### Schools

We are passionate about teaching children and young people about food and believe that food preparation is a great way to develop confidence and skills which can be transferred to other areas of learning.

We'd love to give your teaching staff a helping hand with any food-related topic, whether it's a one-off talk around a specific curriculum subject, or a hands-on workshop for pupils and parents. We can deliver classes both at school and in our fully-equipped kitchen at The Storehouse. We can also provide training for your teachers.

Visit our website or get in touch for full details of our schools packages, pricing and booking information.

Cooking @ The Storehouse has teamed up with Jamie's Ministry of Food to offer the Jamie's Ministry



of Food eight-week cooking programme, with shorter courses also available. The offer is open to pupils, parents and teachers, so why not cook together?

> "Children who learn to cook are hungrier for healthier choices." Jamie Oliver

## Community events

We love to get involved in community events teaching cooking skills and getting people enthused about good food and local suppliers.

Our friendly trained staff provide all of their own equipment, encourage audience participation and are great at engaging with people of all ages.

# Training

We can provide health improvement courses and food safety courses (levels 1 to 3).

"Cooking is one of the most important things we can ever learn in life, and with the right sort of information and teaching absolutely anyone can cook. It's wonderful, it's fun and once you know how, you've got control over your life and health."

Jamie Oliver

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# Jamie's Ministry of Food cooking programme

The Ministry of Food eight-week cooking programme is for groups of up to eight people, from eight years old.

Whether you are an absolute beginner or a more adventurous cook, whether you belong to a community group, an organisation, a school or university, or you are simply a member of the public, we welcome you.

#### About the course

You will meet at the same time each week for eight 1<sup>1</sup>/<sub>2</sub> hour lessons. We will provide all the ingredients and equipment, and at the end of each session you can take home a delicious dish that you cooked yourself.

Each week there will be a different nutritional message and exciting recipes for you to learn.

Groups are usually 6-8 people and are good fun, with a 'no pressure' approach. We are passionate about cooking and your cooking confidence will increase with each visit.

By the end of the course you will have learnt some great skills and fantastic recipes, and had a lot of fun!



### Menu

£56 per person

Week 1: introduction The balanced plate Poached egg, omelettes and one-cup pancakes.

Week 2: chicken The five food groups and knife skills Chicken breast with posh crispy ham and lemony greens, or chicken fajitas with guacamole and salsa.

Week 3: soup Understanding salt and reading labels Tomato, lentil and spinach, pea and mint, superb squash or minestrone soup.

Week 4: meat Saturated fat and protein Meatballs with pasta, or cracking burgers with Caesar on the lighter side.

Week 5: fish The difference between good and bad fats Spicy Moroccan stewed fish with lemon couscous, or teriyaki-glazed salmon.

Week 6: veggies Five-a-day and the importance of wholegrains Vegetable chilli and light and fluffy rice, or tomato and basil / pea and herb risotto.

Week 7: pizza Portion sizes Basic pizza dough with tomato sauce.

Week 8: baking Understanding sugar Home made scones with fruit compote, or best ever fruit crumble.

#### **KEEPING COOKING SKILLS ALIVE**

The Storehouse tackles food poverty and waste by intercepting surplus food and redistributing it to people in need.

Our Storehouse Café services delicious and healthy meals on a pay-as-you-feel basis.

Cooking @ The Storehouse offers hands-on experience and friendly advice on cooking skills, nutrition and health eating on a budget, including Jamie's Ministry of Food cooking lessons. These aim to give people of all ages the confidence to cook from scratch and make better food choices for a healthier life, inspiring people to get into the kitchen cooking tasty, fresh food for themselves and their families.

So what's holding you back? We'd love to cook with you! Get in touch now.

#### Cooking @ The Storehouse

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The Storehouse is part of Inn Churches, a registered company limited by guarantee #8242641 and a registered charity #1149792.

#### innchurches.co.uk/cooking