



Course details

Course title

Cooking Practical: Springtime Cookery

Course code

Q00017067

Course date

Start: 12/05/25

End: 16/06/25

Number of classes

5 sessions

Timetable

Mon 12th May, 10:00 to 13:00

Mon 19th May, 10:00 to 13:00

Mon 2nd Jun, 10:00 to 13:00

Mon 9th Jun, 10:00 to 13:00

Mon 16th Jun, 10:00 to 13:00

Tutor

Tiffany Coates

Fee range

Free to £67.20

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

Keyham Green Places (Plymouth)
163 Renown Street
Plymouth
PL2 2DT

Level of study

Beginners

Course overview

Celebrate the flavours of spring with our Cooking Practical: Springtime Cookery course. Learn how to prepare delicious seasonal dishes using fresh, local ingredients. Ideal for home cooks looking to expand their culinary repertoire.

Course description

Cooking Practical: Springtime Cookery is designed to help participants embrace the vibrant flavours and fresh ingredients of spring in their cooking. This course covers a range of seasonal recipes that highlight the best of spring produce, including vegetables, herbs, and fruits. Participants will learn techniques for selecting, preparing, and cooking seasonal ingredients, with an emphasis on creating healthy, delicious dishes that capture the essence of the season. The course includes hands-on cooking sessions, expert demonstrations, and tips on sourcing local and sustainable ingredients. By the end of the course, participants will have expanded their culinary skills and gained a repertoire of springtime recipes to enjoy and share. This course is ideal for home cooks who want to celebrate the season's bounty in their kitchen.

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.

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