

## Cookery: Party Food Mini Onion Bhajis F

Join us for this relaxing and fun workshop where we will learn about Indian cookery and how to create party food Mini Onion Bhajis for your freezer. You will be welcomed into the kitchen by our professional tutor, who will guide you through the process of creating your own mini bhajis. You will leave the class with bhajis for your freezer as well as the skills to create more at home.

All ingredients are included in this great workshop.

If you are interested in developing your cooking skills with healthy eating in mind, book onto one of our courses from the life skills: healthy eating/cooking offer.

Start Date: 10 December 2025

Start Time: 10:00

Lessons: 1

Weeks: 1

Hours: 3.50

### Venue

Medway Learning and Skills Hub  
Unit 2  
Britton Farm Street  
ME7 1GX

### What Will I Learn On This Course?

Learners will:

1. Demonstrate an understanding of the correct H&S requirements in the kitchen as set out in the MAE ground rules/ learner contract
2. Plan the steps to making the bhajis
3. Produce a set of mini onion bhajis

Whether you would like to learn new creative skills or to investigate the possibility of a new art -based career, MAE Community Learning courses can provide you with a stepping stone to progress

### Is This Course Suitable For Me?

Suitable for all

### Is There Anything Else I Need To Know About This Course?

No open toed shoes in the kitchen.

Long hair must be tied back (hairbands will not be provided)

All learners must provide their own apron.

Learners must provide a suitable container to take items home.

Please be aware that whilst this course is practical in nature some sessions will include theory and professional related training such as H&S, risk assessments, public liability etc

### Will There Be Additional Costs?

All learners must provide their own apron.

Learners must provide a suitable container to take items home.

### What Could I Go On To Do After This Course?

Your tutor can talk to you about other subject related course available.

Medway Adult Education works with many partners locally such as MidKent College, Medway School of Arts and the University of Kent; information about their courses can be found in our studios, café and on Moodle. Medway has an exciting and wide-range of events, exhibitions and activities to inspire and help you make further progress - please see the community noticeboards in the Rochester Centre and again on Moodle. Your tutor will be able to talk through your individual progression options.

If you wish to explore your learning, work or career options, you can speak to a fully trained careers advisor on 0800 100 900. <https://nationalcareersservice.direct.gov.uk>

If you need further advice please telephone 01634 338400.

### **What Is The Attendance Policy?**

Single session-

This is one session course- please attend for the duration of the lesson. If you enrol and then cannot attend, please inform us as soon as possible on 01634 338400 so that your place can be given to someone else.

### **Health & Safety**

Health and Safety Disclaimer

By participating in the live class, you accept that you understand that cookery involves potentially hazardous tools and equipment and that such activity carries the risk of injury. You understand that it is your responsibility to judge your motor skills and physical ability.

It is your responsibility to ensure that by participating in classes and activities from Medway Adult Education, you will not exceed your limits while performing such activity, and you will select the appropriate level of task for your skills and abilities.

You understand that this is a cookery activity, and you will need to be suitably dressed, you will need protect your work surface and be mindful of the correct Health & Safety processes when working with art materials. MAE is not responsible for damage to items in your house / home or person.

The creators, owners and distributors of this site and the material available MAE are not responsible for any injuries you may experience because of your use of this site and the material contained here on. By remaining on this site and/or accessing and / or using any material, you are accepting that you have read, understood and agreed to follow these basic instructions.