

Course Information Sheet

Course title: Classic Bakes and Novel Cakes

Intent What is the aim of the course?	To provide learners the opportunity to learn about new decorating skills they can share with friends and family. Health & Safety, food hygiene, and Functional Skills Maths and English, measurements/reading instructions.	
What other skills do I need?	You will need basic IT skills, access to a laptop/pc, tablet or smart phone and internet access at home.	
Intent	By the end of the course you will be able to:	
Course content	Demonstrate and fully understand basic food hygiene and kitchen safety practices. Prepare and bake a variety of cakes and pastries Decorate your cakes and biscuits with confidence Use a weight and temperature conversion table Use a variety of decorating tools Understand and follow food hygiene practices. Build a portfolio of recipes	
Implementation How will I learn?	All sessions will be delivered remotely, using a variety of platforms including Zoom, email, WhatsApp, and bespoke video links; working on individual projects and interacting in on-line group sessions/chats with other learners. Practical participation, group discussions using WhatsApp group chat, email quizzes Guest speakers and tutors will deliver demonstration/interactive workshops and Q&A sessions.	
How will I know I am progressing?	Each learner will have a Personal learning Plan which he or she will update during each session, and at home. In addition to this your tutor will give you regular updates on your progress both verbally and in written feedback	
Impact What can I expect to achieve?	You will receive basic knowledge of food safety/ food prep and Health and Safety knowledge. Each learner will receive a certificate of achievement.	
What could this course lead to?	Progress to food hygiene certificate ALS cookery classes which leads to qualification Volunteering/Employment opportunities in the catering and hospitality sector	











What materials or equipment will I need to	Pens and paper for taking notes, and a folder to keep your work in		
provide?	You will need to have access to the internet at home.		
	Recipe ingredients, (support may be available)		
How do I join?	email enquiries@altvalley.co.uk call 0151 233 3337		
	To enrol visit https://www.altvalley.co.uk/application-adult-education		
COVID Safety provisions			
	 All classes delivered on-line whilst lockdown restrictions are in place Temperature taken on arrival. 		
	 Hand sanitizer stations and hand washing facilities will be readily available. 		
	 All classes will be under strict social distancing rules and all work stations will be distanced. 		
	All equipment that is used will be safely deep cleaned in between sessions		

Useful Contacts

Centre numbers:

Communiversity	0151 546 5514
Dovecot MAC	0151 254 1879
Ellergreen	0151 233 3337
AVCT Skill Centre	0151 546 6249

Advice Services

Liverpool Community Advice 0151 294 3040

Croxteth Advice Centre <u>info@croxtethadvice.org</u>

 Norris Green CAB
 0151 285 1080

 Cobalt Housing
 0330 303 2222

 LMH Housing
 0800 678 1894

 Stop Hate Crime
 0800 138 1625

 Liverpool Community Advice
 0151 294 3040

 Liverpool Domestic Abuse
 0151 263 7474

Autism in Motion (AIM) <u>aimautism@hotmail.com</u>

Bridge Community Centre 0151 792 8711

Beacon Counselling Admin@beaconcounsellingtrust.co.uk

LCC help lines

Council Tax 0800 028 3686
Rent Arrears 0800 731 6844
Debt Advice 0300 330 1196
Citizen Support and Mayoral Hardship Fund 0800 456 1523
All ward Councillors can be contacted via the following link:
http://councillors.liverpool.gov.uk/mgFindMember.aspx









