



Elective: Cooking

Overview

Students will develop their cooking skills by learning how to cook a range of UK and international dishes.

Students will learn to make traditional English recipes such as scones or jam tarts and will also learn to make popular international dishes like pizza or Products produced may include British pastries, pizza, scones and students can create their own recipes. This course is for anyone that enjoys cooking or who would like to try it for the first time.

Learning Outcomes

Students will:

- have learned to follow a basic recipe to produce a desirable product.
- have learned basic cooking skills such as timing, rolling, cutting, stirring and mixing.
- have gained a basic understanding of nutrition and healthy eating.
- have experimented with creating their own recipe.

Language Outcomes:

Students will:

- be able to name common kitchen utensils and equipment in English e.g. rolling pin, sieve, bowl, jug, whisk, scales, tray etc.
- be able to read and follow recipes using common cooking verbs e.g. stir, mix, add, cut, chop, heat etc.
- be able to write a simple recipe

Sample Content

SESSION 1	SESSION 3
<ul style="list-style-type: none">• Hygiene and safety quiz• Charades game: cooking verbs• Scone making• How to make British afternoon tea	<p>Pizza</p> <ul style="list-style-type: none">• Students design and make their own pizza• Students design their own pizza box and pizza restaurant while the pizzas are cooking.• Students present their pizzas.
SESSION 2	SESSION 4
<p>Pies and pastries.</p> <ul style="list-style-type: none">• Vocab game: kitchen utensils• Students each learn a recipe and teach the recipe to the other groups (apple pie, jam tart, rock cake). <p>Students present their products.</p>	<p>Ready, Steady, Cook Challenge</p> <ul style="list-style-type: none">• Students work in teams and are given a set of ingredients. They plan a menu and then make their dishes. <p>The students evaluate the dishes and choose a winner.</p>



FAQs

Where do students cook?

Cooking electives take place in fully equipped food science classrooms. These classrooms contain cookers, electric hobs and work surfaces. For this reason the number of students who can do cooking at any one time are limited. This is a very popular elective so please book early!

My child is allergic to certain foods. Can they still do the course?

If your child is allergic to a particular food, please make this clear on the child's medical form and inform us when you book the course. We will let our teachers know and, where possible, adapt the course so that your child is not exposed to any allergens.

HOURS BREAKDOWN PER 2 WEEK COURSE	
TUITION HOURS	PROGRAMME CONTENT
English Tuition: 30 hours	Project work in the classroom (student learn through doing a project with a specific outcome such as a magazine, short film or performance)
Electives Tuition: 18 hours	Chosen elective . Students choose 3 electives per course. Language learning is integrated into all these activities. Students each receive a handbook containing instructions, tips, activities and language tasks.
TOTAL: 48	
ACTIVITY HOURS	
Evening Events: 20 hours	Evening events . The students usually come together as a group for the evening programme. Students participate in range of creative games, contests and shows which encourage team work, cooperation and above all communication in English.
Free Activity Time: 6 hours	Activity time These sessions are more relaxed with the focus on fun, making friends and relaxation. Activities can be sports, arts and crafts or whole group activities such as a Country Fair or a Sports Tournament.
TOTAL: 26	
STUDY TOURS	
Study Tours: 3 days (9am-6pm)	Study Tours : Every student attends 3 full day study tours over a two week course. Students are prepared for study tours in class and the trips are integrated into the academic programme. Every student will visit London at least once during their stay. Other popular destinations include: Oxford, Warwick Castle, Greenwich, Cambridge and Brighton.