

The Farm Cookery School

A Programme for Children who are at risk of becoming NEET

Our Aim

To Boost **Self Confidence, Self Esteem** and **Trust** in a relaxed Educational Environment

Our NEET Courses will also encompass the following in every class:

Teamwork
Negotiation with peers
Listening Skills
Following Instructions
Literacy & Numeracy
Health & Hygiene in the Kitchen

The Teachers

Gretchen Winter studied Hotel & Catering Management at Portsmouth University and has worked in the Catering Industry for over 20 years. She has been working with children both in mainstream schools and complex needs facilities for the past 5 years.

Josie French worked as a Speech and Language Therapist before joining The Farm Cookery School team to run the Jack & Maddie Education department in 2016. Josie's focus is to work with all ages to pass on her love of cooking from scratch and using a wide variety of ingredients

The Courses

These classes are aimed at children in Year 5 through to Year 9, however older children will always be welcome

The maximum class size will be 8 children with both Gretchen and Josie teaching and our Kitchen Manager Jodie Francis as additional support

The Farm Cookery School

2020 Courses

The Classes will run every other Wednesday from February 2020

Course 1 – Cost £240 per person

Date	Savoury	Sweet	Skills
12/02/2020	Tomato Sauce from Scratch Puff Pastry Pizzas & Pin Wheels	Puff Pastry Fruit Tart	Knife Skills Flavour Combining Using a Hob & an Oven Working with Puff Pastry
26/02/2020	Homemade Noodle Pots	Mini Cakes	Flavour Combining Handling Raw Meat Using a Hob & an Oven Weighing & Measuring
11/03/2020	Chicken Curry & Chapatis	Nan Khatai Biscuits	Knife Skills Handling Raw Meat Spice Masterclass Weighing & Measuring Using a Hob & an Oven
25/03/2020	Homemade Pasta How to make a Roux	Cookies	Creating Dough Kneading Dough Weighing & Measuring Making a Roux Using a Hob & an Oven

2020 COURSES

Course 2 – Cost £180 per person

Date	Savoury	Sweet	Skills
22/04/2020	Shortcrust Pastry Cheese & Potato Pasty & Quiche	Apple Turnovers	Knife Skills Flavour Combining Working with Eggs Making & Working with Pastry Using an Oven
06/05/2020	Chilli con Carne Salsa, Guacamole & Burritos	Churros	Knife Skills Flavour Combining Using a Hob Weighing & Measuring Piping
13/05/2020	Homemade Soup Bread Sticks	Brownies	Knife Skills Making Bread Dough Kneading Dough & Proving Weighing & Measuring Using a Hob & an Oven

Course 3 – Cost £180 per person

Date	Savoury	Sweet	Skills
10/06/2020	Pasta from Scratch Lasagne	Biscotti	Knife Skills Creating & Kneading Dough Making a Roux Using a Pasta Machine Weighing & Measuring Using an Oven
24/06/2020	Moroccan Chicken Lemon Cous Cous	Bourbon Biscuits	Knife Skills Using Moroccan Spices Using a Hob & an Oven Preparing & Cooking Cous Cous Weighing & Measuring Piping
08/07/2020	Tomato Sauce Pizza Dough & Pizzas	Mini Cake Bake Off	Knife Skills Making Pizza Bread Dough Kneading Dough & Proving Weighing & Measuring Using a Hob & an Oven Decorating a Cake