

## What is the course about?

The Urban Cuisine course offers an exciting introduction to the dynamic world of global street food. You'll explore a variety of bold flavours and ingredients as you learn to recreate popular street food dishes from around the world. Through hands-on cooking sessions and cultural insights, you'll discover the rich culinary traditions behind these vibrant, accessible, and often portable creations.

To ensure an enjoyable and safe experience for all, please inform us of any dietary requirements or allergies when enrolling. This information will help us tailor menu choices to suit your needs throughout the course.

## Why should I choose the course?

This course offers a unique opportunity to explore a world of bold, diverse flavours while learning how to prepare a variety of authentic street food dishes. You'll not only develop practical cooking skills but also gain a deeper appreciation for the cultural heritage and culinary traditions that shape popular street foods across the globe. Whether you're a passionate foodie, aspiring chef, or simply curious about international cuisine, this course delivers a fun, hands-on experience that broadens both your palate and your culinary knowledge.

## 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.



**Warrington  
& Vale Royal  
College**

Warrington Campus  
Winwick Rd, Warrington WA2 8QA

 [wvr.ac.uk](http://wvr.ac.uk)

 01925 494 494

Winsford campus  
Weaver St, Winsford CW7 4AH

 [learner.services@wvr.ac.uk](mailto:learner.services@wvr.ac.uk)