

Course Description and Outline

Course Title	Cooking with Exotic Spices		
Level of Course	Beginners	Course Code	A4819
Duration in Weeks	5		
Brief Description of Course	<p>The course will provide you with an opportunity use different spices from all over the world to create classic curry dishes. It will include some dishes that are known across the Indian sub-continent, the west Indies and elsewhere.</p> <p>You will learn technical terms associated with this type of cookery, as you will have to read recipes and other hand outs written in English and discuss them with the tutor and other learners. You will also use digital scales to measure quantities of ingredients and to adjust the quantities accordingly, based on the requirements of the recipe and the number of people you will be preparing it for.</p> <p>Everyone will be treated equally and every opinion counts. You will be encouraged to discuss ingredients and recipes from your country or cultural background similar to the ones used in your classes.</p>		
Entry Requirements	A willingness to cook and taste exotic foods.		
Main Learning Outcomes for all Learners (Maximum of 5) By the end of the course you will be able to:			
1	Learn the basic principles of food hygiene.		
2	Learn the basic principles of Health and Safety in a kitchen.		
3	Select and use 3 or more exotic spices according to your taste.		
4	Cook three exotic dishes new to you.		
5			
Equipment Required What will I need to bring to class?	Bring a notebook, a pen and a folder to keep your notes and handouts in good order.		
What courses can I go on to?	<p>You may wish to enrol on other courses held at Idea Store Learning. Please see a course guide for further information or speak with your tutor.</p> <p>Your tutor will support you in researching these and other courses outside of Idea Store Learning.</p>		

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

At the beginning of the course an initial assessment takes place to identify your level of experience knowledge or current skills.

The tutor will carry out informal assessments to check your understanding, there is no exam.

You will complete a self-assessment at the beginning, middle and end of the course and you will participate in regular self assessment.

Your tutor will let you know how you are getting on throughout the course, to help you work to your full potential.

At the end of the course you will receive written feedback.

Please note on all examination courses, it is a requirement that you provide photographic proof of ID. This is for external awarding body and internal invigilation authentication purposes.

How will I know I am making progress?

You will have an 'Individual Learning Plan' where the course learning outcomes are shown and where you can set individual learning goals and monitor your own progress against these.

You will need to evaluate your own progress and manage your time.

Your tutor will give ongoing feedback and will keep you informed of your progress.

Is there anything else I need to know?

To maximise your chances of benefiting from the course fully we expect you to attend **all** scheduled sessions and that you do so **punctually** and are ready to start learning at the start of the class.

What if I want extra support?

Come and see one of our experienced and friendly advisors. For further information, email ideastore@towerhamlets.gov.uk and a member of the team will get back to you.

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.

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