



## CAM ACADEMY TRUST COURSE INFORMATION

<b>Course Title</b>	Bread making the traditional way				
<b>Course Description</b>	<p>When making your own bread you can guarantee exactly what goes into it and can produce organic bread at a fraction of the price. This course provides an introduction to easing you into the basic rules of bread making as gently as possible. Working in a relaxed and friendly atmosphere, with an expert guidance and teaching, you will prepare and bake a range of breads to include a basic Sandwich loaf, Enriched sweet bread and a quick bread.</p>				
<b>Start Date</b>	9 <sup>th</sup> November 2024	<b>Day &amp; Time</b>	Saturday 10.00-15.00	<b>Venue</b>	Melbourn Village College
<b>Tutor Details</b>	<p>Carol Robinson trained in Advanced Cookery and then spent a year in Paris learning to cook authentic French cuisine. After a career managing a catering company and then running her own restaurant, Carol, retrained as a tutor and is now living her best life teaching a huge variety of cookery classes throughout the region.</p> <p>Influenced by her extensive travels around the Middle and Far East, Carol has had the opportunity to learn and experience firsthand a number of cooking styles and authentic recipes, which she is keen to share with her students.</p>				
<b>No. of wks</b>	1	<b>Terms</b>	X		
<b>Fee</b>	£38	<b>Concessionary Fee</b>	£29		
<b>Course Level:</b>	Mixed ability		X		
	Level 1, Level 2 (equiv. to GCSE / NVQ2)				
	Level 3 Equivalent GCE A Level				
<b>Skills or qualifications needed for entry into the class</b>		An interest in the subject area and basic cookery skills, no previous knowledge required.			
<b>Course aims &amp; objectives</b>					
<p>Receive expert guidance using standard home cooking equipment. Recap on basic cooking methods and techniques. Develop new skills through practical hands-on cooking sessions. Raise confidence in trying new recipes and ingredients whilst working in a relaxed and friendly environment with like-minded people.</p>					

<b>Progression – after this course what might you do next?</b>	
<p>Follow on leisure courses and opportunities are available to all learners and will be discussed throughout the course.</p> <p>Use your new skills and tasty recipes to impress your friends and family baking bread the traditional way with ease and flair. Carol will be teaching a variety of cookery classes in Melbourn and Comberton Village Colleges. Please contact the adult education office for further details.</p>	
<b>Materials/equipment required for first class</b>	A list of ingredients and equipment will be sent out to all students shortly before the start of the course to cover the first week's recipes.
<b>Contact for further information</b>	Adult Education: 01223 264721 <a href="mailto:commed@catrust.co.uk">commed@catrust.co.uk</a>

### **Enrolment and Payment**

Please enrol at Comberton Village College for all courses, including those in Cambourne, Melbourn and online. Please assume the class is running once payment has been received unless you hear to the contrary.

We can currently accept card payments within our office based in Comberton Village College. We accept cash and cheques made payable to The Cam Academy Trust. We will be available in class to collect contactless card payments in person, at the beginning of each term. We can also send out secure payment requests for fees, via email and text messages. **Please note, we no longer accept payments over the telephone.**

You can contact our office via the following:

By Phone: 01223 264721 – please check our office opening hours

Email: [commed@catrust.co.uk](mailto:commed@catrust.co.uk)

Address: Adult Education, Comberton Village College, Comberton, Cambridgeshire, CB23 7DU

### **Refunds**

Refunds are only available if we close a class or you withdraw at least two weeks before the start. In the latter case there is a £5 administrative charge. Classes cancelled by us due to unforeseen circumstances (e.g. tutor illness) will be replaced with an extra class at the end.

### **Concessionary Fees**

25% discount (excluding materials) is available for those in receipt of JSA/ESA, Universal Credit, Carers Allowance or a social care assessment (EHCP, PIP) evidence to be provided. It is also possible to pay by instalments, please ask for details.

### **Calendar** (Please check start date of specific courses)

Autumn Term Half term 28<sup>th</sup> Oct – 1<sup>st</sup> Nov 2024

Spring Term Half term 17<sup>th</sup> Feb – 21<sup>st</sup> Feb 2025

Summer Term Half term 26<sup>th</sup> May – 30<sup>th</sup> May 2025

During the summer holiday period our office is open on reduced hours. Please note, we are closed in other school holidays.

### **Equalities statement**

We are fully committed to equality of opportunity and welcome enrolments from all adults aged 19+ (on 31 August 2024). We positively encourage all learners with any concerns about specific needs which might affect their learning to discuss their requirements with us in confidence. We believe that everyone is entitled to learn in an environment that is free from discriminatory behaviour so that we build a community based on mutual trust and respect. We will do our best to ensure that resources and equipment are accessible to all and make reasonable adjustments to ensure that all learners can access activities.

Cambridgeshire County Council, Adult Learning and Skills service supports a wide range of other adult learning opportunities across Cambridgeshire to support adults with the lowest level of qualifications or no qualification at all, and so typically find themselves in lower paid, less secure jobs or unemployed. Search our website **[www.cambsals.co.uk](http://www.cambsals.co.uk)** for details of all our funded courses.

### **Safeguarding Statement**

Arrangements have been made to make sure that you are safe at our Centres. If you feel you are not safe for any reason, for example through verbal or physical abuse or you have been discriminated against, please tell your tutor or the Centre Manager, who will investigate to ensure your safety.

### **How we use your data**

<https://www.gov.uk/government/publications/esfa-privacy-notice>