

<b>Course title:</b> International Cookery		<b>Course ID:</b> C2526332
<b>Start date:</b> 22/01/2021	<b>End date:</b> 19/03/2021	<b>Day(s)/time(s):</b> Fri 13:30
<b>Number of sessions:</b> 8	<b>Hours per session:</b> 2	<b>Tutor</b> Iqbaljeet Kaur Marwaha
<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> £51.20 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><b>Health and Wellbeing</b></li> <li></li> </ol>		

<p><b>Course Aim</b></p> <p>Learners will be able to learn and feel confident in making a wide variety of dishes from around the world. Health benefits of various ingredients are discussed throughout the sessions. Learners will be able to substitute healthier options.</p>
<p><b>Course Description</b></p> <p>From Chicken Katsu curry to Chicken Karahi, you will be able to learn and feel confident in making a variety of dishes from around the world. Throughout the course, you will learn how to prepare the ingredients and use cooking equipment safely. You will also learn how to substitute traditional ingredients with healthy alternatives. How to read recipes and interpret them. You will learn how to serve the various dishes appropriately and best of all, enjoy eating what you have made!</p>
<p><b>Do I need any particular skills or experience?</b></p>
<p><b>What will I achieve?</b>  <b>By the end of the course I will be able to:</b></p> <ol style="list-style-type: none"> <li>List the ingredients for “ Karahi Chicken ”</li> <li>Memorise the procedure of making “ Chicken Katsu Curry ”</li> </ol>

3. Recognise at least 5 different spices from around the world.
4. Demonstrate how to make a 'Creamy Mushroom Risotto'
5. Summarise the benefits of turmeric.

**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>
- 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 have opportunities to discuss your progress with your tutor
- You will be encouraged to share your work with the group and discuss your learning

**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 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>
- To make the dishes demonstrated you will need the ingredients and access to a kitchen.

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

- No pre reading or pre course work is required
- No pre reading is required but research on the subject on the internet or in the library may be helpful

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

- Progress to another WEA course
- Progress to a course with another provider
- Become involved as a volunteer for a WEA partner or another organisation
- 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 most 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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