

Adult Learning - Course Information Sheet



UCC6DA19 - Malaysian Cookery Day

Caroline Chisholm School

Wooldale Road
Wootton Fields
Northants

NN4 6TP

Room D3 - Cookery Room

Start Date: 25 June 2022
End Date: 25 June 2022
Start Time: 10:00AM
End Time: 2:00PM
Day: Saturday
Sessions: 1
Tutor: Ms Anita Chipalkatty

Course aim

To give students, the skills to be able to prepare and cook a range of different range of street food.

This cookery course will take you step by step through key spice ingredients of Malaysian signatures and popular street food, which can be blended to make fragrant combinations which are the basis of delicious dishes from around the world.

You will discover the skills of how to make a range of dishes that will impress your family and friends. You will also gain knowledge of the origins of these spices/herbs that are native to certain regions of Asia. These skills can be used to develop confidence and become self-employed or to gain employment within the catering industry.

Course outcomes

- A) Demonstrate how to use kitchen equipment safely and maintain food hygiene
- 2. B) Demonstrate the preparation of key spices
- C) Follow recipes to create Tasty and healthy dishes
- D) Demonstrate how to substitute ingredients for vegetarian/vegan and healthier options

How will the course be taught?

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

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
- You will be encouraged to consider other students work and give your opinions and suggestions.

What do I need to bring / have ready?

The tutor will inform you know prior to each lesson what you will need to bring.

Sample- Menu -Making a curry paste, Lemon Grass meatballs, Beef Rendang with Turmeric Rice.

Further support and progression

If you need help whilst on a course with us, our Learner Support Advisor is available to discuss your needs. We offer a range of services, subject to eligibility, which can include practical support and/or financial assistance to ensure you feel fully supported while learning with us. For more information contact alsreferrals@northnorthants.gov.uk or call 01604 368023 (answerphone available). Visit our website www.northamptonshire.gov.uk/course-info for further information about our fees and concessions. Your tutor will inform you of further learning opportunities and progression during your course.

Health and Safety / Online Safety

Your tutor will give you information about Health and Safety on the first day. For information on how to keep safe online go to https://safety.lovetoknow.com/Internet_Safety_Adult and <https://takefive-stopfraud.org.uk/> national awareness campaign. To report suspected scams, or get help and advice about preventing scams call the Citizens Advice consumer helpline on 03454 04 05 06.

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Further Information

Progress to another cookery course learning new cuisines or healthier options

This course could lead to a range of job opportunities. Follow link to National Careers Service for more details <https://nationalcareersservice.direct.gov.uk>

Northamptonshire Adult Learning Service work in partnership with National Careers Service advisers who can provide information, advice and guidance on skills, learning and work. National Careers Service can be contacted by telephone 0800 100 900 or text your name and the word ADVICE to 07766 413219 and an adviser will call you back for free or go to <https://nationalcareersservice.direct.gov.uk/>