

# WEA Course information sheet 2019-20



<b>Course title:</b> Italian Cuisine		<b>Course ID:</b> C3677904
<b>Start date:</b> 01/06/2020	<b>End date:</b> 06/07/2020	<b>Day(s)/time(s):</b> Mon 13:00
<b>Number of sessions:</b> 6	<b>Hours per session:</b> 1.5	<b>Tutor:</b> Silvana Poloni
<b>Additional hours:</b>	<b>Online Learning Hours:</b> 0	
<b>Specific funder/partner requirements:</b>		
<b>Awarding body (if any):</b> <b>Title of qualification to be gained:</b>		<b>Level:</b> Level 1
<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> Online Learning, Online, ZZ99 9ZZ		
<p><b>Theme(s):</b> The WEA has four themes it uses for planning its provision.  <b>Employability</b> – helping students to get a job or to make progress in their employment  <b>Health and Wellbeing</b> – making a positive contribution to their own or others health and wellbeing  <b>Community Engagement</b> – encouraging students to be positively involved in their communities  <b>Culture</b> – learning about diverse cultures, identities and environments</p> <p>The Theme(s) used in planning your course is/ are:</p> <ol style="list-style-type: none"> <li>1. <b>Culture Education</b></li> <li>2.</li> </ol>		

**Course Aim**  
 Keeping an eye on budget and an eye on healthy food, at this hands-on course you will learn how to cook real Italian food, acquiring some of the basics of Italian cuisine.

**Course Description**  
 With one eye always focused on a healthy and varied diet (and the other focused on the budget!), we will take a journey through the Italian home cooking tradition.  
 Every lesson you will learn how to cook a new Italian dish, following step by step instruction from our expert Italian tutor.  
 You will gain the skills, knowledge and confidence to cook Italian food, but the course will also provide you with the inspiration to develop your own ideas and to transfer these skills to other exciting recipes.  
 At the end of the course you will be able to organize a real Italian dinner experience, from the starter to the dessert, to impress your friend's and family's palate.

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

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

1. cook at least 6 traditional Italian dishes, ranging from "antipasti" (starters) to "dolci" (dessert).
2. organise an authentic Italian dinner experience, from the starter to the dessert, to impress my

friends and family

3. transfer my new skills to other exciting recipes

4. describe the Italian home cooking tradition

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

- The WEA's digital learning platform, Canvas will be used to provide resources or to support lessons, enable assessment, provide learner feedback and for other activities for individuals away from the course. If you want to understand more about our digital learning platform please visit: <http://bit.ly/WEAonline>
- You may be asked to undertake additional work in your own time to support your learning

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

- You will be able to keep a record of your progress and achievement using photos, audio, text or documents uploaded into the WEA's digital learning platform, WEA Canvas.
- Your tutor will provide written, text and audio feedback recorded in WEA Canvas, WEA's digital learning platform.
- You will have opportunities to discuss your progress with your tutor

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

- What you need: You will need an internet connection, speakers, a microphone and a webcam so that you can use our video learning platform, Zoom. If you'd like to understand more Zoom please visit: <http://bit.ly/ZoomSpec>
- You will also need access to the internet outside of your sessions. You could do this using a smart phone, tablet, laptop or a desktop computer (at home or through a library etc.).
- You will need a personal email address to join the WEA's digital learning platform, Canvas so that you can receive resources, record your progress and achievement and to work with others and share ideas. If you want to understand more about our digital learning platform please visit: <http://bit.ly/WEAonline>
- The full list of ingredients will be provided one week in advance.

### **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

### **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)



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