



KNOLE ACADEMY COMMUNITY COURSES



BOOKING FORM

*Fields marked with * are required:*

Title*	<input type="text"/>
Full name*	<input type="text"/>
Telephone number*	<input type="text"/>
Mobile number*	<input type="text"/>
Email*	<input type="text"/>
Street address	<input type="text"/>
Town	<input type="text"/>
City	<input type="text"/>
Number of people*	<input type="text"/>
Course name*	<input type="text"/>
Course date*	<input type="text"/>
Title*	<input type="text"/> <p style="text-align: right;">*cheque/cash <i>(cheques should be made payable to Knole Academy Enterprises)</i></p>

For office use only:

- 1) Booking form received:
- 2) Payment received:
- 3) Date booking processed:
- 4) Cancellation needs to be two weeks in advance of the booked event.

KNOLE ACADEMY EVENING CLASSES IN THE PREPARATION AND COOKING OF ...

TIMETABLE FOR SPRING TERM 2020

<u>Wednesday 15 January—FULLY BOOKED</u>
<u>Wednesday 22 January—FULLY BOOKED</u>
<u>Wednesday 29 January—FULLY BOOKED</u>
<u>Wednesday 5 February—FULLY BOOKED</u>
<u>Wednesday 12 February—FULLY BOOKED</u>
<u>Wednesday 26 February—FULLY BOOKED</u>
<u>Wednesday 4 March - Tapas (Adults only)</u> <p>Participants will be taught the safety rules in the kitchen and given a brief knife skills lesson. They will help prepare the following tasty classics; Tortilla, Patatas Bravas, Prawn Pil-Pil and chicken with chorizo and chick peas.</p>
<u>Wednesday 11 March - Parent/Child Cooking Experience</u> <p>Parents can enjoy a couple of hours of fun with their child, learning to prepare a three course meal that they can impress their friends and family with. After a brief safety rules and knife skills lesson participants will produce the three courses (vegetarian option available) and eat it together in the Mange Tout Restaurant.</p>
<u>Wednesday 18 March - Young Chef Skills (11-16 years)</u> <p>Participants will be given a brief safety explanation and knife skills demonstration. They will then produce a soup, main course and dessert. Presentation skills will be worked on and then the meal will be eaten in the adjoining restaurant.</p>
<u>Wednesday 25 March - Ready, Steady Cook! (Adults only)</u> <p>Participants will be taught the safety rules in the kitchen and given a brief knife skills lesson. They will then be split into teams, given a bag of similar ingredients and asked to produce one or two courses in the allotted time. Chef will taste and decide on the winning team!</p>
<u>Wednesday 1 July - FULLY BOOKED</u>

GENERAL NOTES AND INFORMATION

- The courses will run on Wednesday evenings, from 6.00– 8.00pm.
- The cost per head, which includes ingredients and refreshments, is £20.
- The Evening Classes are all using elements found in the City and Guilds Level 2 Culinary Skills course. Hopefully they may generate adult interest in the full time course offered at Knole Academy.
- All classes will have a brief knife skills and safety discussion to start the evening.
- Classes for under 19 students have been catered for.
- All participants will be able to participate in the cooking of the dishes throughout the evening, however, there are elements which will be demonstrated from time to time.
- The ingredients may change at the discretion of the chef and availability of produce.
- A certificate of attendance and recipe sheet will be handed out at the end of the evening, upon completion of the course.
- Participants attending the course must identify any allergies or physical problems which may affect their safety and their ability to take part.