



## Course details

### Course title

Multiply-Baking on a Budget

### Course code

Q00019280

### Course date

Start: 16/01/25

End: 13/02/25

### Number of classes

5 sessions

### Timetable

Thu 16th Jan, 9:15 to 11:45

Thu 23rd Jan, 9:15 to 11:45

Thu 30th Jan, 9:15 to 11:45

Thu 6th Feb, 9:15 to 11:45

Thu 13th Feb, 9:15 to 11:15

### 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**

Intermediate

## **Course overview**

"Baking on a Budget" is an 11-hour course teaching basic baking skills while saving money. Learn how to bake, mix, flour, sugar, and butter. The course covers how to buy affordable ingredients, follow simple recipes, and store baked goods properly. You'll get hands-on practice, watch helpful videos, and join fun activities. The course also provides tips on fixing common baking problems and quizzes to test your knowledge. By the end, you'll know how to bake delicious treats without spending much money and understand basic baking vocabulary to confidently follow recipes.

## **Course description**

"Baking on a Budget" is an 11-hour course designed to teach you how to bake delicious treats without breaking the bank. This course is perfect for beginners who want to learn basic baking skills and save money. You will learn key vocabulary such as bake, mix, flour, sugar, butter, and more. The course will guide you through buying affordable ingredients, following simple and tasty recipes, and storing your baked goods properly to maintain freshness. Throughout the course, you will engage in hands-on baking practice, watch instructional videos, and participate in fun and interactive activities. You'll learn essential techniques like measuring, mixing, kneading, and baking. The course also includes practical tips for fixing common baking problems and ensuring consistent results. Additionally, you'll take part in quizzes to reinforce your learning and test your understanding of basic baking terms and concepts. By the end of the course, you will be able to bake a variety of treats, all while staying within your budget. You'll gain confidence in your baking abilities and understand basic baking vocabulary, making it easier to follow recipes and create delicious baked goods at home without spending too much money.

## **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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