



SCHOOL OF
DANDORI

The Joyful Jam Jamboree

Instructor:

Chef Marmalade McTwist

Location:

Canterbury

Course Type:

Culinary Arts

Cost:

£75.00

Learning Objectives

- Master the art of jam-making with unexpected ingredients.
- Understand the science behind preserving fruit.
- Discover delightful pairings between jams and cheeses.
- Learn creative labeling and packaging techniques.
- Gain confidence in hosting a jam-themed party.

Provided Materials

- Fresh fruits and vegetables
- Sugar and pectin
- Jars and lids
- Labels and decorative ribbons
- Jam and cheese tasting samples

Skills Developed

Preserving

Creative Cooking

Event Hosting

Food Pairing

Crafting

Course Description

Welcome to The Joyful Jam Jamboree, a uniquely zesty class where you'll dive into the sweet and sometimes savory world of jam-making. Led by the exuberant Chef Marmalade McTwist, this course is designed to delight and educate adults looking to blend fun with culinary skills. Set in the charming city of Canterbury, you'll explore the art of turning unexpected ingredients into glorious jars of joy. Each session involves hands-on jam-making, where students will learn the essentials of preserving fruit, transforming them into vibrant jams that will tickle taste buds. Discover the magic of using unusual ingredients like zucchini or lavender to create jams that break tradition and spark conversation. Chef Marmalade will guide you through the science of pectin and sugar, ensuring you understand the alchemy involved. But that's not all—students will also engage in curated tastings, pairing their creations with delightful cheeses to uncover harmonious flavour profiles. Learn the art of crafting charming labels and packaging, turning each jar into a personalized gift or centerpiece. Finally, take home the skills to host your very own jam-themed party, where your newfound expertise will bring joy and deliciousness to friends and family. Whether you're a jam novice or an aspiring preserve pundit, The Joyful Jam Jamboree promises laughter, learning, and a little bit of whimsy in every jar.