

DURATION, DAY, DATE AND TIME OF THE COURSE:

Running for 5 weeks starting Tuesday 1 November 2022, 19:00 - 21:00.

VENUE:

East Surrey College, Gatton Point, London Road, Redhill, RH1 2JX.

PRIOR KNOWLEDGE/SKILLS REQUIRED:

No prior knowledge needed!

COURSE DESCRIPTION:

This course is designed to introduce you to different dishes from different countries around the world.

- Week 1 - France - Potato Dauphinoise and French-Style Chicken with Peas & Bacon
- Week 2 - Thailand – Pad Thai and Stir Fried Steak and Green Beans
- Week 3 - Morocco – Chickpea or Meatball Tagine and Lemon and Mint Couscous
- Week 4 - Italy – Tiktok Pasta and Quick Tiramisu
- Week 5 - Jamaica – Jerk Chicken and Mango Salsa

EQUIPMENT NEEDED:

You will need to bring 2 suitable, medium sized, oven proof containers in which to take your food home. You will also need to bring an apron and a tea towel.

For Week 1:

2 medium potatoes, 1 pot of double cream, 4 rashers smoked streaky bacon, 6 skinless, boneless chicken thighs, 4 garlic cloves, 1 bunch spring onions, a cupful of frozen peas, 1 Little Gem lettuce and small carton of crème fraiche.

Any spices or herbs will be provided by your tutor.

WHERE CAN IT LEAD?

Other cooking courses, please contact client services on 01737 788 444 to find out more.

COURSE FEE:

£90

If you are 19+ on 31 August 2022, the standard fee will apply unless you qualify for free tuition and this will be your first leisure course in the current academic year. Contact Client Services for advice and guidance on funding and eligibility. Please be aware that there may be additional costs for materials.

WHAT TO DO NEXT:

If you have any outstanding queries please contact our Client Services team on 01737 788444 or at clientservices@esc.ac.uk.

To apply online for this course please visit www.esc.ac.uk.

Disclaimer:

Every effort has been made to ensure that the details contained in this leaflet are up-to-date and accurate at the time of printing. However, the College reserves the right to alter or cancel courses, their content, entry requirements, fees or other details should circumstance dictate.

Should you require this leaflet in a different format please contact Client Services on 01737 788444.