

Course details

Course title

Multiply-Baking on a Budget

Course code

Q00017110

Course date

Start: 18/09/24

End: 09/10/24

Number of classes

4 sessions

Timetable

Wed 18th Sep, 9:30 to 12:30

Wed 25th Sep, 9:30 to 12:30

Wed 2nd Oct, 9:30 to 12:30

Wed 9th Oct, 9:30 to 12:30

Tutor

Tracey Sweetman

Fee:

Free

How you'll learn

You'll join a small group of fellow learners for classes at the venue indicated. Some materials may be provided in our virtual learning environment.

Got it!

In venue

Venue

Mount Pleasant School (Southampton)
Mount Pleasant Road
Newtown
Southampton
SO14 0WZ

Level of study

Beginners

Course overview

"Baking on a Budget" is an 11-hour course carefully created to equip students with essential baking skills while making it affordable. Students will master the art of creating delightful baked goods using cost-effective ingredients and simple techniques. The curriculum covers fundamental baking principles, including ingredient substitutions, portion management, and efficient kitchen organisation, ensuring the best and most efficient way to bake. Through hands-on demonstrations and practical exercises, students will learn to prepare a variety of treats, such as cookies, cupcakes, and brownies, perfect for school fair stalls. By course end, students will possess the expertise and confidence to bake for school events and friends on a budget.

Course description

"Baking on a Budget " is an enriching 11-hour course designed to equip students with the necessary baking skills and clever budgeting techniques designed specifically for school fair events. This course focuses on teaching individuals how to create delicious and appealing baked goods while keeping costs low and manageable. Throughout the course, students will delve into fundamental baking principles, including ingredient substitutions, portion control strategies, and effective kitchen organisation methods, all geared towards budgeting. Through a combination of hands-on demonstrations, interactive exercises, and guided practice sessions, students will have the opportunity to hone their baking skills and master a diverse array of recipes. From cookies and cupcakes to muffins and brownies, students will learn how to create a variety of treats that are both budget-friendly and crowd-pleasing. Additionally, the course will emphasise practical tips and tricks for finding affordable ingredients, minimising waste, and optimising production. Students will also explore creative packaging and presentation ideas to enhance the appearance of their baked goods. By the end of the course, students will have a solid understanding of how to bake on a budget for school fairs, with confidence and skills needed to contribute to baking delicious treats.

What financial support is available?

We don't want anything to stand in your way when it comes to bringing Adult learning within reach so if you need anything to support you to achieve your goals then speak to one of our education experts during your enrolment journey. Most of our courses are government funded but if you don't qualify or need.

What other support is available?

All of our digital content, teaching and learning activities and assessments are designed to be accessible so if you need any additional support you can discuss this with the education experts during your enrolment journey and we will do all we can to make sure you have optimal access.

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