



Course details

Course title

Cooking Practical: Persian Cookery

Course code

Q00018784

Course date

Start: 26/09/24

End: 19/12/24

Number of classes

10 sessions

Timetable

Thu 26th Sep, 10:00 to 12:00

Thu 10th Oct, 10:00 to 12:00

Thu 17th Oct, 10:00 to 12:00

Thu 24th Oct, 10:00 to 12:00

Thu 14th Nov, 10:00 to 12:00

Thu 21st Nov, 10:00 to 12:00

Thu 28th Nov, 10:00 to 12:00

Thu 5th Dec, 10:00 to 12:00

Thu 12th Dec, 10:00 to 12:00

Thu 19th Dec, 10:00 to 12:00

Tutor

Maryam Knowles

Fee range

Free to £84.00

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

Newcastle Bangladeshi Association
246-248 Elswick Road
Newcastle
NE4 6SN

Level of study

Pre-Entry

Course overview

Join our 10-week culinary adventure, designed to deepen your understanding of Persian spices and ingredients, master essential cooking techniques, and explore a variety of recipes. Under the expert guidance of our experienced tutor, you'll gain confidence in the kitchen, discover the health benefits of various ingredients, and build a strong foundation for further culinary pursuits. This course offers a perfect blend of theory and practical sessions, providing a comprehensive learning experience that will leave you equipped to create delicious and nutritious meals for yourself, family and friends. Connect with like-minded food enthusiasts and take your cooking skills to the next level.

Course description

This is a dynamic 10-week Persian Cookery course that will transform your culinary skills and knowledge. Each week, we'll dive into a new aspect of cooking, starting with an in-depth exploration of essential spices and ingredients. Learn their origins, flavour profiles, and how to use them effectively to enhance your dishes.

Our experienced tutor will guide you through fundamental cooking techniques, sharing invaluable tips and tricks that can elevate even the simplest recipes. You'll have hands-on opportunities to practice these skills, ensuring you gain practical experience and build your confidence in the kitchen.

Throughout the course, you'll receive access to a curated selection of recipes, ranging from traditional favourites to innovative new dishes. These recipes are designed to reinforce the techniques you learn, while also introducing you to the health benefits of various ingredients. Understanding the nutritional value and health advantages of what you cook will enable you to make informed choices and create balanced, wholesome meals.

Engage with fellow cooking enthusiasts, share experiences, and support each other's learning journey. By the end of the course, you'll not only have expanded your culinary repertoire but also have the confidence and knowledge to continue exploring and advancing your cooking skills. Whether you're a beginner or looking to refine your abilities, this course provides a solid foundation and inspires further culinary exploration.

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.

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