

Course Information Sheet

Multi Cooker Secrets



ME14E33C

Venue Online Google Classroom	Start Date	6 Nov 2024 18:00
	End Date	27 Nov 2024 20:00
	Fee	No Fee
	Materials	£0

[OCSW ME14E33C Multicooker Secrets \(oncoursesouthwest.co.uk\)](https://oncoursesouthwest.co.uk)

Master your multicooker and discover creative ways to whip up delicious meals throughout the winter months with this convenient online course.

Course Description:

Unleash the full potential of your multi cooker! This online course, perfect for the chilly winter months, will equip you with the knowledge and skills to become a multi cooker pro.

Over four weeks, explore various functions, delve into delicious recipes and discover clever hacks to transform your winter meals.

What will I learn? (subject to change depending on the needs of the group)

- **Week 1:** Multi cooker Fundamentals - Understand the different functionalities, settings and care of your multicooker. What can you actually prepare in a multi cooker? Did you know you could bake a cake in a Multi cooker!
- **Week 2:** Meals in Minutes - Master quick and easy weekday wonders like soups, stews and one-pot wonders.
- **Week 3:** Batch Cooking Savvy - Discover the art of batch cooking, perfect for busy schedules and healthy meal planning.
- **Week 4:** International Inspiration - Explore global cuisines using your multicooker, from curries and risottos to slow-cooked delights.

How will I be assessed?

- **Formative:** Weekly quizzes and practical tasks to test your understanding and encourage participation.
- **Summative:** Submission of a final recipe project showcasing your newfound multicooker skills.

Who is this course for?

Anyone looking to get the most out of their multi cooker, experiment with new recipes and discover ways to cook delicious and convenient meals throughout winter.

Progression Opportunities:

This course can be a stepping stone to further culinary qualifications or open doors to a variety of food-related careers. Explore patisserie courses, delve into international cuisines or specialise in healthy eating options.

Career or Job Enhancement Pathways:

- Meal prep specialist
- Personal chef
- Food blogger/influencer
- Recipe developer
- Kitchen assistant
- Home help
- Volunteer

How do I enrol?

The quickest way to enrol is online at www.oucoursesouthwest.co.uk, simply create an account and select 'Enrol now'. Alternatively, if you have any questions, please call our friendly customer service team on 01752 660713.

How will the course be delivered?

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

Will I need to practise outside the classroom?

You will be encouraged to review your notes between lessons to ensure maximum benefit from your course. It is always useful to practise your skills between sessions. Your tutor may encourage home learning, or independent research.

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. 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?

Please bring a notepad, and pen to each session. You may wish to bring a file for any handouts. A laptop with internet access is required for completion of coursework and home learning outside of the classroom.

Please note:

Most courses attract a subsidy from the Education and Skills Funding Agency (ESFA). 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.

Terms and conditions are available at

<https://www.onsouthwest.co.uk/learner-information/essential-information-for-every-learner>

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

