

DURATION, DAY, DATE AND TIME OF THE COURSE:

Running for 5 weeks starting Thursday 11 January, 19:00 - 21:00.

VENUE:

East Surrey College, Gatton Point, London Road, Redhill, RH1 2JX.

PRIOR KNOWLEDGE/SKILLS REQUIRED:

No prior knowledge needed.

COURSE DESCRIPTION:

This course is designed to introduce you to variety of different Asian dishes.

- Week 1- Thailand – Thai prawn green curry and veg fried rice
- Week 2 – Vietnam – Vietnamese chicken thighs/pork chops and mix veg stir fry
- Week 3 – Japan – Japanese katsu curry
- Week 4 – China – Beef and broccoli stir fry and stir fry noodles
- Week 5 – Korea – Korean fried chicken and quick kimchi

Please let the College know about any allergies or intolerances to food that you may have. The tutor can then provide you with some alternate ingredients.

EQUIPMENT NEEDED:

For week 1 you need to get about 250/300gms prawns (raw or cooked), some spring onions, about 100gms white basmati rice, 1 can of coconut milk, a selection of some vegetables. You need to bring an apron and a tea towel as well as two containers, to take food away with you. Spices will be provided by your tutor.

WHERE CAN IT LEAD?

Other cooking courses, please contact client services on 01737 788 444 to find out more.

COURSE FEE:

£110

If you are 19+ on 31 August 2023, the standard fee will apply unless you qualify for free tuition and this will be your first leisure course in the current academic year. Contact Client Services for advice and guidance on funding and eligibility. Please be aware that there may be additional costs for materials.

WHAT TO DO NEXT:

If you have any outstanding queries please contact our Client Services team on 01737 788444 or at clientservices@esc.ac.uk.

To apply online for this course please visit www.esc.ac.uk.

Disclaimer:

Every effort has been made to ensure that the details contained in this leaflet are up-to-date and accurate at the time of printing. However, the College reserves the right to alter or cancel courses, their content, entry requirements, fees or other details should circumstance dictate.

Should you require this leaflet in a different format please contact Client Services on 01737 788444.