



## CAM ACADEMY TRUST COURSE INFORMATION

<b>Course Title</b>				<b>Vegetarian Dishes from India</b>	
<b>Course Description</b>	<p>For those who love Indian food and want to learn to cook vegetarian dishes with its distinct blend of herbs, spices and lentils. We will prepare a set menu of five popular dishes, to take home to share with family, friends or to freeze.</p> <p>Vegetarian Indian food is delicious, healthy and economical. All sessions involve much practical work practical experience. After a step-by-step demonstration and explanation each week, learners will follow Rama’s recipes, with handout instructions to take home.</p>				
<b>Start Date</b>	12 <sup>th</sup> Oct 2019	<b>Day &amp; Time</b>	Saturday 10:00 – 16:00	<b>Venue</b>	Melbourn Village College
<b>Tutor Details</b>	<p><b>Rama Ram</b> comes from the Southern part of India and has lived in Great Britain for many years. She has tutored various types of Indian Cookery courses for the past 36 years, in and around Cambridge. Rama is also a tutor at Denman College (WI – Oxford), and is a speaker for many WI federations.</p>				
<b>No. of wks</b>	1	<b>Terms</b>	1		
<b>Fee</b>	£40	<b>Concessionary Fee</b>	£40		
<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>	Suitable for all who are keen to learn about and enjoy Indian food.				
<b>Course aims &amp; objectives</b>					
<ul style="list-style-type: none"> <li>• Learn to cook pure vegetarian Indian food using herbs and spices, along with rice and lentils.</li> <li>• Learn how to prepare and when to use various spices in order to achieve the subtle authentic home cooked taste of India.</li> <li>• Gain the confidence to use spices and be creative when cooking Indian food in the future.</li> </ul>					
<b>Progression – after this course what might you do next?</b>					
<p>Rama is also teaching: Indian Cookery Made Simple, weekly in June at Cambourne Village College; Creative Curries weekly in February at Melbourn Village College; Traditional Dinner Party Cookery on Saturday 25<sup>th</sup> Jan at Comberton Village College; Indian Feast for Friends on Saturday 9<sup>th</sup> May at Melbourn Village College.</p>					

<b>How progress &amp; success will be recorded</b>	
Tutor feedback.	
<b>Materials/equipment required for first class</b>	A list of ingredients and equipment will be emailed to you about two weeks before the workshop. <b>Please bring a packed lunch and drinks.</b>
<b>Contact for further information</b>	Adult Education: 01223 264721 <a href="mailto:commed@combertonvc.org">commed@combertonvc.org</a>

### **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](mailto: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.