

## Course details

### Course title

Cooking Practical: Festive Cooking

### Course code

Q00017068

### Course date

Start: 10/09/24

End: 10/12/24

### Number of classes

14 sessions

### Timetable

Tue 10th Sep, 9:30 to 13:30  
Tue 17th Sep, 9:30 to 13:30  
Tue 24th Sep, 9:30 to 13:30  
Tue 1st Oct, 9:30 to 13:30  
Tue 8th Oct, 9:30 to 13:30  
Tue 15th Oct, 9:30 to 13:30  
Tue 22nd Oct, 9:30 to 13:30  
Tue 29th Oct, 9:30 to 13:30  
Tue 5th Nov, 9:30 to 13:30  
Tue 12th Nov, 9:30 to 13:30  
Tue 19th Nov, 9:30 to 13:30  
Tue 26th Nov, 9:30 to 13:30  
Tue 3rd Dec, 9:30 to 13:30  
Tue 10th Dec, 9:30 to 13:30

### Tutor

Rebecca Williams

### Fee range

Free to £218.40

## 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

Sacred Heart Church Hall  
8 Townsend Road  
Minehead  
TA24 5RG

## Level of study

Beginners

## Course overview

The intention of this course is for the you to learn about different worldwide festivals, both cultural and religious, and how food often plays a part in these celebrations. The course is designed to promote confidence and independence in cooking. The theme of the term is festive cooking. During the course you will look at festivals celebrated in the autumn, up to and including Christmas. You will also learn about the celebrations of other cultures, traditions and festivals. As well as preparing food from other cultures and religions, you will learn about the reason behind the festive foods that are prepared and eaten.

## Course description

This course is designed to promote individual confidence and independence through cooking. Each week there will be a chance to prepare and cook food that is eaten at celebrations from around the world and different religious festivals. You will be encouraged to work together, or individually, to prepare and cook a variety of savoury and sweet dishes. Each dish will represent a special festive or religious occasion. The reasons behind each of the celebrations and festivals will be researched and discussed within the group. You will look at what foods and flavours are associated with each festival and celebration. You will discuss your favourite festivals, foods, and flavours. You will decide which is your favourite celebration/s and what are your favourite foods and flavours to eat to celebrate. Each member of the group will have the opportunity to put forward a celebration or festival that they would like to cover in the sessions and food, or dish, they would like the group to prepare in one of the sessions. You will all be encouraged to research what festivals around the world are celebrated in the autumn term and why certain foods

and dishes are eaten then.

## **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/skills-life/cookery/10-september-cooking-practical-festive-cooking>