

Course Information Sheet 2026/27

Work & Wellbeing Non-Qualification Course

Course title:	Improve your Mood through Food		Code: CMHB408
Tutor:	Sarah Turnock		
Day & Time:	Thursday 9.30am-12.00pm		
Start & End Dates:	Term 1	Term 2	Term 3 15/04/27-13/05/27
Number of sessions:			5
Venue:	Bury Adult Learning Centre		Room No:1
Learner numbers:	Minimum		Maximum
	7		8
Costs:	Full Fee		Discounted Fee
	Free - £10.00 towards the cost of consumables		Free - £10.00 towards the cost of consumables

What will I learn on this course?

In this course, you will learn how to cook simple, healthy meals. Eating well can help you feel better and improve your wellbeing. You will learn how to make healthier food choices and start building a healthier lifestyle.

You will also find out about different job and self-employment opportunities in the catering industry.

By the end of the course, I will be able to:

- Increase my awareness on how food can affect my mood.
- Learn how to prepare and make healthier meals.
- Increase my knowledge of what healthy options are available in the supermarkets.
- Increase my knowledge of employment opportunities within the catering industry.
- Cook with fresh ingredients to help me stay healthy and feel better.
- Prepare and make some seasonal dishes.

Please wear suitable clothing and shoes (no flipflops). If you have long hair, please wear it tied up.

Additional information

You must inform us of any food allergies or intolerances before you start the course. Anyone who doesn't eat meat products or eats halal or kosher meat will be offered the chance to bring in their own meat or vegetarian substitutes so they can still take part in all cookery classes.

These courses aim to help people improve their wellbeing and gain the confidence to move into further learning and work, if appropriate. Courses offer a great starting point to

develop new skills, gain confidence, improve general wellbeing or adapt to life changes.

Some courses may require a pre-course informal meeting. Before you enrol on a course, advice and information is available to help you decide on the right course for you. Contact 0161 253 5772 or email at buryadultadmin@bury.gov.uk

Joining requirements

No previous experience is required. However, this course is specifically designed to improve low to moderate mental health conditions.

A pre course interview is required.

What will I need to provide myself?

Please bring your own tub and apron to class every week.

Your tutor will discuss materials further at the first class.

Please check that the class is running before buying anything.

What could I do next?

From this course you could progress onto English, maths, IT or another course within our Work & Wellbeing programme to develop further your skills for work. Alternatively, if you wish to pursue a hobby or develop a new skill you could progress onto one of our creative courses.

You will increase your knowledge of employment or self-employment opportunities within the catering industry. This may be a path you might like to pursue.

Your tutor will be able to advise on the options available to you in their subject. If you would like to speak to someone about moving on, please ask your tutor to refer you to Learner Services or contact them directly on 0161 253 7501 or e-mail at learner.services@bury.gov.uk.

Can I get extra help?

Support with English and Maths is available. For more information, please contact Learner Services on 0161 253 7501.

Extra support is available for those learners who have sensory, physical or cognitive impairments, neuro-divergent or with mental health conditions.

Help with paying for your course

You may be entitled to a reduced fee for your course if you claim a benefit. Please refer to the course guide or ask at the centre for more details. You will be asked to produce evidence on enrolment.

How to enrol

Phone: 0161 253 5772

Call into: Bury Adult Learning Centre, 18 Haymarket Street, Bury, BL9 0AQ

Please keep your copy of this information sheet. It will be useful throughout your course.