Bradford College

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Preparing to work in Catering : South Asian Food

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Subject Area	Catering & Hospitality
Course Type	Adult
Study Level	No Qualification
Delivery Mode	Part-time
Location	David Hockney Building
Duration	11 Weeks
Start Date	September 2025
Course Code	PA000205

Course Summary

If Asian cookery and cuisine is something that interests you, why not study an Asian Cookery course with us! This part-time course will introduce you to both sweet and savoury dishes, teaching you how to prepare a variety of delicious meals. We offer Introduction, improvers and Advanced courses. For more information, please contact community@bradfordcollege.ac.uk

What You Will Learn

This course will teach you how to prepare sweets, meat and vegetarian dishes. You will become familiar with the herbs and spices used in Asian cookery and be able to prepare a variety of delicious meals. Each week, there will be a small charge for the ingredients you use. The course is suitable for beginners. The improvers course builds upon the knowledge learnt on the introductory course to familiarise you with more advanced techniques used in Asian cookery. By the end of the course, you will be preparing a wide variety of meals using traditional herbs and spices. Each week, there will be a small charge for the ingredients you use.

Entry Requirements

There are no entry requirements for this course apart from an interest in the subject and the ability to commit to positive behaviours and attendance. You will have a 1-1 meeting with a member of our team to ensure this is the right course for you.

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