



### **What will I achieve?**

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

1. Complete independent research to understand the origin and work of The Wellcome Trust.
2. Explain the impact of temperature on storing and preparing food safely: fridge and freezer temperatures; the internal temperature of cooked food; and how to cook leftover food safely.
3. Identify the risk factors for food cross contamination and recognise how to prepare, handle and store foods safely.
4. Demonstrate awareness of the environmental impact of plastic packaging and food waste.

### **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
- You will be expected to carry out a range of activities in your own time

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

- You will have opportunities to discuss your progress with your tutor
- 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?**

- It would be helpful if you had access to the internet (Mobile phone, tablet or computer at home or through a library etc.)
  - Arrive 10 minutes before the class begins.
- Bring a kitchen apron

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

- To research online what the Wellcome Trust is about.

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

- Progress to another WEA course
- We recommend that students considering a career in the food industry should also enrol in our Introduction to Food Safety in the Kitchen, which gives students a good real-world understanding of Food Safety in a professional kitchen.

### **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)



Education & Skills  
Funding Agency



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