

Course details

Course title

Multiply-Baking on a Budget

Course code

Q00015376

Course date

Start: 05/06/24

End: 03/07/24

Number of classes

5 sessions

Timetable

Wed 5th Jun, 13:00 to 15:30

Wed 12th Jun, 13:00 to 15:30

Wed 19th Jun, 13:00 to 15:30

Wed 26th Jun, 13:00 to 15:30

Wed 3rd Jul, 13:00 to 15:00

Tutor

Debbie Woodward

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

Bevois Town Primary School (Southampton)
Cedar Road
Southampton
SO14 6RU

Level of study

Beginners

Course overview

"Baking on a Budget" is an 11-hour course meticulously created to equip participants with essential baking skills while maximising affordability. Participants will master the art of creating delightful baked goods using cost-effective ingredients and simple techniques. The curriculum covers fundamental baking principles, including ingredient substitutions, portion management, and efficient kitchen organisation, ensuring optimal resource utilisation. Through hands-on demonstrations and practical exercises, students will learn to prepare a variety of treats, such as cookies, cupcakes, and brownies, perfect for school fair stalls. By course end, participants will possess the expertise and confidence to bake for school events and friends without exceeding budget constraints.

Course description

Baking on a Budget is an enriching 11-hour course designed to equip participants with the necessary baking skills and savvy budgeting techniques tailored specifically for school fair events. This comprehensive program focuses on teaching individuals how to create delicious and appealing baked goods while keeping costs low and manageable. Throughout the course, students will delve into fundamental baking principles, including ingredient substitutions, portion control strategies, and effective kitchen organisation methods, all geared towards maximising resource.

Through a combination of hands-on demonstrations, interactive exercises, and guided practice sessions, participants will have the opportunity to hone their baking skills and master a diverse array of recipes. From cookies and cupcakes to muffins and brownies, students will learn how to create a variety of treats that are both budget-friendly and crowd-pleasing.

Additionally, the course will emphasise practical tips and tricks for sourcing affordable ingredients, minimising waste, and optimising production processes to ensure cost-effective baking practices.

Participants will also explore creative packaging and presentation ideas to enhance the visual appeal of their baked goods.

By the end of the course, participants will emerge with a solid understanding of how to bake on a budget effectively for school fairs, equipped with the confidence and skills needed to contribute delicious treats.

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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