

Oak House Kitchen practical courses bring you all the knowledge and skills to transform the foods you make in your kitchen. With over 20 years working in the healthcare catering sector, we have the experience you need to make a difference.

Our dysphagia course will show you how to approach ingredients and dishes in a simple, systematic way so you can make meals that fit the IDDSI Framework.



Venue and Dates

Greenock, West College Scotland – Finnart Street Campus Weds. 16th and Thurs. 17th Oct '19

How to book your team

- Follow the link and create an account on our Learning Suite
- Book your place or places on the Scotland Courses Dysphagia Diets for IDDSI (bookings with a credit/debit cards can be made by clicking the PayPal icon)
- When you receive the confirmation email forward this to james@oakhouse-kitchen.com with the names, emails and preferred date for the team members you have booked
- You will receive a conformation email with T&C's



For more details on the course and how to book visit our website or call James on 07791434019

www.oakhouse-kitchen.com/dysphagia-courses

Terms & conditions apply