

<b>Course title:</b> Cookery		<b>Course ID:</b> C2342792
<b>Start date:</b> 15/01/2020	<b>End date:</b> 18/03/2020	<b>Day(s)/time(s):</b> Wed 12:30
<b>Number of sessions:</b> 9	<b>Hours per session:</b> 2	<b>Tutor</b> Jamila Mohammed Khanbhai
<b>Additional hours:</b>	<b>Online Learning Hours:</b> 0	
<b>Specific funder/partner requirements:</b>		
<b>Awarding body (if any):</b>		<b>Level:</b> Entry 3
<b>Title of qualification to be gained:</b>		
<b>Fee:</b> £.00 or <b>Free</b> if you are in receipt of an income related benefit (only SFA funded)		
<b>Accreditation Fee</b> (if applicable):		
<b>Venue:</b> Church of resurrection/St. Albans Community Centre, Weymouth Street, Leicester, Leicestershire, LE4 6FN		
<p><b>Theme(s):</b> The WEA has four themes it uses for planning its provision.</p> <p><b>Employability</b> – helping students to get a job or to make progress in their employment</p> <p><b>Health and Wellbeing</b> – making a positive contribution to their own or others health and wellbeing</p> <p><b>Community Engagement</b> – encouraging students to be positively involved in their communities</p> <p><b>Culture</b> – learning about diverse cultures, identities and environments</p>		
The Theme(s) used in planning your course is/ are:		
<ol style="list-style-type: none"> <li>1. <b>Employability</b></li> <li>2.</li> </ol>		

**Course Aim**

This course aims to provide you with the basic skills of learning how to bake by following simple instructions provided by the tutor.

**Course Description**

This course is put in place to encourage and give opportunities for you to be able to take produce new recipes and improve your cookery skills. At the same time it will lift your confidence and enable you to mingle with friends and have fun.

**Do I need any particular skills or experience?**

**What will I achieve?**

**By the end of the course I will be able to:**

1. Understand the simple steps to hygiene and safe cooking.
2. Take part in cooking activities and increase experience of teamwork.
3. Confidence to talk and be part of the activity.
4. Write the recipe taught in own words demonstrating understanding of techniques used.
5. Learn how to chop, squeeze, mash, stir, knead food.

### **What teaching methods will be used and will there be work outside of the class?**

- The WEA tutor will use a range of different teaching and learning methods and encourage you and the group to be actively involved in your learning

### **What kind of feedback can I expect from the tutor?**

- A range of informal activities will be used by the tutor to see what you are learning which may include quizzes, question and answer, small projects and discussion
- You will be encouraged to share your work with the group and discuss your learning
- You will be encouraged to consider other students work and give your opinions and suggestions

### **What else do I need to know? Is there anything I need to bring?**

- Apron
- Notepad  
Pen

### **Pre-course work, reading and information sources**

- No pre reading or pre course work is required

### **Possible next steps after this course (including career opportunities if appropriate)**

- Progress to another WEA course
- Access the WEA What Next? booklet here <http://www.wea.org.uk/learn-wea/what-can-i-do-next>

### **Learning with the WEA**

WEA courses increasingly make use of the rich variety of educational tools and material available on the internet and from digital devices. The WEA's digital learning platform, Canvas will play an increasing role in all WEA courses to provide resources or support, or to conduct lessons, enable assessment, provide learner feedback and for other activities for individuals away from the course. It is helpful, although not essential if you have access to a computer or smartphone to support your course.

You can read about your entitlements and responsibilities as a WEA student in our leaflet, Student Handbook here <http://www.wea.org.uk/learn-wea/student-support> This includes information on fees, learning support and financial support. As part of your course you accept our Learning Agreement and Privacy Notice. Full details of the Learning Agreement and privacy notice can be found on our website at <http://www.wea.org.uk/policies>. This applies to all courses you take in this academic year.

You can enrol online for some courses <http://www.wea.org.uk/learn-wea/course-search> or contact: WEA Support Services, Suite 10B Joseph's Well, Hanover Way, Leeds, West Yorkshire, LS3 1AB  
Tel: 0300 303 3464 Email: [courseenquiries@wea.org.uk](mailto:courseenquiries@wea.org.uk)

