

COMBERTON ACADEMY TRUST COURSE INFORMATION

Course Title	<div><h1>Greek Cooking</h1></div>				
Course Description	This course is aimed at anybody who wants to try their hand at making traditional style Greek dishes. Learners will acquire the skills and knowledge to make homemade dishes and learn about its origin and ingredients.				
Start Date	10 th June 2017	Day & Time	Saturday 10.00am -2.00pm	Venue	Cambourne Village College
Tutor Details	Amanda Hoskins has worked as an adult cooking tutor for local colleges since 2013. She also runs her own private cooking courses “Cook With Amanda”, and is an approved demonstrator for the Women’s Institute. Amanda brings a fun and relaxed atmosphere to her varied course portfolio which suits all abilities and tastes.				
No. of wks	1	Terms		N/A	
Fee	£14	Concessionary Fee		£11	
Course Level:	Mixed ability			✓	
	Level 1, Level 2 (equiv. to GCSE / NVQ2)				
	Level 3 Equivalent GCE A Level				
Skills or qualifications needed for entry into the class			Basic cooking skills		
Course aims & objectives					
<p>On this single course we will be making Pastitsio - baked pasta dish including lamb and white sauce, and Spanakopita - a cheese and spinach pie.</p> <p>Serves 8 people</p>					
Progression – after this course what might you do next?					
Please refer to local college websites for other cooking courses					

How progress & success will be recorded	
Photographic evidence and tracker	
Additional course costs (e.g. visits, materials, books, equipment)	
Learners are required to bring their own ingredients	
Materials/equipment required for first class	<p><u>Pastitsio</u> 1 kg minced lamb Olive oil (about 1/3 of a cup) 1 medium onion 2 garlic cloves 2 cans chopped tomatoes 2 tablespoons ketchup ½ cup wine red or white 1 tablespoon oregano Salt & Pepper ½ kg macaroni 75g butter 1 cup grated cheese (cheddar or gouda) 4-5 tablespoons flour (bring extra just in case) 1 litre milk (full ideally) ¼ teaspoon ground nutmeg 1 egg</p> <p><u>Spanakopita - Greek Cheese and Spinach Pie</u> 200g bag spinach leaves 175g jar sundried tomato in oil 100g feta cheese, crumbled 2 egg ½ 250g pack filo</p> <p><u>Further items to bring:</u> Tea towel Dish cloth Oven gloves Sharp knife Kitchen towel Large deep oven proof dish (medium one if you are cooking for 4) large dinner plate Foil to protect food for journey home</p> <p><u>Please bring lunch or a snack with you</u></p>
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.