CAUSE AND METHODS OF USING COPPER POTS IN THE KITCHEN IN THE PAST

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Abstract - It is possible to talk about many factors that affect the quality of the food. It is known that the product used has a direct effect on the quality of food served to us and on the nutritional value of many factors such as cooking style, cook's cooking style and knowledge of cook, and the type of food being cooked. A good food will be expected to have some values that are accepted by many consumers. Among these values are the preservation of food, color and real product value while at the same time the presentation combination is among the presentations desired in cooked foods for visual validity. It was tried to be applied by the cooks that the food was cooked at the same temperature as well as it was subject to equal chopping and equal heating. Different techniques have been explored to ensure the same heat transfer to every point of the cooked food. In this context, copper cookware has a high thermal conductivity which makes it suitable for use in kitchen equipment preferences. In this study, the contribution of copper kitchen equipment to food was investigated.