

Introduction to Cornish shellfish cookery



Adult

Navigate your way around the quality point, preparation methods, and cooking techniques to produce your own. Crab bomb (canape) prawns with gremolata (starter) selfish stew with rouille (main course).

This course will run from 9:00 - 15:30 and there will be a £30 fee for 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 - 1 March 2025



LEVEL
No Qualification

DURATION
1 Day

ATTENDANCE
Part-time

FEES
Tuition Fees: £9.00



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.



Find out more and apply online



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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

