



## Course details

### Course title

Cooking Practical: Cooking from Scratch - Spring Recipes

### Course code

Q00018024

### Course date

Start: 25/02/25

End: 25/03/25

### Number of classes

5 sessions

### Timetable

Tue 25th Feb, 15:30 to 17:30

Tue 4th Mar, 15:30 to 17:30

Tue 11th Mar, 15:30 to 17:30

Tue 18th Mar, 15:30 to 17:30

Tue 25th Mar, 15:30 to 17:30

### Tutor

Kauser Nabeel

### Fee range

Free to £37.00

### How you'll learn

You'll join a small group of fellow learners for classes online in video meetings and materials will be provided in our virtual learning environment.

Got it!

Online

## **Venue**

Online

## **Level of study**

Beginners

## **Course overview**

Cooking at home from scratch is a technique to create home cooked food in a way which is healthy for you. You are certain about all the ingredients which are in the dish, no hidden ingredients. You are in control of what you are putting in your food and eating. Preparing food for the family reflects your love for them. Cooking at home can be a new skill to learn. During this course your tutor will give you demonstration and individual attention for your guidance. In this course you will be cooking seasonal spring food which you can enjoy after each session with your loved ones.

## **Course description**

It's super easy to get started with cooking dishes from scratch – all you need is few ingredients and a little bit of practice. Cooking from scratch is not difficult to learn! Although it may look complicated at first. Once you learn how to make basic dishes you will be able to adjust spices and ingredients according to your taste. Cooking from scratch is very economical way of living in this high-rise food prices which is so rewarding. It is good for your health and well-being. Look after the health of yourself and your loved ones as you know what you have put in the cooking of that particular dish.

Start from preparing food till the finished dish. Learn to present it with complement serving suggestions and garnishing. Each week you will be learning a new dish. Spice up your life with new ways of cooking food this spring.

## **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 alternative financial help to access them then let us know.

## **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.

**Source URL:** <https://www.wea.org.uk/courses/skills-life/cookery/25-february-cooking-practical-cooking->

*scratch-spring-recipes*