

CAM ACADEMY TRUST COURSE INFORMATION

Course Title	Dim Sum			
Course Description	Dim Sum means snacks in Chinese. These tasty little treats from the Canton region were originally served in tea houses, at any time of day, and there are over 100 varieties. During this friendly and hands-on day you will be taught how to cook delicious authentic dim sum including steamed Char Siu Puffs, Yuntun noodle soup, and crispy vegetable spring rolls.			
Start Date	15 th Mar 2020	Day & Time	Sunday 10.00am – 4.00pm	Venue Cambourne Village College
Tutor Details	Meiru Ludlow , who is originally from China, started to share her cooking knowledge and skill with local people in 2012. She has taught at many colleges for Adult Learning Programmes across Cambridgeshire and North Hertfordshire to enrich people's life. Meiru's cooking classes offer a friendly atmosphere with flexible teaching methods to meet all her students' styles.			
No. of wks	1	Terms	1	
Fee	£42	Concessionary Fee	£32	
Course Level:	Mixed ability		x	
	Level 1, Level 2 (equiv. to GCSE / NVQ2)			
	Level 3 Equivalent GCE A Level			
Skills or qualifications needed for entry into the class		No knowledge required, just passion for cooking healthy and delicious Chinese food.		
Course aims & objectives				
The course is aimed at anybody who enjoys Chinese food and wants to learn how to cook original, healthy and delicious Chinese food themselves. Learners will acquire the skills and knowledge to make some of the popular Guangdong style snacks. The course is designed to be suitable for everybody with all abilities and tastes.				
Progression – after this course what might you do next?				
Learners should acquire the confidence to experiment at home with Chinese cooking and create their own favourite flavours. Meiru also teaches weekly Chinese cookery classes at Melbourn.				

How progress & success will be recorded	
At the end of the course, the learners and tutor will take photos of the dishes they cooked to keep as a record of progress. At the end of the day, the learners will be able to take their dishes home.	
Additional course costs (e.g. visits, materials, books, equipment)	
Ingredients and steamer required for the course will need to be purchased.	
Materials/equipment required for first class	<p>Bring along an apron to avoid getting your clothes dirty, a tea towel to clean utensils used, a knife to slice and containers to take your finished dishes home. The college will email a list of ingredients to learners a week or two before the course. All of the ingredients can be easily obtained from local stores or a Chinese supermarket. Learners will also need to bring a basic steamer – details will be provided.</p> <p>Please bring a hot drink because there are no facilities at the College.</p>
Contact for further information	Adult Education: 01223 264721 commed@combertonvc.org

Enrolment and Payment

Please enrol at Comberton Village College for all courses, including those in Cambourne and Melbourn. Fees can be paid by cheque, cash or debit card. **Please assume the class is running once payment has been received, unless you hear to the contrary.** Please send an SAE or email contact for confirmation or a receipt if required.

Fees can be paid by cheque, cash or debit card.

Address: Adult Education, Comberton Village College, Comberton, Cambridge, CB23 7DU. Email: commed@combertonvc.org

Cheques: The CAM Academy Trust

In Person: Please bring payment to the college reception.

9.15am–4.30pm Mon–Thurs and

6.45pm–9.15pm Mon and Weds in term time

By Phone: 01223 264721 and pay by debit card.

During the summer holiday period a member of staff will pick up messages each week and return calls and emails. We are closed in other school holidays.

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 or college closure due to heavy snow) will be replaced with an extra class at the end.

Concessionary Fees

25% discount is available for those in receipt of JSA/ESA or 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 21st–25th Oct 2019

Spring Term Half term 17th–21st Feb 2020

Summer Term Half term 25th –30th May 2020

Equalities statement

We are fully committed to equality of opportunity and welcome enrolments from all adults. 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.

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.