








CERES
2016 COURSE GUIDE

.....
LEARNING EXPERIENCES THAT
NURTURE YOU AND THE EARTH
.....

CERES.ORG.AU

CERES COURSE GUIDE 2016

Visit ceres.org.au for course and booking details

		JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
COOKING 													
◆ All things Quinces	from \$70					7TH							
Art of Preserving	from \$85				10TH					17TH			
Authentic Mexican	from \$75					11TH					12TH		
Edible Weeds	from \$85				16TH						15TH		
Fermentation	from \$85				3RD	29TH		10TH					
◆ Preserving Olives	from \$85					15TH							
Kombucha	from \$85					21ST						12TH	
Home Brewing	from \$60					14TH						6TH	
Indian Cooking	from \$85						26TH						
Moroccan Evening Feast	from \$70				13TH							9TH	
Raw Living Wholefoods	from \$65				9TH				21ST			19TH	4TH
Rustic Italian	from \$70						22ND		21ST				4TH
❖ Safe Food Handling	from \$100							8TH		30TH			
Sourdough Bread Baking	from \$115				3RD	21ST	18TH		28TH			9TH	
Spanish Evening Feast	from \$70						15TH						
◆ Tamil Feast Sri Lankan Evening Feast	from \$70				6TH		8TH		24TH		19TH		7TH
Turkish Cooking	from \$90						5TH					19TH	
Vegan Cooking	from \$90					8TH						13TH	
CHEESE 													
Blue Cheese	from \$150									4TH			
Camembert & Marscarpone Cheese	from \$150					1ST				4TH			
Cheddar Cheese	from \$150				17TH			14TH				20TH	
Fetta & Haloumi Cheese	from \$150			6TH		22ND		3RD					11TH
Mozzarella Cheese	from \$150			20TH				24TH			30TH		
Soft Goats Curd & Goat Camembert Cheese	from \$150						19TH						
Vegan Cheese Making	from \$105			13TH			29TH		6TH				3RD
Washed Rind Cheese	from \$150										9TH		
CRAFT 													
Basket Weaving	from \$105		27TH		3RD		5TH		14TH		2ND		4TH
Braided Rugs	from \$99				9TH		19TH						
Darn it!	From \$70						18TH						
Intro to Aromatherapy	from \$63					28TH					8TH		
Intro to Drawing and Sculpture	from \$72				23RD					24TH			
Natural Cosmetics	from \$99					15TH					16TH		
Natural Dyeing	from \$99						4TH						
Soap Making	from \$99				10TH	14TH		30TH					
Soy Candle Making	from \$99				17TH				7TH			27TH	
GARDENING 													
Backyard Beekeeping	from \$105		20TH										
Backyard Beekeeping Intensive	from \$105				16TH								
Backyard Chooks	from \$105					21ST							
◆ Biochar Garden	from \$105						25TH						
Edible Weeds	from \$90				16TH						15TH		
Gardening in Small Spaces	from \$105				16TH								
Garden Design	from \$105					29TH							
Growing Berries	from \$90						4TH						
Growing Mushrooms	from \$135			20TH			18TH						
◆ Herb and Companion Planting	from \$90						5TH						
Intro to Aquaponics	from \$105					14TH							
Intro to Permaculture	from \$105					15TH							
Kitchen Gardens for Schools & the Community	from \$105						4TH						
Organic Propagation of Vegetables & Herbs	from \$90			6TH					21ST				
Organic Vegetable Gardening	from \$180				3RD & 10TH					11TH & 18TH			
Pruning & Care of Fruit Trees	from \$90						4TH						
The Garden Pharmacy	from \$63					7TH					8TH		
* Complete Urban Farmer	from \$680		24TH Feb - 25TH May			21ST Apr - 21ST Jul				6TH Aug - 12TH Nov			
* Complete Urban Farmer - Advanced	from \$400							1ST July - 19TH Aug					
❖ Horticulture Units	from \$200				20TH Apr - 22ND Jun		7TH Jul - 10TH Aug		17TH Aug - 14TH Sept				
* Sustainable Gardening	from \$420					3RD May - 28TH June			2ND Aug - 20TH Sept		18TH Oct - 6TH Dec		
SUSTAINABILITY 													
◆ Building with Cob, Lime & Bottles	from \$90				9TH-17TH								
◆ Save Energy, Save Money	from \$25					28TH							
* Environmental Education	from \$450					28TH Apr - 16TH Jun							
◆ In depth Intro to Temperate Permaculture	from \$480					28TH May - 12TH Jun							
◆ International Australasian PDC - 72 hr	from \$1590					28TH May - 26TH Jun							
Permaculture Design Course (PDC) - 100 hr	from \$1650									3RD Aug - 9TH Nov			

Please refer to the CERES website as course dates are subject to change.

◆ New Course ❖ Nationally Accredited Training * ACFE Subsidised Course



COOKING

Get back to basics and make your own bread, preserve your harvest or become immersed in a new culture with our evening feasts. At the end of the workshop you will sit down together for a shared feast of your own making. You will leave the workshop with new inspiration and skills and a few recipes to try out at home.



CHEESE

In these hands-on workshops you will learn to make your own cheese at home. Classes are presented by *Cheeselinks* and also include a demonstration on making ricotta cheese. A new addition to our workshop program is Vegan Cheese. Workshops include detailed class notes and of course taste sampling!!



CRAFT

From soap making to natural cosmetics, natural dyeing to darning. Lighten your footprint and get back to "nanna skills". Our workshops are hands-on and conducted by passionate, expert presenters who will give you the confidence to replicate at home. Take home what you create and show off your masterpiece.



GARDENING

Grow the food you love to eat. Perfect for anyone wanting to get their hands dirty and grow their own veggies regardless of experience! Establish, nurture, harvest and share. Whether you're in an apartment or a sprawling piece of land, there's a gardening themed workshop for everyone.



THE COMPLETE URBAN FARMER

The Complete Urban Farmer course combines fourteen sessions including an introduction to permaculture, composting, bee keeping, propagating and seed saving, organic gardening – the list goes on! This program will give you the skills and knowledge to apply to your own urban patch or help you decide if a career in horticulture/permaculture is for you.

THE COMPLETE URBAN FARMER - ADVANCED

Aimed at the advanced level, this eight week course will delve deeper into our most popular Complete Urban Farmer topics. In-depth sessions on site analysis, design features, fruit production and fertilising with some additional sessions on food forests, habitats and DIY construction.

SUSTAINABLE GARDENING

Interested in hands on sustainable gardening? Enthused about growing your own organic fruit, herbs and vegetables to share with your family and friends? If you want to know more about organic gardening but don't know where to start than this course is for you. Join CERES Trainer, Justin Calverley as he introduces you to the basics of horticulture, permaculture and organic gardening.



ENVIRONMENTAL EDUCATION

This course has been designed for people interested in creating change for sustainability through education and communication. Experienced educators and industry mentors will take you through experiential approaches to environmental education and effective ways to change behaviours and take action for sustainability.

PERMACULTURE DESIGN COURSE

CERES PDC follows the Permaculture Educators Guild Syllabus which includes urban issues and reading the landscapes of cool temperate south-eastern Australia. The course is a mix of classroom presentations, workshops, design exercises, practical exercises and visits to properties to see permaculture in action. The course is delivered by a range of practicing permaculturists including David Holmgren, Joel Meadows and Graeme George.

NATIONALLY ACCREDITED TRAINING

CERES offers nationally recognised training in horticulture and hospitality. We are offering a range of courses in 2016 that comprise of single units and unit clusters for individuals. Refer to our calendar and website for dates. CERES also runs VET programs for schools and individual groups for full Certificates II in Horticulture and Kitchen Operations (RTO TOID: 3686).

Visit ceres.org.au for course and booking details
CERES provides tailored programs for small and large groups. CERES can also come to you.

CERES ENVIRONMENT PARK: CNR ROBERTS & STEWART STREETS, BRUNSWICK EAST, VICTORIA