


COMBERTON ACADEMY TRUST COURSE INFORMATION

Course Title	Practical Bread Making				
Course Description	<p>On this course you will learn the basics of bread making (types of flour, the role of yeast, salt, kneading, proving, shaping and baking). Through demonstration, discussion and practical work you will make delicious bread based items to take home each week.</p> <p>There will be opportunities to progress to different varieties of bread and similar products such as croissants and brioche, Italian breads (focaccia and pizza) and to incorporate such ingredients as olives, potato and garlic, red onion and parmesan and dried fruits.</p>				
Start Date	19-Sept 2016 31-Oct 2016 20-Feb 2017 5-June 2017	Day & Time	Monday 6.45-9.15pm	Venue	Cambourne Village College
Tutor Details	<p>Ken Attfield I was trained as a chef in five star hotels in London; I have worked in kitchens in both France and Holland. Later in my career I became a Catering Lecturer at Cambridge Regional College where I taught professional chefs. I am passionate about bread making and enjoy passing on my knowledge to others.</p>				
No. of wks	5	Terms			
Fee	£49 per 5 week course	Concessionary Fee		£36	
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			None		
Course aims & objectives					
<ul style="list-style-type: none"> To introduce or possibly expand the learners' knowledge of bread making through demonstrations, discussions and analysis of recipes and ingredients. To impart to the learners cooking techniques and skills to produce a range of different breads, To provide the learners with skills to review, experiment and adapt their own cooking techniques to the preparation of a variety of recipes not encountered on this course. 					

Progression – after this course what might you do next?	
How progress & success will be recorded	
Use of Tracker and feedback from the tutor.	
Additional course costs (e.g. visits, materials, books, equipment)	
None	
Materials/equipment required for first class	Ingredients and equipment list will be emailed to students before the first class.
Contact for further information	Community Education: 01223 264721 commed@combertonvc.org

Equalities statement

We are fully committed to equality of opportunity and welcome enrolments from everyone. 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 ensure that resources and equipment are accessible to all and make reasonable adjustments to ensure that all learners can access activities

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. Payments are not processed until classes are viable but please assume the class is running once payment has been sent, unless you hear to the contrary. Please send an SAE or email contact for confirmation or a receipt.

By Post: **Adult Education, Comberton Village College, Comberton, Cambridge, CB23 7DU.**

Cheques payable to: *Comberton Village College.*

In Person Please bring payment to the college reception.

9.00–4.45 pm Mon–Thurs & 7.00–9.30 pm Mon and Weds, term time only.

Summer Holiday: we pick up messages each week and return calls and emails. We are closed in other school holidays.

By Phone 01223 264721 and pay by debit card.

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) are available if you receive a means-tested benefit (evidence to be provided). It is also possible to pay by instalments and this method of payment is available even if you do not qualify for a concessionary fee. Please ask for details.

Safeguarding Statement

Arrangements have been made to make sure that you are safe in 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.