

COURSE INFORMATION



Course Title



Flavours of India



Course **Description**

Welcome to the cookery course 'Flavours of India'.

You will learn how to use various herbs and spices to achieve subtle authentic flavours. Each dish is explained and demonstrated step-by-step for you to follow. You will be preparing some curries with delicious flavours using chicken, lamb and fish. We will also create rice dishes, breads, dhals and snacks too.

Vegetarians can use combination of your choice of vegetables, as well as special dietary substitutes which Rama can advise.

Start Date	30 th Sep 2025	Day & Time	Tuesday 19:00-21:00	Venue	Melbourn Village College	
Tutor Details	Rama Ram comes from the Southern part of India and has lived in Great Britain for long time. She has tutored various types of Indian Cookery for the past 36 years, in around Cambridge. Rama is also a tutor at Denman College (WI – Oxford) and is a					

speaker for many WI federations.

No. of wks	5	Terms	1
Fee	£84	Concessionary Fee	£63
Course Level:	Mixed ability		х
	Level 1, Level 2 (equiv. to GCSE / NVQ2)		
	Level 3 Equivalent GCE A Level		

Skills or qualifications needed for entry into the class

Just a keen interest to learn about and enjoy creating, tasty Indian food.

Course aims & objectives

You will learn about all spices: when to use them, why we use them and how to use them. Learn to cook perfect flavoured rice, delicious curries with lovely gravy and some Indian breads and snacks too. Gain the confidence to use spices and be creative. Learn the art of spices with practical experience.

Progression – after this course what might you do next?

Rama is teaching weekly Indian cookery courses at both at Melbourn and Comberton Village Colleges throughout the year as well as some weekend workshops including Indian Street Food and Dinner for Friends. Please contact the Adult Education office or visit our website for further details.

How progress & success will be recorded

Feedback from tutor and enjoyment of the food you have prepared.

Additional course costs (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.

Materials/equipment required for first class	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. Containers to take food home in, tea towel and cleaning cloths.
Contact for further information	Community Education: 01223 264721 commed@combertonvc.org

Enrolment and Payment

Enrolments in person, for all our courses, can take place from our office based at Comberton Village College. Please note, the quickest way to enrol onto a class will be to visit our website and follow the online booking links from there. Enquiries can also be made by emailing commed@combertonvc.org or calling our office on 01223 264721.

We are a cashless school. We accept card and cheque payments (made payable to The Cam Academy Trust), from our office based in Comberton Village College.

Online enrolments can be paid directly in GBP (Sterling) via a secure server over the internet by debit or credit card. Online enrolment will ask for additional information that will enable us to register you, on your chosen course and allocate your payment accordingly.

Your debit/card details will be encrypted via a payment processing company Stripe, payment information is not held on college servers. If you are paying online for a course, you will also be asked for contact information to be provided. This information will be held by the college, so we are able to contact you if required.

For further information on Stripe and its privacy policy https://stripe.com/gb/privacy

For further information on how we use your data https://www.gov.uk/government/publications/privacy-information-key-stage-4-and-5-and-adult-education

Secure payment links for courses, can also be sent out via emails or text messages. This process would involve you being notified in advance, of a secure link due to be sent shortly afterwards. If required card payments, in person, can also be taken at the beginning of each term, via a portable payment system.

Refunds

If you choose to withdraw your booking, at least 2 weeks before the start date of a course, a refund will be given, minus a £5 administrative charge. Refunds are only available in the event of course cancellation or early closure from the college.

Classes cancelled by the college due to unforeseen circumstances, will be replaced with an extra class at the end of the course, whenever possible. For comprehensive details, please refer to our fees and refund policy which can be found on our website.

Concessionary Fees

A 25% discount is available for those in receipt of JSA/ESA, Universal Credit, Carers Allowance or a social care assessment (EHCP/PIP), evidence must be provided on enrolment. Most of our courses display two fees, the concessionary fee is the lower amount advertised. It is also possible to pay the fees for a course by instalments, please contact us directly for details.

Equalities statement

We are fully committed to equality of opportunity and welcome enrolments from all adults aged 19+ (on 31 August 2025). 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 their website **www.cambsals.co.uk** for details of all their 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.

Calendar (Please check start date of specific courses)

Autumn Term Half term 27th Oct – 31st Oct 2025 Spring Term Half term 16th Feb – 20th Feb 2026 Summer Term Half term 25th May – 29th May 2026