumen University "Bishop Konstantin of Preslav" in "Pedagogy of technique and technology."
TECHNOLOGICAL training to 2002 in the general education of the Bulgarian school functioned as a system of two subjects: "Manual labor" I-IV class and "Labor and technique" V-VIII class. Since the 2002/2003 academic year in schools began to implement a new system complies with European standards for modern technological education, which are complementary three school subject “Home lifestyle and technique” from class I to IV, “Domestic Technique and Economics” in V and VI class and “Technology” in VII-VIII class. This system gradually extends the classes of mainstream comprehensive school in the country and it is the innate potential to build much-date expertise and modern technological culture of adolescents.

THE rapid development in the field of engineering and technology require changes in the economic standard of each country. This requires reconstruction of the education system. As a consequence, technological learning is constantly changing educational structure that requires adequate information culture in the preparation of students - future professionals operating in the field.

FIRST, the nature of technological learning is determined by its strong commitment to the reproduction of the productive forces of our society. Familiarization with the principles upon which it was built and developed technology involves the formation of a generation with another attitude towards work culture and values of the processes in the rapidly evolving technosphere. Its mission is to create the initial conditions for the preparation of people who can easily understand, develop and control of modern technology in its complex context, rather than being controlled by it.

SECONDLY, technological learning is characterized by aggregate basis information from various scientific and technological fields. It combines in its structure many scientific laws of physics, chemistry, biology, ecology, ergonomics, economics and others. No serious presence of multimedia educational products on modern information media to ensure the required volume, density and attractiveness of teaching, this propedeutics is inefficient, if not almost impossible. Therefore it is essential that the level of information culture of the students preparing the technological training.

CONSEQUENTLY specialty Pedagogy of technique and technology is based on two cycles of classes - pedagogicheski psychological and technical. As the specifics of the training is aimed at surrounding Technosviat preparing students require most of the classes are practical. Practical training of students - future teachers of technological education activities include both the productive sector and service sector activities implemented through technology workshops.

ONE of the most interesting technological workshops and "Culinary technology." The goal is for students to learn the fundamentals of the technology of food.

DISCUSSES the mechanical, hydro-mechanical, chemical and biochemical processes in culinary practice. Students acquire knowledge of the basics of food and the types of technology for their storage and processing, as well as basic rules for serving finished culinary products.

THROUGH practical training is achieved unity of intellectual and practical activities that students perform. This practicum prepares students as future teachers to teach the "Culinary" of subjects “Home lifestyle and technique” in I - IV class and “Domestic Technique and Economics” in V and VI class in class V-VI.
Each year, learned knowledge and skills students demonstrated in numerous exhibitions presented various Bulgarian celebrates. For example, in 2014 the students presented their culinary possibilities of "Carnival of fertility", which is held annually in the city Shumen.

Today, carnival parades are part of life for almost all major cities in the world and Shumen - our ancient and historically rich city - is among them. "Carnival of fertility" is a tradition and part of the calling card of Shumen, which brings glory to his country and the world.

For the eighth consecutive time and culinary exhibition and bazaar in the carnival of fertility lure of tasting known and unknown delights of local cuisine and impress a beautiful and thematically arranged table 120 meters long. In the Park "Student" is wearing the scent of fancy dishes and delicious delights old recipes. Students of "Techniques and Technologies" also took part in the race with their culinary ideas.

Picture 1
By culinary students recreated their products
Student life of so-called "Student Table"

Picture 2
Part of culinary ideas of students

Picture 3
Another part of the culinary ideas of students
Presented is the "Tree of Knowledge" as Student cabbage head is strung with skewers with knowledge of history, mathematics, physics, geography, etc.

Picture 4

Presented is the "Path of success." To reach every student to their diploma require a lot of reading, so pumpkin made glasses in front of them from biscuit cake is made diploma.

Picture 5

Is presented "Student Dream" - sweet dough figures are made with the highest number are biscuits by the number 4, because it is the dream score. A small number are 3 and 5. At least 6 are because when a student has not studied enough cannot dream of such an assessment.

Picture 6

Presented is "Storm toward science". These are the snails of bread that are trying to reach "Peak science" which is made of noodles. When something is unlikely to happen in Bulgarian is saying "I see it but in the squinting noodle".

Picture 7
Presented is a student exam. Examiner teacher is represented as a crocodile who stalks his prey. Students are arranged in groups in number and are like “fish out of water”.

Presented a “Food of the student.” One slice of white bread smeared with oil and sprinkled with salt and top piece of bread instead of sausage.

Presented the so-called “University vision” of professors and students

Owls are presented by Professors
Picture 12
These are "I am student" (in the upper left corner)
"My colleague" - presented as sheep and kittens

Picture 13
Presents "freshmen" in the face of rabbits

Picture 14
This is a core team of teachers and students developed and presented culinary ideas.
(left to right)
Neli Dimitrova - teacher;
Yavor Krumov – students;
Plamen Penev – students;
Deniza Racheva – students;
Stiliyan Enchev – students;
Svetla Petkova - teacher
Picture 15
(left to right)
Plamen Penev, Neli Dimitrova and Svetla Petkova

Picture 16
The student ideas is evaluated by a jury