

Heng Shu Yun

DUSA Project 2014 Post-Event Report



Aim of Baking Workshop

The aim of this project is to organize a baking workshop for the Deaf, which would be facilitated by interpretation using sign language, so as to empower the Deaf by equipping them with a useful skill. Through working with the Deaf community for 3 years, I have come to realise that some of the Deaf are interested in learning some culinary skills, but are unable to find such courses that comes with sign language interpretation. Furthermore, I have also organised a very successful culinary course under Nanyang Technological University's Welfare Services Club in Regular Services Project for the Hearing Impaired (RSPHI), which received positive feedback from the Deaf. The post-event video can be accessed from this link <http://www.youtube.com/watch?v=xm7Kxl40SI8>. As such, I decided to organise a one-day baking workshop for a group of 10 Deaf participants with 7 volunteers.

Details of Baking Workshop

The baking workshop took place on 3rd January 2015 from 2.30 pm to 5.30 pm, and it involved 10 Deaf participants and 7 volunteers. The interpreter was Dorcas Cheong, who is also a fellow volunteer under Welfare Services Club's Regular Services Project for the Hearing Impaired. The other volunteers are Claris, Jingjie, Jia Ying, Liting and Ying Yi. The baking workshop is conducted in Chantilly Culinary Studio, and the instructor for the course is Cecilia Mardianah Hough. To find out more about Chantilly Culinary Studio, please access this website <http://www.chantilly.com.sg/#!about/c1w5j>. As quoted from Chantilly Culinary Studio's website, Cecilia Mardianah Hough has more than 8 years in teaching culinary classes, and is trained in classic European cuisine and worked in restaurants and hotels in South Africa before gaining international experience aboard the Queen Elizabeth II.

The Deaf participants were taught Chocolate Ganache Cake, and also American Carrot Cupcake. They prepared the dishes in teams of two, together with a volunteer. The instructor demonstrated how the recipes should be prepared, facilitated by sign language interpretation. This was followed by hands-on preparation by the participants.

Each Deaf participant paid \$10 for the workshop, and is subsidised \$40 for the total course fees of \$50. The instructor was also very kind to offer the course to us at a subsidized rate of \$50, from the usual price of \$70 for each participant. An additional \$100 were paid for extra ingredients so that the volunteers would also go home with some dessert.

Photos from Current Event









Acknowledgement

I would like to acknowledge Nanyang Technological University College of Science for giving me the opportunity to plan this meaningful baking workshop for the Deaf community. I would also like to thank Chantilly Culinary Studio for conducting the baking course at a subsidized rate. In addition, I would like to thank the interpreter Dorcas, and also the volunteers Jingjie, Jia Ying, Claris, Ying Yi and Li Ting for taking time and effort to help out in this event.