



COOKERY & CAKE DECORATING

COOKERY

VEGETARIAN COOKING

This course is for anyone who enjoys food and would like to learn new vegetarian ideas, or anyone looking for healthier eating options. Learn how to prepare dishes using some of the most common vegetables. Part of the course will also focus on the less well known (and sometimes cheaper!) ingredients, such as lentils, beetroot, celeriac and couscous. The recipes will include quick and easy mid-week meals and some more sophisticated ideas suitable for a dinner party.

COOKING LIKE A CHEF

From beginner to anyone wanting to hone their cooking skills. You will learn basic chef training such as health and safety, knife skills, choosing the right tool for the right job, and any techniques and recipes necessary to feel comfortable cooking at home.

PASTRY & SWEET THINGS

Making pastries is not always the easiest thing in the world. This four-week course gives you key tips and tricks to roll, knead and prove your way out of the trickiest baking situations. You will have the chance to make tarts, biscuits and other delectable French desserts. There is something for everyone who loves baking or wants to learn more about it. You will soon be a match for any Bake Off contestant!

COOKING SOVIET – RECIPES FROM UKRAINE, RUSSIA AND BEYOND WITH A PINCH OF HISTORY

Learn to cook some of the landmark cuisine from Ukraine and Russia. You will also get to listen to some stories of culture and history of some of the Soviet countries, where the tutor lived in previously.

ITALIAN COOKING

The course is structured in a simple and accurate format to allow you to cook the dishes in the best possible way. The lessons are based on the preparation of ancient and original Italian recipes prepared with typical Italian products. We will prepare together risotto, fresh pasta, Bolognese sauce, pesto and more.

MIDDLE EASTERN CUISINE

Discover authentic recipes of Middle Eastern/Persian dishes and learn about relevant flavours and techniques.



Day	Venue	Course Code	Course Title	Start Date	Time	Length	Fee	Concessions
Mon	UCM	Q3459	Vegetarian Cooking UCM AUTUMN 1	16/09/19	18.00 – 21.00	5 wks	£104	£57
Mon	UCM	Q3460	Cooking Like a Chef UCM AUTUMN 1	04/11/19	18.00 – 21.00	5 wks	£104	£57
Mon	UCM	Q3953	Vegetarian Cooking UCM SPRING 1	06/01/20	18.00 – 21.00	5 wks	£104	£57
Mon	UCM	Q3461	Cooking Like a Chef UCM SPRING 1	24/02/20	18.00 – 21.00	5 wks	£104	£57
Mon	UCM	Q3954	Pastry & Sweet Things UCM SUMMER NEW	20/04/20	18.00 – 21.00	4 wks	£85	£48
Tue	UCM	Q3955	Cooking Soviet – Recipes from Ukraine, Russia and Beyond with a Pinch of History UCM AUTUMN NEW	05/11/19	18.30 – 20.30	5 wks	£73	£36.50
Wed	UCM	Q3966	Italian Cooking UCM AUTUMN NEW	02/10/19	18.00 – 21.00	10 wks	£208	£104
Wed	UCM	Q3818	Italian Cooking UCM SPRING	08/01/20	18.00 – 21.00	10 wks	£208	£104
Sat	UCM	Q3952	Middle Eastern Cuisine UCM AUTUMN	12/10/19	10.00 – 14.00	1 day	£30	N/A
Sat	UCM	Q3600	Vegetarian Cooking UCM AUTUMN 2	12/10/19	10.00 – 16.00	1 day	£41	N/A
Sat	UCM	Q3605	Cooking Like a Chef UCM AUTUMN 2	23/11/19	10.00 – 16.00	1 day	£41	N/A
Sat	UCM	Q3601	Vegetarian Cooking UCM SPRING 2	25/01/20	10.00 – 16.00	1 day	£41	N/A
Sat	UCM	Q3976	Cooking Like a Chef UCM SPRING 2	14/03/20	10.00 – 16.00	1 day	£41	N/A
Sat	UCM	Q3977	Cooking Like a Chef UCM SUMMER	09/05/20	10.00 – 16.00	1 day	£41	N/A

CAKE DECORATING

CAKE DECORATING FOR BEGINNERS

Basic introduction to decorating cakes, royal icing, marzipan modelling, sugar flowers and decorating your own Christmas cake. Demonstration/practical course. You are required to provide your own ingredients and equipment. Leaflet available.

CAKE DECORATING FOR IMPROVERS

Learn more cake decorating skills in royal icing, marzipan and sugarpaste. Demonstration/practical course. You are required to provide your own ingredients and equipment. Leaflet available.

CUPCAKE DECORATING FOR BEGINNERS WORKSHOP

Learn how to decorate individual cupcakes with fondant icing and buttercream. Make edible decorations using piping skills. You are required to provide your own ingredients/cupcakes and equipment. No previous knowledge/skills required. Leaflet available.

CHRISTMAS CAKE & CUPCAKE DECORATING WORKSHOP ALL ABILITIES

Learn how to ice and decorate your own Christmas cake or Christmas cupcakes. You are required to provide your own ingredients/cake/cupcakes and equipment. No previous knowledge/skills required. Leaflet available.

EASTER CAKES/CUPCAKE DECORATING WORKSHOP ALL ABILITIES

Learn how to decorate individual cupcakes/cakes for Easter with fondant icing and buttercream and make edible decorations using piping skills. You are required to provide your own ingredients/cupcakes and equipment. No previous knowledge/skills required. Leaflet available.

Day	Venue	Course Code	Course Title	Start Date	Time	Length	Fee	Concessions
Mon	UCM	Q3504	Cake Decorating for Beginners UCM AUTUMN	30/09/19	18.30 – 20.30	8 wks	£100	£50
Mon	UCM	Q3505	Cake Decorating for Improvers UCM SPRING	06/01/20	18.30 – 20.30	8 wks	£100	£50
Sat	UCM	Q3606	Cupcake Decorating for Beginners UCM AUTUMN	12/10/19	10.00 – 16.00	1 day	£35	N/A
Sat	UCM	Q3602	Christmas Cake & Cupcake Decorating UCM AUTUMN	23/11/19	10.00 – 16.00	1 day	£35	N/A
Sat	UCM	Q3603	Easter Cakes/Cupcake Decorating UCM SPRING	14/03/20	10.00 – 16.00	1 day	£35	N/A