

Cooking

Discover the joys of cooking at the Bell cooking academy where you'll learn how to cook a range of British and international dishes from scratch, as well as designing and making your own dish!



Bell

Develop a strong academic foundation for the future

Students will learn how to prepare a variety of dishes, from British classics like apple to other international favourites, all while mastering essential cooking techniques. Along the way, they'll enhance their English skills, learning to follow recipes in English and describing their culinary creations. At the end of the course students will design and produce their own 3 course meal, using the skills they have learned and their own creativity.

On this Academy, students will:

- Cooking skills such as timing, rolling, cutting, stirring and mixing.
- Understanding core principles of nutrition and healthy eating.
- Experimenting with creating their own recipes.
- Improve their English skills by learning to read recipes, identify basic cooking techniques and kitchen equipment, and describe their own dishes

Summary

School	Bell Tudor Hall
Courses	Summer Explorer
Tuition	2 weeks, 18 hours
Age	11-17
Min. language level	Pre-intermediate
Fee	£205 per two week course

Please note that there must be a minimum of 8 students enrolled for this Academy to run.

