



## How to cook like a Chef (advanced)

### Course Overview

**Tutor: Adam Perez**

Take your culinary skills to a higher level with this highly practical and enjoyable 10 weeks of cookery training. Ten sessions of this course shall provide a varied repertoire and techniques to enhance your culinary skills.

- WEEK 1**      **Homemade Pumpkin and Sweet Corn Soup & Stuffed Courgettes**
- WEEK 2**      **Beef Olives (Rollitos de Carne) with Mashed Potato & Garlic-Infused Olive Oil**
- WEEK 3**      **Mediterranean Sea Food Stew**
- WEEK 4**      **Chicken Chasseur with Double Potato Dauphinoise**
- WEEK 5**      **Lancashire Hotpot**
- WEEK 6**      **Beef Bourguignon**
- WEEK 7**      **Steak with Stilton Cheese and Port Wine Sauce, with Winter Vegetables**
- WEEK 8**      **Chicken Stuffed Prosciutto Served with New Pot & Green Vegetables**
- WEEK 9**      **Gratin of Rigatoni Pasta with Roasted Vegetables**
- WEEK 10**     **Vegetable Shepherd's Pie with Goats' Cheese mash**

### Course Details

**STUDENTS PER CLASS: 8**

**Duration:**                    10 week course- 2.5 hour weekly sessions

**Start Date:**                Wednesday 1<sup>st</sup> February 2017

**Finish Date:**                Wednesday 5<sup>th</sup> April 2017

**Timings:**                     5:00pm to 7:30pm

**Cost £205.00** - A list of required ingredients will be given to you to purchase prior to each lesson

Should you be interested in enrolling for this course please contact Chloe Ramos on 20071000 (ext. 808) or [chloe.ramos@unigib.edu.gi](mailto:chloe.ramos@unigib.edu.gi)

