

SCHOOL ENRICHMENT

COOK & RUN - 1 HOUR COOKING SESSION

1 SESSION - MINIMUM OF 10 STUDENTS - £16.67P/P+VAT = £20.00
4 SESSIONS - MINIMUM OF 10 STUDENTS - £14.40P/P+VAT = £18.00
6 SESSIONS - MINIMUM OF 10 STUDENTS - £13.33P/P+VAT = £16.00
8 SESSIONS - MINIMUM OF 10 STUDENTS - £11.66P/P+VAT = £14.00
10+ SESSIONS - MINIMUM OF 10 STUDENTS - £10P/P+VAT = £12.00

COOK & DINE - 1 HOUR COOKING SESSION + 1 HOUR DINING

1 SESSION - MINIMUM OF 10 STUDENTS - £25.00P/P+VAT = £30.00
4 SESSIONS - MINIMUM OF 10 STUDENTS - £23.33P/P+VAT = £28.00
6 SESSIONS - MINIMUM OF 10 STUDENTS - £21.66P/P+VAT = £26.00
8 SESSIONS - MINIMUM OF 10 STUDENTS - £20.00P/P+VAT = £24.00
10+ SESSIONS - MINIMUM OF 10 STUDENTS - £18.33P/P+VAT = £22.00

IF YOU HAVE MULTIPLE CLASSES THAT YOU'D LIKE TO DISCUSS US TEACHING, PLEASE
CALL OR EMAIL US FOR A BESPOKE QUOTE.

WE HAVE HUNDREDS OF 1-HOUR LESSONS TO CHOOSE FROM BUT WE WILL ALWAYS
DISCUSS IN DETAIL WITH THE SCHOOLS WE WORK WITH THE SCHEDULE OF THE COURSE
AND TAILOR MAKE IT. TO GIVE YOU AN IDEA OF WHAT YOUR STUDENTS COULD LEARN
WITH US PLEASE SEE OUR SAMPLE 6 WEEK COURSE BELOW, FOR AGES 7+, FOR OLDER
STUDENTS, WE TACKLE MORE COMPLEX SKILL SETS INCLUDING BUTCHERY, FISH
FILLETING, CHOUX PASTRY ETC.

SCHOOL ENRICHMENT

WEEK 1:

AN INTRODUCTION TO COOKING, "CUISINE BRIGADE" HIERARCHY AND VARIOUS FACETS OF INTERNATIONAL CUISINE.

FRESH PASTA MAKING (TAGLIATELLE), CREATING PASTA FROM SCRATCH INCLUDING ROLLING AND CUTTING, EXPLAINING THE DRYING PROCESS - TAKE HOME FRESH TAGLIATELLE.

WEEK 2:

SUSHI MAKING (UTILISATION OF JAPANESE PRODUCTS), PLEASE NOTE, WE WILL BE USING FRESH SASHIMI GRADE FISH, SMOKED MEATS AND VEGETABLES FOR THE

STUDENTS TO LEARN THE DIFFERENT ASPECTS OF SUSHI MAKING.

WEEK 3:

MINESTRONE SOUP: PREPARATION OF SOUP BASE, UNDERSTANDING STOCK PREPARATION. KNIFE SKILLS IN PREPARING VEGETABLES.

WEEK 4:

EXOTIC FRUIT PAVLOVA WITH SORBET: KNIFE SKILLS WITH EXOTIC FRUIT PREPARATION. UNDERSTANDING AND CREATING THE PERFECT MERINGUE. SORBET MAKING.

WEEK 5:

PIZZA: BAKING SOURDOUGH BASE. KNIFE SKILLS FOR THE TOPPINGS, POMODORO SAUCE - SAUCIER SKILLS

WEEK 6:

MIXED FRUITS ZABAGLIONE WITH MADELEINE BISCUITS.

PLEASE NOTE: ALL PRODUCE IS FOR THE STUDENTS TO TAKE HOME AND ENJOY WITH THEIR FAMILIES AND FRIENDS. SOME OF THE BUTCHERY/FILLETING SESSIONS WILL SEE THE STUDENT LEAVE WITH RAW PRODUCE AND COOKING/STORAGE INSTRUCTIONS, IF YOU ONLY WANT STUDENTS TO LEAVE WITH COOKED PRODUCE, WE CAN OMIT CERTAIN LESSONS OR EXTEND THE CLASS TO SHOW THE STUDENTS COOKING TECHNIQUES.