

Bake Your Own Festive Treats

About the Course

This six-week course is part of our Culinary Programme, specially designed for learners who are interested in developing baking skills to pursue a career in food industry. The focus is on creating festive treats that celebrate Christmas theme, encouraging creativity, confidence, and enjoyment in the kitchen.

Learners will explore a variety of basic baking techniques, including measuring, mixing, decorating, and presentation. Each week will feature a different festive recipe—such as cookies, mince pies, and celebration cakes—allowing learners to build practical skills while expressing their individuality.

This course is ideal for beginners and does not require any previous experience. Learners with an interest in baking or cake decorating will benefit, and those considering a future in the Creative or Hospitality Industries will gain a strong foundation.

Course Learning Outcomes

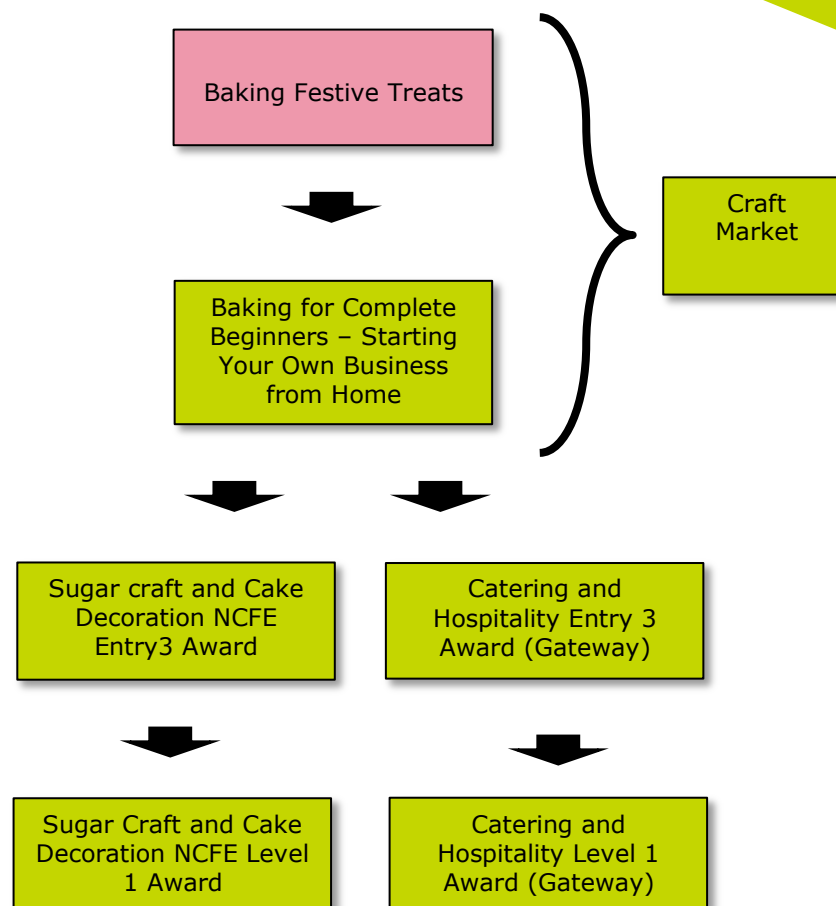
Bake a range of Christmas themed treats following a written recipe.
Develop basic numeracy skills relevant to baking.
Demonstrate basic food hygiene and safety in the kitchen.

What is needed for this course: To successfully complete this course, you must commit to full attendance and punctuality. You will also be required to use basic digital skills throughout the course to access and support your learning materials

There are no specific recommendations of prior learning requirements for this Course. For health and safety reasons, you may be asked to bring in some of your own ingredients, but your tutor will inform you of this on your first lesson. It is recommended that you bring your own take-away container to take your bakes home.

***If you need any additional support, please call us:
02085836000.***

Progression Pathway



We can also provide you with information, advice and guidance for employment or further learning.

Please speak with your tutor or
Call 020 8583 6174 to speak to an advisor
or
Email work@hounslow.gov.uk or