

4 Week Certificate Course

REGISTRATION IS OPEN!
SESSIONS RUN JANUARY - APRIL - JULY - SEPTEMBER

Whether you are a complete novice or an accomplished amateur cook, Dublin Cookery School's 4 Week Certificate Course is designed to help you construct a well-rounded culinary foundation that will give you the tools and confidence to flourish in the kitchen.

Get ready to bring your cookery skills to a whole new level.



For more information about the course visit
www.dublincookeryschool.ie/certificates

info@dublincookeryschool.ie
+353 (0)1 2100 555

*Designed with the
busy,
food-obsessed
individual
in mind*

LEARN MORE AT
WWW.DUBLINCOOKERY SCHOOL.IE

CALL US AND LET'S START A DISCUSSION
+353 (0)1 2100 555

OR DROP US A LINE
INFO@DUBLINCOOKERY SCHOOL.IE



COURSE HIGHLIGHTS

State-of-the-art kitchen, top-notch equipment, and the very finest ingredients from Ireland and, where appropriate, further afield

Introductory workshops to cheese making and wine appreciation

**Masterclass with artisan bread master
Rossa Crow**

**Internal voluntary placement opportunities within
Dublin Cookery School's public courses**

**An extraordinary repertoire of recipes covering a
broad range of cuisine styles including classic and
contemporary, local and international**



WHAT WE COVER IN 4 WEEKS

Stocks, Soups, Hot & Cold Savoury Sauces including
vegetable, fish, and meat bases
pan sauces, fresh sauces, and salsas

Vegetables, Grains & Pasta
within a healthy eating context
within the context of starters, mains, and side dishes

Meat including
beef, pork, lamb, and game
poultry (including jointing and carving)

Seafood including
principles of choosing, storing, and handling
round and flat fish (including skinning, boning, and filleting)
shellfish

Herbs & Spices including
traditional uses within various culinary cultures

Contrasting Methods of Cooking including
baking, roasting, grilling, sautéing, pan-frying, and deep-frying
simmering, boiling, steaming, poaching, and braising

Baking & pastry including
sweet and savoury pastry doughs
biscuits, tray bakes, and tarts
custards, mousses, and meringues
hot and cold sweet sauces
frozen desserts

Breads including
quick breads such as soda breads, scones, and muffins
yeasted breads such as traditional white, flavoured doughs, overnight starters, and enriched doughs

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