


## CAM ACADEMY TRUST COURSE INFORMATION

ACADEMY TRUST						
<b>Course Title</b>	Indian Curry in a Hurry					
<b>Course Description</b>	This course is designed for all ‘Curry Lovers’ to learn, with practical experience, how to cook delicious Indian food that will not take too much time! Come and join us and learn the art of cooking real home-cooked Indian food using herbs and spices and gain the confidence to be creative. In these 4 weeks you will learn to cook perfect rice with spices, Indian breads and lentils, as well as a delicious snacks too.					
<b>Start Date</b>	25 <sup>th</sup> Sep 2023	<b>Day &amp; Time</b>	Monday 19:00-21:00	<b>Venue</b>	Cambourne Village College	
<b>Tutor Details</b>	<b>Rama Ram</b> comes from the Southern part of India and has lived in Great Britain for a long time. She has tutored various types of Indian cookery 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.					
<b>No. of wks</b>	4	<b>Terms</b>		1		
<b>Fee</b>	£50	<b>Concessionary Fee</b>		£38		
<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>			Just a keen interest to learn and enjoy tasty, spicy Indian food.			
<b>Course aims &amp; objectives</b>						
<ul style="list-style-type: none"><li>- prepare ‘REAL’ Indian food using herbs and spices to achieve the taste of home cooked healthy food,</li><li>- learn to cook curries with subtle flavours to suit your taste,</li><li>- able to cook perfect rice with spices – ‘Fried Rice’ to serve with the curries,</li><li>- preparing Indian breads, lentil dishes and tasty snacks,</li><li>- vegetarian and special diets can be adopted with suitable ingredients.</li></ul>						
<b>Progression – after this course what might you do next?</b>						
Rama runs weekly courses at our other centres and Saturday day schools – Indian Cookery Made Simple, Indian Dinner Party, Creative Curries, and Indian Feast for Friends.						
<b>How progress &amp; success will be recorded</b>						
Feedback from tutor and use of individual learning plans to record your progress.						

<b>Additional course costs</b> (e.g. visits, materials, books, equipment)	
You need to bring ingredients on a weekly basis, the tutor will provide you with a list each week.	
<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>	Community 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, Melbourn and online. **Please assume the class is running once payment has been received, unless you hear to the contrary.**

We would appreciate payment of fees over the telephone by debit card to avoid contact, however, if that is not possible then we will accept cheques.

By Phone: 01223 264721  
 Email: [commed@catrust.co.uk](mailto:commed@catrust.co.uk)  
 Cheques: The Cam Academy Trust  
 Address: Adult Education, Comberton Village College  
 Comberton, Cambridge, 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 23<sup>rd</sup> – 27<sup>th</sup> Oct 2023  
 Spring Term Half term 19<sup>th</sup> – 23<sup>rd</sup> Feb 2024  
 Summer Term Half term 27<sup>th</sup> May – 31<sup>st</sup> May 2024

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.

### **Equalities statement**

We are fully committed to equality of opportunity and welcome enrolments from all adults aged 19+ (on 31 August 2023). 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>