

# Course Information Sheet



## Course Code and Name: GL0051457 Cooking For Fun

**Venue:** Kingfishers  
Bridge Road  
Ebley  
Stroud  
Gloucestershire  
GL5 4TR

**Start Date:** 30 April 2019  
**End Date:** 16 July 2019  
**Day:** Tuesday  
**Time:** 17:00 to 19:00  
**Weeks:** 12

**Tutor:** Karen Merrett

**Course Provider:** Adult Education in Gloucestershire

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| <b>Course Summary:</b>                             | In this 12 week course, you will discover the magic of food whilst learning how to prepare and make delicious meals that are quick and tasty. You will advance your cooking skills and will soon be a MasterChef of the kitchen. |
| <b>Eligibility:</b>                                | Learners must be over 19 on the 1st August of the academic year they start their learning. Note: if not ordinarily resident in UK for 3 years (Please speak to a member of staff to confirm eligibility for funding).            |
| <b>How will the course be taught?</b>              | Learning will take place in small friendly classes using, individual and group work, demonstration, discussion and using a variety of practical activities   |
| <b>How will I know how well I am doing?</b>        | You will follow your own individual learning plan with progress recorded by tutors and yourself.   |
| <b>Prior Knowledge:</b>                            | No prior knowledge required.   |
| <b>What do I need to bring?</b>                    | All materials needed will be provided by the tutor.  |
| <b>How do I join the course, or find out more?</b> | If you are interested, please contact the staff from the centre  |
| <b>Cost:</b>                                       | Free to eligible learners  |
| <b>What course can I do next?</b>                  | We can help you decide the best way forward for you. You could progress onto further courses and vocational qualifications.  |
| <b>Information and Advice for Progression:</b>     | Advice will be given on an individual basis throughout the course. Please contact your tutor for information about suitable progression routes   |
| <b>Health and safety:</b>                          | All of our venues undergo a health and safety audit on a regular basis. The tutor will advise on health and safety guidelines at the beginning of the course, these guidelines will be followed throughout the course.           |
| <b>Further information:</b>                        | For adults who attend the venue  |