

## Year 4/5/6 pupils – Christmas Cookery Course

Date of course	Times	Venue	Cost	Max. places	Subject
Wednesday 1 <sup>st</sup> December 2021	8am – 5pm	Braeside Education Centre	£40	10	Cookery E

### Course details

Start the festive month off the right way by joining us at Braeside for some Christmas Cooking. A bake-filled day where you will bake 3 different Christmas treats; Mince Pies, Gingerbread Men, and Snow Globe Cookies. You'll learn how to make your own pastry, gain an understanding about the accurate ratios of ingredients and the importance of accuracy of the ratios, and correct cooking temperatures. A festive lunch will be provided, and we will also have Christmas music playing throughout. Plus, each child will have a small Christmas gift from Braeside to take home with them. All in all, it's going to be a fun day for all involved and a great opportunity for the children to develop their catering skills.

### Guidance criteria for identifying participants:

- Pupils should be outgoing and confident.
- Pupils should demonstrate ability in Cookery and have an active interest in how to make food.
- Students do need to understand they will be working with new people, in unfamiliar surroundings and with equipment that can be dangerous.

### Course tutor

**Brodie Collins** is the Catering Manger here at Braeside. He has been cooking and baking for sixteen years. What started as a bit of home baking with his parents, quickly grew into a passion, experimenting with different flavours. He is the winner of 'Young Chef of The Year' competition in 2014. He has spent most of his career in the catering industry. His bubbly personality is a hit with the children and of the courses he has taught so far, the children always comment on the fact that they do not want to leave.

### As a result of coming on the course you will have:

- Made three different food items
- Learnt to make your own pastry
- Learn some of the science that goes into baking
- Made new friends
- Learnt skills that your will use for the rest of your life
- Taken the next step on your catering journey

### Students should bring:

- Own apron if they have and wish to, not compulsory as we will have some for use.
- Comfortable clothes/shoes as they will be stood up for longer periods of time
- Water Bottle
- 12 Hole Muffin Tin
- Large Enough Tub to take home 12 Mince Pies, 6 Gingerbread Men and 6 Snow Globe Cookies.

**Lunch and refreshments are provided.**

**No mobile phones.**