

## Course Description and Outline

<b>Course Title</b>	French Cuisine - Improvers		
<b>Level of Course</b>	Improvers	<b>Course Code</b>	B4676
<b>Duration in Weeks</b>	10		
<b>Brief Description of Course What will the course cover?</b>	The course will provide you with an opportunity to create classic French dishes and to taste and explore the flavours of French cuisine.		
<b>Entry Requirements</b>	Basic Cookery skills and some ideas about French cooking		
<b>Main Learning Outcomes for all Learners (Maximum of 5) By the end of the course you will be able to:</b>			
<b>1</b>	Cook following basic principles of food hygiene, health and safety.		
<b>2</b>	Prepare 3 French main courses using fresh ingredients.		
<b>3</b>	Prepare 3 French starter courses using fresh ingredients.		
<b>4</b>	Prepare 3 French desserts using fresh ingredients.		
<b>5</b>			
<b>Equipment Required What will I need to bring to class?</b>	Your tutor will ask you to buy the ingredients needed for your dishes. Bring a notebook, a pen and a folder to keep your notes and handouts in good order.		
<b>What courses can I go on to?</b>	You can progress on to other cookery courses on offer in our Service or enrol on the Level 1 Certificate in General Cookery for the next academic year.		

**What examination or assessment will there be and what will it involve?**

There are no formal exams or assessments, but your tutor will ensure that you have understood all the matters raised during the course.

You will be encouraged to monitor your own progress.

You will be taught as part of a group, your tutor will give demonstrations and you can work individually or in groups.

- You will be given handouts and recipes.
- Your tutor will always check that everything is going well with your cooking and answer any questions you might have about your work.

**How will I know I am making progress?**

You will know from the taste of the dishes you prepare. Your tutor will give you plenty of feedback as you work and discuss with you how to make the most of your course.

**Is there anything else I need to know?**

You may be asked to complete two student surveys during the course and your comments will feed back into the design of future courses.

You must wear shoes that are appropriate for the kitchen; low shoes that resist slipping and also cover your feet to protect you from dropped knives, hot fluids etc.

**What if I want extra support? Contact the Learner Support & Advice Team**

We want to support all our learners to achieve their goals. If you want help to decide what to do next or if there are any circumstances which you think may prevent you from studying (such as financial problems, lack of basic skills, disability or a learning difficulty) we may be able to help. For these and any other queries call the Learner Support and Advice Team ring back service on 020 7364 5665 or visit the team at the Shadwell Centre to book an appointment.

This is a brief description of the course content and is not definitive or exhaustive. The course content may be subject to change without notice however the details above are intended to give a picture of the types of activities which may be included on the course.

Course outlines provide a general summary of the contents and material to be covered during lessons. They are subject to change at the discretion of teachers to meet the needs of learners and should not be regarded as prescriptive lists of activities to be covered.