Cookery:
Course Duration: 10 Weeks
Course Fee: £125

Lecturer: Mr A Perez
E-Mail: dbenrimoj@gibc.edu.gi
Location: [Westside School Kitchen]
Session Hours: Thurday [18:00 - 20:00]

Overview

Our cooking course will take you from novice to good home cook and teach you the skills you need to cook with confidence. Over the 10 weeks of this course we will teach you how to cook a wide variety of different styles of food and give you a great repertoire of recipes and techniques to use every day. On the first lesson we will teach you all the tricks of the trade so that you can understand how to use your knife to best advantage. By the end of this class, you will have learned your way around chopping, slicing and dicing. At the end of each class you will sit around the chef's plate and try out what the dish should taste like and discuss as well as recap the recipe with the chef.

Aims and Learning Outcomes

The course is aimed at those who cook but want to discover the real art of cooking and for those who have never done any cooking and wish to embark on a new journey with food. We will work on fish, soups, salads, meats, poultry, sauces, pasta, vegetables and potatoes.

Course Structure

Your programme will consist of 10 taught sessions, each of two hours. The Chef and students will prepare, cook and present the plate. You will be motivated to develop creative skills and enhance your personal skills. You will receive one to one feedback throughout the course

Who is this course for?

Everyone is welcome to join this course, although having some knowledge of cooking would be an advantage,

What do I need to bring?

Your tutor will advise on what to bring on each lesson with regards to ingredients or any specialist equipment. Students will be expected to bring every ingredient to the lesson.

Important Points

- Gibraltar College reserves the right to make changes to this course without prior notice.

- All courses are accurate at the time of upload or print.

- Courses can only run if there are sufficient numbers.