

THE ORGANIC COOKERY SCHOOL

# COMMUNITY CHEF VOLUNTEERING AWARD

**D OF E APPROVED**

**SHARE YOUR LOVE OF COOKING WHILST HELPING YOUR LOCAL COMMUNITY. HOME BASED VOLUNTEERING OPPORTUNITY OVER 3-6 OR 12-18 MONTHS, SUITABLE FOR BRONZE, SILVER OR GOLD LEVELS. INCLUDES RECIPE IDEAS AND RESOURCES, ACCREDITED FOOD HYGIENE CERTIFICATE, TUTOR SUPPORT AND FINAL ASSESSOR REPORT.**

*I'm really proud of all the dishes I made and how well they all turned out.  
(Nathan, London)*



*This course has been one of the best parts of doing my D of E.*

*(Olivia, Birmingham)*



Various start dates through 2023,  
£99 (3-6 months)/£149 (12-18 months)

**E: [dofe@organiccookeryschool.org](mailto:dofe@organiccookeryschool.org)**

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# COOKERY SKILLS COURSES

**D OF E APPROVED**

HOME STUDY COOKERY SKILLS COURSES, AVAILABLE OVER 3, 6 OR 12 MONTHS. SUITABLE FOR SKILLS ELEMENT OF BRONZE, SILVER AND GOLD AWARDS. INCLUDES RECIPES, RESOURCES, TUTOR SUPPORT & FINAL ASSESSMENT REPORT.



Various start dates through 2022/2023,  
£197 (3 months)/£297 (6 months)

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## COURSE SCHEDULE 2023/2024

George has gained confidence in the kitchen but I believe the real lesson was that food doesn't just appear on the table. He bought the ingredients, prepared the food and had to do the cleaning. Plus I'm very proud that he can make an amazing chicken satay!



Melanie, parent of  
George (aged 14),  
London

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Elliot has really risen to the challenge of cooking regularly, as well as being able to look at ingredient lists, work out what we have already, what we need and then shop for them. He has become very independent.



Caroline, parent of  
Elliot (aged 14),  
Hampshire

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Gemma has really taken to cooking and is now determined to cook whole meals for all the family entirely on her own. She loves providing for everyone and thoughtfully sets out everything out beautifully to serve her meal.



Alison, parent of  
Gemma (aged 14),  
West Sussex

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Sophie is more confident in the kitchen and now cooks more independently outside of the course. She now has a keen interest in food and trying different things.



Alison, parent of  
Sophie (aged 14),  
West Sussex

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### Course start dates:

1st of each month (12 cohorts per year)

Bursaries available on skills courses, subject to qualifying criteria.

Please contact us for more information

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