

Christmas Speciality Cooking

Course Code 07A33B



Venue: Room Room 15

Plymouth High School For Girls
St. Lawrence Road
Mutley
Plymouth
Devon
PL4 6HT

Start Date: 01 November 2017

End Date: 06 December 2017

Sessions: 6

Day(s): Wednesday

Start Time: 18:30

End Time: 21:00

Cost of course: Full Fee £100 Concession £55

Material fee Material Fee £10.00 (included in above cost)

The material fee will cover ingredients need for the first session only.

Entry requirements There are no entry requirements, all cooking abilities welcome, the aim of the classes are to have fun and build confidence, and learn some tasty recipes for the festive season.

Course description All the elements needed for the perfect Christmas dinner. Over the course, you will learn how to make each component of a traditional Christmas roast with all the trimmings. From fool proof roast potatoes with thyme infusion, honey glazed roast vegetables, bread sauce, nut roast and Christmas cake. The course will cover a selection of side dishes and party food for Christmas events and show how to adapt recipes and make alternative dishes for vegetarian, vegan and Gluten-free guests.

Whether you want to host your first Christmas or make this year's dinner a little more exciting, the course will address basic techniques and advance your skills. You will learn to cook and prepare food quickly and confidently, to plan and produce food without effort or panic.

How will the course be delivered? This is a practical course and the sessions will include tutor-led demonstrations, learner-led activities, instruction and repetition. These will form part of the delivery together with one-to-one support as required.

Will I need to study or practise outside the classroom? It is always useful to practice your skills outside of sessions.

How will I know I'm making progress? During the first session, your tutor will discuss your goals and current level in relation to the course. You will have completed an initial assessment prior to the course starting. Based on this assessment, you will agree individual targets which you will record in your individual learning plan (ILP). You and your tutor will review your targets regularly to ensure that you are making progress; these will be written in your individual learning plan.

What will I need for the course? Bring an apron, a plastic storage container, tea towel, note pad, pen and folder. The tutor will advise learners of ingredients and cooking equipment they will need for the duration of the course in the first session. We advise wearing sensible, comfortable shoes with non-slip soles and protected toes. Loose clothing and jewellery should be avoided. Long hair should be tied back.

Progression

Visit our website at www.oncoursouthwest.co.uk or contact us on 01752 660713.

Please Note:

Most courses attract a subsidy from the Education & Skills Funding Agency and can be used to match funding for ESF. It is a requirement of the ESFA that you complete various forms at different stages of your course, further information is available on request. Courses are subject to a minimum number of enrolments and could be cancelled if recruitment is low. In some cases, an alternative class at a different location may be offered.

Room numbers are subject to change - please check when you arrive at the venue.

ON COURSE SOUTH WEST CIC
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