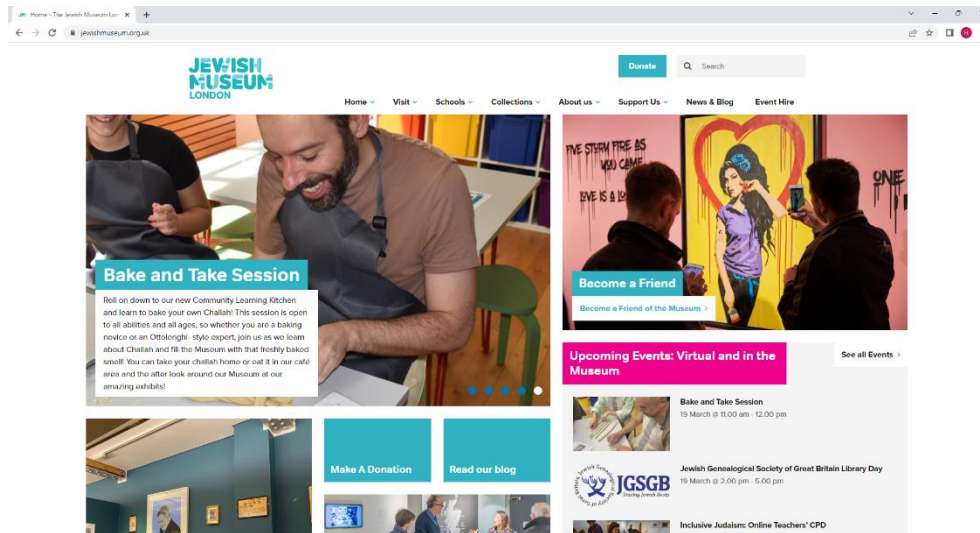




# Visual Story: Baking Sessions

Learn more about our baking workshops

# Signing Up for the Workshop

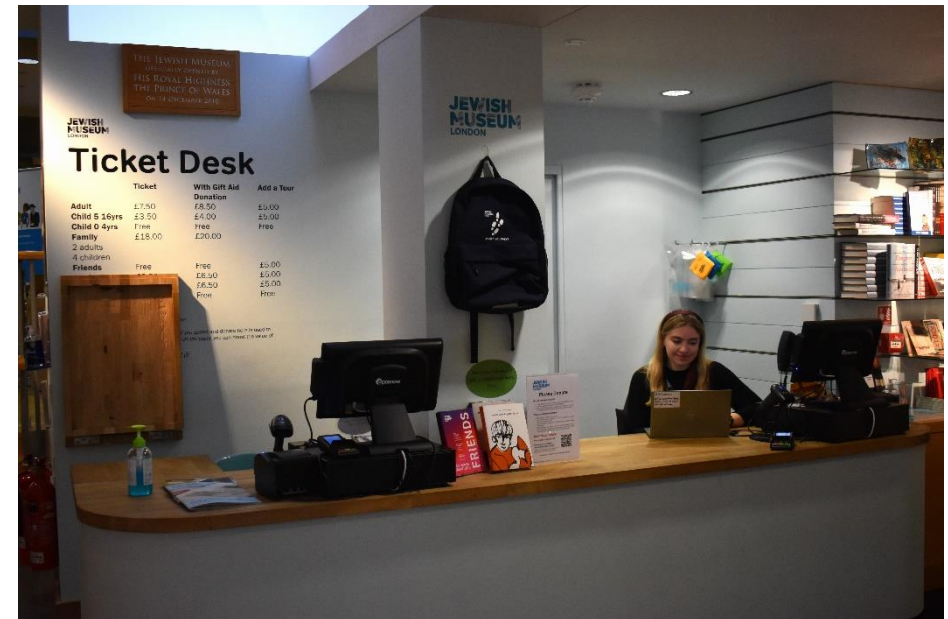


You can find out what baking workshops we are running on our [website](https://www.jewishmuseum.org.uk).

It is possible to book the session in advance on our website [here](https://www.jewishmuseum.org.uk).

You can also come and have a look at the kitchen first, and then book on the day at our **Admissions Desk**.

If you have any dietary needs, please do let us know. We have some alternate recipes. We may just need some extra time to get the ingredients.



# Community Learning Kitchen



The Community Learning Kitchen is past the reception and cafeteria area. It is an open, but separate space.

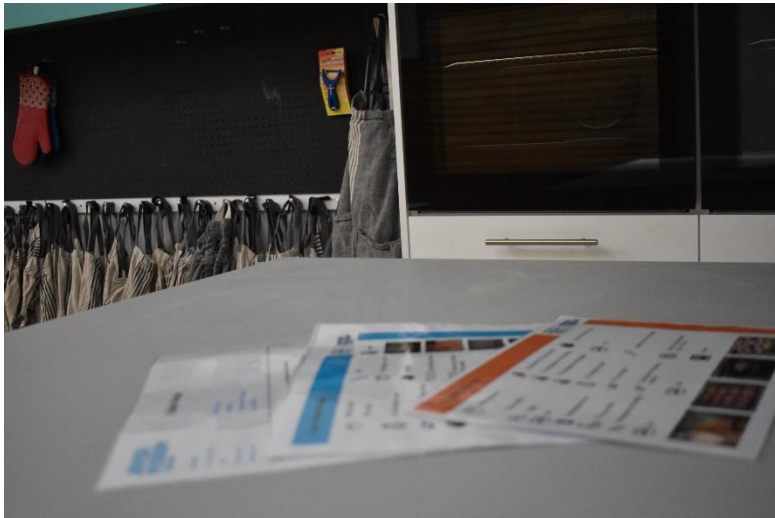


During the workshop, you might hear people walking in the museum, the elevator, and dishwasher noises.



In the Kitchen, there are tables for each group of participants, ovens, and sinks.

We will provide you with the necessary **kitchen equipment**, and a **printed recipe** with instructions.







In the Kitchen, there is space for up to 18 participants.  
However there may be less people in your chosen session.

Our baking sessions work on a drop-in basis.  
That means you don't need to be there exactly at the start.  
You can arrive any time within the first half hour.  
You can also leave in the middle and return at any time during the session.



## During Workshop



When you arrive at the Kitchen, you will be asked to wash your hands, and you can choose to put on an apron.



Then you will pick a table. You can ask it to be a table by the exit.



The session will be led by a member of Learning Team. They wear blue lanyards.



After a short introduction, you will start baking using the recipe.  
You can always ask the staff for help if needed.  
The ingredients will be placed on different tables, so you might need to share them with other participants.



Some recipes it might ask you to use your hands to mix or knead dough.  
This can be sticky.  
We have disposable gloves you can use.  
You could also clean your hands using one of the sinks.

During the Workshop, the staff can keep you company and talk with you  
or you can also choose to not chat, it is completely up to you.





Once the dough is in the oven, you will have some time to have a break or explore the galleries.

Then you will come back and take your baked goods. You can either eat them in the museum cafeteria or take them home.

