

An Introduction to Cornish Produce & Cookery



Leisure and Professional

Starting off with demonstrations, then taking you through the basics of different types of Cornish produce and cookery.

This interactive workshop and hands on practical learning will teach you about traditional healthy Cornish food dishes along with local wines and ciders that complement.

By the end of the workshop, you will be able to confidently cook a range of popular Cornish dishes.

There is a fee of £60 to cover ingredients and teaching materials.

2 Saturdays from 9am – 4pm.

- 6th December 2025
- 14th February 2026



Scan the QR Code for full course description, assessment and progression options from this course



ENTRY REQUIREMENTS



LOCATION & NEXT START DATE(S)

Cornwall College Camborne - 6 December 2025



LEVEL

No Qualification

DURATION

2 Saturdays - 9am – 4pm

ATTENDANCE

Part-time

FEES

Tuition Fees: £18.00|Student
Materials Fee: £60.00

Fees apply to adults and HE students only. Only the most common fees scenario is shown. Actual fees may vary depending on your personal situation. Please contact us for further information. Courses listed on this website are indicative of the subject, nature and level of study. The College reserves the right to alter specific qualifications titles, awarding bodies and levels of qualification, which can change in year. Any cost may also vary, based on personal funding eligibility. The Cornwall College Group reserves the right to withdraw any course listed at any time.



Find out more and
apply online



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Explore Our Courses & Apprenticeships

Join us for a campus tour, meet our dedicated team, and get all your questions answered. Scan the QR code to register for our next Open Event or Taster Day.



Find out more and
apply online

