



Northumberland
County Council

Hospitality and Catering Course Descriptions



Northumberland Learning & Skills Service Course Description

Course title	Family Cooking on a Budget
Level	Entry Level
Accredited	Non-accredited
Who is this course for?	This course is for anyone aged 19 or over.
What will I study? (Key modules or content)	<p>Develop your knowledge of the benefits of healthy home cooked meals and overcome the widely recognised challenges involved in home cooking.</p> <p>Build your confidence around home cooking through this basic introductory course, focusing on the benefits of healthy home cooked meals. This course will provide the support you need to gain the knowledge and experience of cooking nutritious meals on a budget, for yourself and your family.</p> <p>You do not need to worry about your ability going into the programme, as it is ideal if you are only beginning to develop your culinary knowledge. Sessions will be lead by one of our professional chefs, who will address the different aspects of home cooking and will handle any queries or questions you have throughout the course.</p> <p>There is no formal assessment associated with this course but your progress will be monitored throughout the duration of the programme by your lecturer.</p>
What are the Entry requirements?	No previous qualifications are required
Requirements of the course (e.g. kit/uniform info)	None
Progression and Careers	You can complete a Level 2 Certificate in food hygiene, which is designed for preparing you for work in the catering area.
For more information please contact:	Email: Julie.hindhaugh@northumberland.gov.uk Tel: 01670 622113





Northumberland Learning & Skills Service Course Description

Course title	Handmade Pizza and Pasta
Level	Entry Level
Accredited	Non-accredited
Who is this course for?	This course is for anyone aged 19 or over.
What will I study? (Key modules or content)	<p>Develop your skills and indulge your taste buds, through our Handmade Pizza and Pasta course.</p> <p>This short, hands-on course is designed to develop your culinary skills, knowledge of flavours and cooking techniques. Sessions will be run by one of our Professional Chefs, who will aid you in developing your skills and understanding of the surrounding methods and recipes involved in preparing Handmade Pasta and Pizza.</p> <p>The first week's ingredients will be provided for you, after that, you will be given a list of ingredients each week to bring to the following session.</p> <p>There is no formal assessment for this course but your progress will be monitored throughout the programme by your lecturer.</p>
What are the Entry requirements?	No previous qualifications are required
Requirements of the course (e.g. kit/uniform info)	None
Progression and Careers	If you want to explore cooking and ingredients further you can progress to speciality courses such as 'Asian Cookery'. If you are considering working in the catering industry as a professional, we would recommend starting with the Food Hygiene Certificate at Level 2.
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Northumberland Learning & Skills Service Course Description

Course title	Asian Cookery
Level	Entry Level
Accredited	Non-accredited
Who is this course for?	This course is for anyone aged 19 or over.
What will I study? (Key modules or content)	<p>Cook your way around Asia, discovering new ingredients and exciting flavour combinations during seven fantastic sessions of cooking.</p> <p>This cooking course is designed for food lovers, where each session a different Asian country is explored and local specialities recreated. Under the guidance of one of our Chefs, you will discover the skills of balancing flavours whilst also learning fundamental Asian cooking techniques.</p> <p>We will cover:</p> <ul style="list-style-type: none"> • Spices from Thailand, through preparing a traditional Thai red curry paste • Stocks from China, from preparing a traditional Japanese Dashi stock • Different techniques of cooking Indian Chutney • Preparing, glazing and pan frying Chinese duck <p>All cooking equipment and teaching resources are provided in our practical kitchen for use on the day.</p> <p>No prior knowledge is required for this course, which is suitable for both novices and cooks with some experience.</p>
What are the Entry requirements?	No previous qualifications are required
Requirements of the course (e.g. kit/uniform info)	You will require to bring with you an apron, tea towel and ingredients.
Progression and Careers	You could progress on to a different cookery course such as 'Spanish Cookery' or a Level 2 Food Hygiene Award if you are looking to further your leaning towards a career in catering.
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Northumberland Learning & Skills Service Course Description

Course title	Spanish Cookery
Level	Entry Level
Accredited	Non-accredited
Who is this course for?	This course is for anyone aged 19 or over.
What will I study? (Key modules or content)	<p>Spanish cookery reflects the Spanish lifestyle; laid back, relaxed cooking that uses fresh beautiful ingredients that are available seasonally and prepared by cooks that are intuitive and resourceful.</p> <p>This course comprises 7 sessions that take you through the wide spectrum of Spanish cuisine, sampling the delights and bringing Spanish atmospheres to your dinner table. Perfect for the amateur or the experienced cook, each lesson takes you through a number of recipes step by step.</p> <p>The course begins with a brief introduction to the history and geography of Spanish cuisine, we will also look at how to recognize the wines of the country and match them with meal types. In between, there is a little of everything, from vegetarian dishes and salads to steaks and seafood, such as:</p> <ul style="list-style-type: none"> ● Quesada Pasiega ● Spanish Bean with Pork and Chorizo Stew ● Patatas bravas ● Paella <p>If you have ever enjoyed tapas or whipped up an omelette for lunch then you will have some idea of how versatile and delicious Spanish style food can be, if not, then you have lots of fun recipes to try.</p>
What are the Entry requirements?	No previous qualifications are required
Requirements of the course (e.g. kit/uniform info)	You will require to bring with you an apron, tea towel and ingredients.
Progression and Careers	You could progress on to a different cookery course such as 'Asian Cookery' or a Level 2 Food Hygiene Award
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Northumberland Learning & Skills Service Course Description

Course title	Food Hygiene - Award in Food Safety
Level	Level 2
Accredited	Yes
Who is this course for?	This course is for anyone aged 19 or over.
What will I study? (Key modules or content)	<p>If you are currently working with food or are looking to embark on a career within the Catering or Hospitality sector, this could be the perfect course for you.</p> <p>Through the duration of this course, you will develop your knowledge and understanding of correct practices surrounding hygiene and safety within the catering industry.</p> <p>This qualification is for:</p> <ul style="list-style-type: none"> • People who work in catering • People who are planning to work in the catering industry • People who come into contact with food handling areas, due to the nature of their work, e.g. pest control officers and delivery personnel. <p>The overall objective of this qualification is to educate and develop your skills in food safety. Within this course, you will cover a range of different topics, such as:</p> <ul style="list-style-type: none"> • How individuals have a personal responsibility for food safety • The importance of personal hygiene • Keeping work areas clean and tidy • Safe food handling practices • Keeping food safe <p>These topic areas are highly relevant to the practices you will undertake within the industry and through the completion of each area, you will develop the key knowledge required for you to thrive within a catering workplace.</p>
What are the Entry requirements?	No previous qualifications are required. However, it is advised that you have a minimum of a Level 1 qualification in Numeracy or Literacy.
Requirements of the course (e.g. kit/uniform info)	None
Progression and Careers	<p>Routes of progression are:</p> <ul style="list-style-type: none"> • Level 3 Award in Supervising Food Safety in Catering (QCF)





Northumberland

County Council

- Level 4 Award in Managing Food Safety in Catering (QCF)

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Northumberland Learning & Skills Service Course Description

Course title	Let's Cook Biscuits and Cookies
Level	Entry Level
Accredited	Non-accredited
Who is this course for?	This course is for anyone aged 16 or over
What will I study? (Key modules or content)	<p>Put your baking skills to the test with our seven-week long course. Where you will learn how to recapture the spirit of the perfect cookie and create a home filled with the comforting smell of cookies.</p> <p>Discover the art of the French macaron and intricately decorate your holiday favourites. Understand the differences in the chocolates used for baking cookies and how to use them. Explore the wide variety of nuts and pick the right healthy substitutions for any cookie.</p> <p>Over the duration of the course, you will learn how to:</p> <ul style="list-style-type: none"> ● Pick the right utensils for the task ● Choose your ingredients ● Ensure the desired outcome ● Perfect little twists on classic favourites. <p>Over the course of the seven different sessions, you will prepare and cook some of the following dishes:</p> <ul style="list-style-type: none"> ● Florentines ● Shortbread ● Oatmeal snaps ● Viennese ● Cats tongues ● Sable paste ● Macaroons ● Chocolate cookies. <p>All cooking equipment and teaching resources are provided in our practical kitchen for use on the day.</p>
What are the Entry requirements?	No previous qualifications are required
Requirements of the course (e.g. kit/uniform info)	You will need to bring with you an apron, tea towel and ingredients.





Northumberland

County Council

Progression and Careers

You can progress on to another one of our 'Lets Cook' courses or you could look to complete the Level 2 Food Hygiene course, which is an essential qualification needed when working in the Hospitality and Catering sector.

For more information please contact:

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Northumberland Learning & Skills Service Course Description

Course title	Let's Cook Sweet and Savoury Pastries
Level	Entry Level
Accredited	No
Who is this course for?	This course is for anyone aged 16 or over.
What will I study? (Key modules or content)	<p>Develop your skills with Let's Cook Sweet and Savoury Pastries and master the art of producing high standard pastries.</p> <p>Throughout the duration of the programme, you will be provided with the theoretical and practical skills needed to complete our bespoke course. Your lecture will be focusing on taking you through different methods and recipes.</p> <p>You will develop new skills in:</p> <ul style="list-style-type: none"> • Understanding recipes • Working with different flavours • Understanding different ingredients and their uses • Understanding different pieces of equipment and their uses <p>The first week's ingredients will be supplied to you by your lecturer, after this initial session, you will be provided with an ingredients list each week to bring in to the following session.</p>
What are the Entry requirements?	There are no entry requirements for this course, just an interest and willingness to participate
Requirements of the course (e.g. kit/uniform info)	None
Progression and Careers	<p>You can progress in a range of ways. If you want to explore cooking and ingredients further you can progress to speciality courses such as 'Asian Cookery'</p> <p>If you are considering working in the catering industry sector as a professional, we would recommend starting with the food hygiene certificate at Level 2</p>
For more information please contact:	Email: Julie.hindhaugh@northumberland.gov.uk Tel: 01670 622113





Northumberland Learning & Skills Service Course Description

Course title	Let's Cook Healthy
Level	N/A
Accredited	Non-accredited
Who is this course for?	This course is for anyone aged 16 or over
What will I study? (Key modules or content)	<p>This course is for all food lovers with an appetite for fresh healthy meals. Over the course of this 7-week programme, you will develop your understanding of healthy cooking and its implications in and out of the kitchen.</p> <p>Each session you will explore a range of ingredients and identify the link they have to our well being. You will prepare a variety of healthy meals whilst learning about different preparation and cooking techniques, incorporating a mix of spices and herbs as well as a balance of flavours and textures in order to maintain a healthy lifestyle.</p> <p>Throughout the duration of the course, you will prepare and could a number of the list below:</p> <ul style="list-style-type: none"> ● Pomegranate chicken with almond couscous ● Herb & garlic baked cod with romesco sauce & spinach ● Mexican bean soup with shredded chicken & lime ● Pan-cooked feta with beetroot salsa & bean mash <p>All cooking equipment and teaching resources are provided in our practical kitchen for use on the day.</p>
What are the Entry requirements?	No previous qualifications are required
Requirements of the course (e.g. kit/uniform info)	You will require to bring with you an apron, tea towel and ingredients.
Progression and Careers	You could progress further on to another one of our 'Let's Cook' courses or you could look to complete a Level 2 Food Hygiene course, which is an essential qualification for working in the catering and hospitality sector.
For more information please contact:	Email: Julie.Hindhaugh@northumberland.gov.uk Tel: 01670 622113





Northumberland Learning & Skills Service Course Description

Course title	Gluten Free Meals
Level	N/A
Accredited	Non-accredited
Who is this course for?	This course is for anyone aged 16 or over
What will I study? (Key modules or content)	<p>Prepare and cook delicious Gluten-Free Meals with our professional chef over the course of this 7-week programme.</p> <p>Each session you will explore a range of dishes, both familiar and adventurous. All sessions are carried out under the guidance of one of our Chefs. You will discover the skills of balancing flavours whilst also learning about different preparation and cooking techniques.</p> <p>During this in-depth cooking course, you will prepare and cook some of the the following dishes:</p> <ul style="list-style-type: none"> ● Courgette roulade ● Lamb Tagine ● Ratatouille & parmesan bake ● Flourless chocolate & pear cake <p>All cooking equipment and teaching resources are provided in our practical kitchen for use on the day.</p>
What are the Entry requirements?	No previous qualifications are required
Requirements of the course (e.g. kit/uniform info)	You will need to bring with you an apron, tea towel and ingredients.
Progression and Careers	You can progress further on to one of our 'Lets Cook' courses or you could look to undertake a Food Hygiene course which is an essential qualification to work in the catering and hospitality sector.
For more information please contact:	Email: Julie.Hindhaugh@northumberland.gov.uk Tel: 01670 622113





Northumberland Learning & Skills Service Course Description

Course title	Sugar Craft - Spring Flowers
Level	Entry level
Accredited	No
Who is this course for?	This course is for anyone aged 19 or over who has an interest in making flowers and foliage using sugarcraft skills.
What will I study? (Key modules or content)	<p>Create wonderfully delicate bouquets of Spring flowers for cake decorations or simply to display.</p> <p>This course is designed so that when you leave our 7-week programme, you will have the new skills set of creating intricate displays of spring flowers made from petal paste.</p> <p>You will be able to use your spring flowers as a keepsake or to adorn a celebratory cake.</p> <p>Some of the topics you will cover in this course are:</p> <ul style="list-style-type: none"> ● How to prepare and colour petal paste ● How to use specialist cutters and veiners ● How to thin the edges of petals and leaves ● How to use veiners and veining tools ● How to dust and layer colour ● How to assemble the flowers and make a display <p>You should be committed to attending the full 7 weeks, this is highly important as each weeks' class builds on the work undertaken in the previous lesson.</p> <p>This is a hands-on practical course and is led by Paula McCuskin. Paula leads on all our cake decorating and sugarcraft skills courses.</p>
What are the Entry requirements?	No previous qualifications are required, just an interest and a willingness to participate.
Requirements of the course (e.g. kit/uniform info)	<p>You should wear an apron (as the dust and colours can stain clothes).</p> <p>You will be supplied with specialist petal paste and other sugarcraft items when you start and there will be an "at cost price" charge for this. The charge will be under £20 per learner and your Tutor will advise you of the exact amount during your induction day.</p>





Northumberland

County Council

Progression and Careers

For more information please contact:

The Tutor allows all learners to use her equipment, this gives learners a chance to try out different cutters and veiners without having the expense of buying them themselves.

If you want to explore cake decorating further there are a range of specialist courses for you to consider.

There are 10 week long courses in Cake Decorating for Beginners, Cake Decorating Intermediary and Cake Decorating advanced.

You can talk to the tutor to find out which course would be the best fit for you.

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