

INTRODUCTION TO TASTES OF ASIA

Subject Area
Student Type
Study Mode

Hospitality & Catering
Adults
Part Time

What is the course about?

If you have a passion for cooking and would like to learn more about exciting new cuisines, then this course is perfect for you. This is a practical course where you will learn all the necessary skills and knowledge around preparing, cooking, and serving different types of Asian cuisine.

Why should I choose the course?

You will learn practical skills on how to prepare, cook, and serve Asian foods and how to produce family favourites like Indian, Thai, and Chinese foods.

Please note, you must wear a full covered shoe without a heel, tie long hair back and wear a hat or cap along with an apron. Jewellery must be removed when in the kitchen.

What will I learn?

On this course you will:

- Prepare, cook, and serve dishes that are popular, diverse, and exciting
- Use a range of ingredients to create the finished product
- Follow a recipe to create tasty dishes
- Weigh and measure ingredients accurately

Plan, prepare and cook dishes within an agreed time.

What will the course lead on to?

The industry is bigger than ever, and with so many choices available the world is at your feet. A wide range of accredited and non-accredited courses are available- please contact our Learner Services Team for more information. Perhaps you could expand your skills by trying out one of other courses, such as Vegetarian Cooking, Tastes of Asia, or Chocoholic.

Why should I choose to study the course at Warrington & Vale Royal College?



**Warrington
& Vale Royal
College**

Warrington Campus
Winwick Rd, Warrington WA2 8QA

 wvr.ac.uk

 01925 494 494

Winsford campus
Weaver St, Winsford CW7 4AH

 learner.services@wvr.ac.uk

Studying this course with us means you will be part of an industry-led, public-serving department that has previously held the prestigious AA Rosette 'Highly Commended' and the People 1st Silver Hospitality Award. Our students achieved gold and 'Best in Class' awards at the Welsh International Culinary Championships 2019 and were also regional winners at the Seafood Chef of the Year Competition 2018. Our dedicated staff have a wealth of skills and industry experience to share with you.

What are the entry requirements?

You must be over 19, have an interest in the subject area and be willing to partake in classroom activities, discussions and to self-assess your weekly progress using an individual learning plan at the end of each session.



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