

What is the course about?

The urban cuisine course introduces you to the vibrant world of global street food. Discover diverse flavours, learn to recreate popular street food dishes, and explore the cultural and culinary traditions behind these delicious and often portable delights.

Why should I choose the course?

This course allows you to explore a world of diverse flavours, learn unique recipes, and gain insight into the cultural heritage and culinary traditions behind popular street foods from around the world.

What will I learn?

On the course, you will learn to recreate a variety of mouth-watering street food dishes from different cultures. Discover the secrets behind iconic street foods, master cooking techniques specific to street food, explore ingredient combinations, and gain an appreciation for the rich culinary traditions of street food around the world.

What will the course lead on to?

This course is a basic course and will therefore give you the skills to feed into some of our more advanced courses that may run in the future.

Are there any links with industry and university?

We have excellent links with local and national employers, including Greene King Pubs, Local hotels and restaurants.

Working with talented professionals will boost your skills and provide you with valuable industry insight. We ensure that your course is full of opportunities to learn from the best. We currently work with one of the best chefs in the country, Gary Usher from Elite Bistros, along with Michelin star chef Aiden Byrne, famous for restaurants such as The Church Green. Chefs including Rob Bruford from Dine Catering have been so impressed by our students that they have offered them jobs upon completion of their courses.



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

We always put learning at the centre of all we do. We have dedicated and passionate teaching staff who are highly experienced in their own right. All teaching staff bring a wealth of both industry and educational experience to the department, ensuring that you will have an excellent learning experience with us. We have fully equipped and professional kitchens which service Buckley's Restaurant where you, your friends and family can book in to enjoy high quality service and great food and receive the support of a dedicated hospitality and catering technician to further support you during your time with us.

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.

Are there any additional costs associated with the course?

You would need to purchase an apron and have footwear suitable for a kitchen environment.



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& Vale Royal
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