

An Introduction to Street and Festival Food



Adult

This is the ideal class for those wishing to gain knowledge of street and festival food, and the many savoury dishes and their health benefits.

You'll leave with the skill to make healthy street food at home for you and your family. From Thailand, Japan, Korea to Vietnam, Asian street food cookery can be a great way to impress guests, and can also be a fun way to liven up midweek meals!

Street food can provide many health benefits, and they don't have to be full of saturated fats. The spices used in such food are known for their anti-inflammatory properties, as well as being beneficial for a healthy heart. With some easy changes, you can make street food lighter without scrimping on taste, and it's a great way to add to your five-a-day!

This course is free, however, there is a fee of £30 to cover ingredients and teaching materials.



Scan the QR Code for full course description, assessment and progression options from this course

ENTRY REQUIREMENTS



LOCATION & NEXT START DATE(S)

Cornwall College Camborne - 11 September 2024



LEVEL
No Qualification

DURATION
2 Evenings, 6-9pm

ATTENDANCE
Part-time

FEES
Tuition Fees: £9.00



Find out more and apply online



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Fees apply to adults and HE students only. Only the most common fees scenario is shown. Actual fees may vary depending on your personal situation. Please contact us for further information. Courses listed on this website are indicative of the subject, nature and level of study. The College reserves the right to alter specific qualifications titles, awarding bodies and levels of qualification, which can change in year. Any cost may also vary, based on personal funding eligibility. The Cornwall College Group reserves the right to withdraw any course listed at any time.

Explore Our Courses & Apprenticeships

Join us for a campus tour, meet our dedicated team, and get all your questions answered. Scan the QR code to register for our next Open Event or Taster Day.



Find out more and
apply online

