

Course Information Sheet

Mediterranean Cookery Masterclass

Introduction

This is a demonstration course with the tutor demonstrating and explaining the processes taking place and needed to produce the particular dish being made that day. The course will incorporate discussion as well as the opportunity for question and answers.

What are the course entry requirements?

No previous information is needed.

How long is the course?

Please see course dates as advertised.

What will the course involve?

Observe an experienced Tutor creating food from a wide range of Mediterranean menus. Take notes, photographs, videos to refer to at a later date when trying the recipe yourself. Sample the food created

How will I be learning?

Through observing, making notes and keeping a journal (learning portfolio) of what you have experienced. Through discussion and question and answer.

What equipment will I need?

None.

How will I know if I am making progress?

Discussions with tutor & peers, results of practical work carried out at other times. Through entries in the learning portfolio.

What course work will I be expected to complete?

A learning portfolio.

What can I expect to learn from this course?

- Identify key H&S issues relating to the preparing, cooking and serving food and maintain a safe working environment
- Name and identify equipment and ingredients used in preparing, cooking and serving food
- Follow simple step- by- step instructions to practice cookery techniques at other times
- Use appropriate equipment and materials having had in class support and guidance
- Produce appropriate dishes at other times
- Identify progression opportunities

Will I need to cover anything in addition to the course fee?

No – this is already included in the cost of the course

What other training programmes and progression opportunities are there?

There are other cookery demonstration, practical and masterclass courses available. Progression can be from Explore to Introduction to Improvers level.

If you require in-depth advice on progression opportunities or guidance on career choices please contact our Information Advice and Guidance Officers on 0845 600 1331. For general information about other courses, contact us on the same number or check out the website www.lancashire.gov.uk/adultlearning

