

Three white plates of falafel, each containing three fried balls of chickpea and herbs, garnished with fresh vegetables like tomatoes, onions, and lettuce. The plates are arranged on a wooden surface with orange diagonal stripes in the background.

ENGLISH FOR GASTRONOMY

The following course has been developed by our English language teachers in conjunction with our specialist Gastronomy experts and qualified chefs. We deliver both classroom based learning as well as workshops and practical sessions in our partner restaurants and kitchens. The minimum study time for the course is two weeks, although we recommend a month to fully explore the language and practical elements of the course. The course features the following topics, which can be adapted to suit the needs of individual learners or groups:

- General Gastronomy Introduction
- Cookery presentations (Describing how a dish is made/served)
- Food and ingredient descriptions
- A healthy diet and food types
- Personal tastes
- Serving guests in a restaurant
- Health and Safety in the kitchen
- Considerations in designing and promoting a restaurant business
- The Catering and Hospitality Sector

**ENROL
NOW!**



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For more information
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