


CAM ACADEMY TRUST COURSE INFORMATION

Course Title					Course Title	Course Title
Course Description	<p>Mediterranean cuisine has its influence from a wide range of countries from the shores of Spain, Italy, and France to the Islands of Greece, there is so much inspiration for this versatile cuisine. We will be using key Mediterranean ingredients such as olive oil, fresh vegetables and fruits, garlic, and wine. Preparing and cooking authentic classics including main courses, desserts, cakes, and homemade breads.</p>					
Start Date	22 nd January 2025	Day & Time	Wednesday 19.00- 21.00	Venue	Comberton Village College	
Tutor Details	<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, a number of cooking styles and authentic recipes, which she is keen to share with her students.</p>					
No. of wks	6	Terms	1			
Fee	£90	Concessionary Fee	£68			
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	<p>An interest in the subject area and basic cookery skills, no previous knowledge required.</p>					
Course aims & objectives						

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.

Progression – after this course what might you do next?

Follow on leisure courses and opportunities are available to all learners and will be discussed throughout the course.

Use your new skills and tasty recipes to impress your friends and family preparing simple French classics 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.

Materials/equipment required for first class

A list of ingredients will be emailed to all learners at least a week before the first lesson. Thereafter ingredients lists will be handed out each lesson for the following week.

Containers to bring the cooked food home in, tea towels and cleaning cloths.

Contact for further information

Adult Education: 01223 264721
commed@catrust.co.uk

Enrolment and Payment

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

You can contact our office via the following:

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

Email: commed@catrust.co.uk

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

We can currently accept card payments within our office based in Comberton Village College. We also accept cash and cheques made payable to The Cam Academy Trust. We will also be available to collect payments in person on all sites, at the beginning of each term. However, if that is not possible, we can send out secure payment requests for fees, via a text message and email.

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/snow) will be replaced with an extra class at the end, wherever possible.

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 28th Oct – 01st Nov 2024

Spring Term Half term 17th Feb – 21st Feb 2025

Summer Term Half term 26th May – 30th May 2025

During the summer holiday period our office opens on reduced hours. 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 31st 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** 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>