

## Course details

### Course title

History: Cookery through the ages

### Course code

Q00013816

### Course date

Start: 12/06/24

End: 31/07/24

### Number of classes

7 sessions

### Timetable

Wed 12th Jun, 19:00 to 21:00

Wed 19th Jun, 19:00 to 21:00

Wed 26th Jun, 19:00 to 21:00

Wed 3rd Jul, 19:00 to 21:00

Wed 10th Jul, 19:00 to 21:00

Wed 17th Jul, 19:00 to 21:00

Wed 24th Jul, 19:00 to 21:00

### Tutor

Jane Williams

### Fee range

Free to £74.00

### 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**

Online

## **Qualification name & awarding organisation**

History: Cookery through the ages ()

## **Level of study**

Beginners

## **Course overview**

Join us on this fascinating look at cookery through the ages. We will discover the changes in food over the centuries. From how it was cooked, how it was eaten, the ingredients used and how it affected our society and language, from ancient times to this century, with an emphasis on British history. We will look at some recipes that you may (or may not) wish to try, these will be available in Canvas our virtual learning environment.

## **Course description**

The course starts with an overall timeline of the major changes in food technology and sources, then studies a few periods in depth starting with Roman and medieval, then going on to Victorian, and the World Wars. For each one, we look at where food came from, how social history affected food and vice versa, how it was served, and how food has affected our language. On the way we will study some specific foods such as sugar, and the potato, look at how the really spectacular feast items were produced and the various forms of evidence available to us and how they can be (mis-)interpreted. The final session will look at American food (just in time for 4th July!). Each session will normally end with a few recipes for you to try at home if you want to. Places are limited so sign up as soon as possible.

## **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/humanities-science/history/12-june-history-cookery-through-ages>