

LORNA WING LAUNCHES INTERACTIVE ONLINE COOKERY COURSES FOR TEENS WORKING TOWARDS THE DUKE OF EDINBURGH'S AWARD

Last Updated on: 29th April 2019

For over 30 years, Lorna Wing has been inspiring people with her incredible food. Having begun her culinary career with Prue Leith and cooked her way around the world, she went on to become one of the country's leading event organisers, booked to cook for Eric Clapton, Mick Jagger and Tom Cruise. She has written columns for national newspapers and magazines and is the author of the best-selling cookbook Party Food. Now, Lorna has launched a cookery school with a difference: she teaches her teenage students to cook online, in their own home and in their own time, and they can start on any date of their choosing.



Images licensed to www.lornawing.co.uk by ©StockFood

Lorna's new 12-week practical online Introductory and Intermediate courses are aimed at teens who wish to complete the skills section of their Bronze, Silver or Gold DofE Award. It's also ideal for any young person heading off to uni, taking a gap year or embarking on a first flat-share, or who just wants to learn to cook for pleasure.



Images licensed to www.lornawing.co.uk by ©StockFood

Being able to follow Lorna's course in their own kitchen at a time that suits them is a real bonus for a busy teenager – especially if they have assignments, revision or exams to contend with. They simply supply the ingredients and equipment, and Lorna supports them from start to finish with recipes, techniques and tips, plus videos to watch and articles to read. And help and encouragement is just a call, email, message or Skype chat away.

Each week, via WhatsApp, they send Lorna a few photos of the dishes they've cooked, with comments, and she assesses them and offers advice – very 21st-century!

Lorna, the mother of a teenager, is one of a select group licensed by the DofE as an Approved Activity Provider to teach cookery. 'Helping teens to be confident in the kitchen is so rewarding,' says Lorna. 'And these step-by-step courses are designed to be fun and easy to follow.'



At £150 for three months, they're also very good value. Great British staples, comforting Mediterranean food and aromatic Asian dishes all feature, as do delicious weekly vegetarian options, and cakes and desserts.

Support for Lorna's new venture has come from right across the industry: Delia Smith comments: 'If I were young and learning to cook now, I would look no further than Lorna's impressive cookery courses.' Rick Stein adds: 'I've long been a supporter of the DofE, and Lorna's courses are a brilliant addition to the Award.' And, as Prue Leith puts it: 'The best way to wean teens off junk food? Teach them to cook. And that is exactly what Lorna is doing.'



Lorna Wing

COOKERY

www.lornawingcookery.co.uk

lorna@lornawingcookery.co.uk

