

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

Date of course	Times	Venue	Cost	Max. places	Subject
Saturday 30 <sup>th</sup> November 2024	9.15am – 3.45pm	Braeside Education Centre	£45	16	Cookery E

## Course details

Start the festive season by joining us at Braeside for some Christmas Cooking.

A bake-filled day where you will make 3 different Christmas treats; Christmas biscuits, mince pies and a homemade chocolate gift to take home!

You'll learn how to make your own pastry, cook biscuits from scratch and become your own chocolatier! You will gain an understanding of the importance of accuracy of ratios and cooking temperatures and create and use your own designs to plan and make your creations.

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

Josh Hatton is our catering supervisor at Braeside. He has worked with us for over three years but has been within the catering industry for over 8 years. He has a vast knowledge of catering but also has a huge passion for performing arts! Braeside therefore gets the best of both worlds with Josh! He is a fan of sweet creations and Christmas, so this course is the perfect place for him to be!

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

- Made three different food items which you can take home to enjoy with your family and friends
- Learnt to make your own pastry
- Designed and made your own creations
- Learnt some of the techniques that go into baking
- Made new friends
- Learnt skills that you will use for the rest of your life
- Taken the next step on your catering journey

### Students should bring:

- Comfortable clothes/shoes as the course involves standing for periods of time
- Water Bottle
- Large Enough Tub(s) to take home your bakes

**Lunch and refreshments are provided.**

**No mobile phones.**