

EDINBURGH NEW TOWN
COOKERY
SCHOOL



At Edinburgh New Town Cookery School we offer a variety of courses to suit most people whether you want to make cooking your career or are interested in developing your cooking skills for your own enjoyment.

The calendar of courses and events is added to as new courses are scheduled. For full details visit the current calendar at <http://www.entcs.co.uk/calendar>

www.entcs.co.uk

Table of Contents

Beginners Certificate Cookery Course	3
Intermediate/Advanced Cookery Certificate	3
Two Term Diploma	4
One Month Cookery Course	4
Two Week “Getting Ready for University” Course	4
1 Week Course.....	5
2 and 3 Day Courses	6
Teenagers Courses	7
Children’s Courses.....	7
Evening Classes	8
Weekday Cooking Courses.....	8
Evening Demonstrations.....	9
Daytime Demonstrations	9
One Day Workshops.....	10
Saturday Workshops – Easy Entertaining	11
Glenmorangie Cookery Workshops and Whisky Tasting	11
Wine Courses.....	12
Wine Tasting Course - ‘Wine Laid Bare’	12
Regional Wine and Food Tours - Italy	13
To Enrol:.....	13
Edinburgh New Town Cookery School Enrolment Form	14
Edinburgh New Town Cookery School.....	15
Terms & conditions of enrolment.....	15

BEGINNERS CERTIFICATE COOKERY COURSE

This eleven week course will give the student a thorough knowledge of basic cooking techniques. It is designed for those who may wish to become a professional cook or those who wish to learn a life skill. Students are given a thorough grounding in classical cookery.

Skills covered include: Knife skills, Roasting, Stocks, Sauces, Bread, Cakes, Meat preparation and cooking, Fish preparation and cooking, using gelatine, ice creams Students will cook a meal to be served in our dining room. There are practical cookery sessions and demonstrations which will help give the student the background knowledge they need. At the end of the term students will take a practical exam and will be able to cook simple meals for families and parties.

Students will cook a meal to be served in our dining room. There are practical cookery sessions and demonstrations which will help give the student the background knowledge they need. At the end of the term students will take a practical exam and will be able to cook simple meals for families and parties.

Courses	Date	Price
3 Month Beginners Certificate Cookery Course (11 week Course)	20 th September – 3 rd December 2010	£4750

INTERMEDIATE/ADVANCED COOKERY CERTIFICATE

This 11 week course is designed for those who have a firm knowledge and ability in basic cookery. It is for those who want to move their cookery skills on to the next level or for those competent cooks who want to have a formal training.

As with the beginners course classical cooking techniques are taught and there are demonstrations and practical cookery sessions. In this course we move on to: soufflés, French pastries, more complicated sauces, Preparation and cooking of shellfish, boning meat and pasta. The students will cook meals to be served in our dining room and will have a practical exam at the end of the course.

Course	Date	Price
3 Month Intermediate Certificate Cookery Course (11 week course)	Monday 19 th April 2010 – Friday 2 nd July	£5000
3 Month Intermediate Certificate Cookery Course (11 week course)	Wednesday 5 th January – Friday 18 th March 2011	£5000

TWO TERM DIPLOMA

The diploma is made up of the two terms and is particularly suitable for those who wish a thorough grounding in cookery skills to enable them to find a job in the food industry.

Course	Date	Price
Two Term Diploma	20 th September 2010 – 18 th March 2011	£9750

ONE MONTH COOKERY COURSE

This course is designed for those who want to learn the basic skills of cookery. It is particularly suitable for those who have just left school and are going on to university or will be having a gap year. The course will give skills that will be useful for surviving at University but with the knowledge gained on this course they will also be able to apply for jobs in Villas, Shooting Lodges or Ski Chalets, if taking a gap year or after University.

Course	Date	Price
One Month Cookery Course	Monday 12 th –Friday 6 th August 2010	£2500

TWO WEEK “GETTING READY FOR UNIVERSITY” COURSE

This course is designed for students who are about to go to college or university. They will learn basic cookery to help them survive healthily through their time away. We will cover basic cooking techniques, how to choose ingredients, how to use leftovers, how to budget and manage their money. They will leave with a goody bag of useful kitchen tools, an apron, a folder of easy, cheap but nutritious recipes and an enthusiasm for cooking.

Course	Date	Price
Getting Ready for University	Monday 30 th August – Friday 10 th September 2010	£1365

1 WEEK COURSE

This one week cookery course at Edinburgh New Town Cookery School is designed in a modular format so that you can join for the whole week or just a day or two if you wish. The week will run as follows:

Monday 7th : Knife Skills and techniques - You will be taught how to use your knives, how to sharpen them and which is the correct knife for which job. Once you have spent some time chopping and slicing you will start to go over some of the basic techniques that every cook should know in order to make their food taste much better. e.g. how to sweat vegetables and brown meat, how much seasoning to use and the best way to make use of herbs.

Tuesday 8th: Classic French Food - This day will be spent making classic French food suitable for the summer such as Tarte au Citron, Soupe au Pistou, Ratatouille, Rouget au Romarin.

Wednesday 9th: Healthy Eating - We will use the best of the summer foods to conjure up delicious dishes which do not pile on the pounds.

Thursday 10th: Mediterranean Food- You will cook dishes from several Mediterranean countries such as France, Italy, Greece, Turkey, Morocco and Jordan.

Friday 11th: Food for Entertaining - This day will be spent cooking dishes that are suitable for entertaining at home. We will give you tips on what can be prepared ahead and what can be frozen. You will cook starters, main courses and puddings.

Each day there will be a break for lunch when you can sample the food you have cooked with a glass of wine. The rest you will be take home so remember to bring some plastic containers.

The prices are as follows:

1 day	£150
2 days	£290
3 days	£415
4 days	£520
5 days	£600

Course	Date	Price
1 Week Cookery Course	7th – 11th June	£600

2 AND 3 DAY COURSES

The day starts at 9.45am and will be a mixture of practical cookery with short demonstrations throughout the day to ensure you get the most from the days at the school. The day finishes at approximately 4pm

Course	Date	Price
Mediterranean Kitchen – Take a trip around the countries of the Mediterranean, moving from Southern Europe to North Africa and on eastwards towards the Middle East. The trade routes set up by the Phoenicians many centuries ago still have an impact on the style of food of the countries bordering the Mediterranean and on this course we try to explore as many different flavours as we can.	Thursday 13 th and Friday 14 th May	£290
2 Day Beginners Course – These two days will cover knife skills, basic meat cookery, pastry and bread making, sauces, roasting, braising and interesting easy desserts	Thursday 20 th and Friday 21 st May	£290

TEENAGERS COURSES

These courses are designed for teenagers aged between 13 and 17. They will learn basic skills of cookery including how to weigh ingredients accurately, read recipes and how to clear up as they cook! They will learn how to produce simple dishes and meals.

All the ingredients and their lunch is supplied and they will come away with cooked dishes every day. They can come for just one or two days if they wish which will cost £75 per day.

10.00am – 4.30pm

Course	Date	Price
Teenager's 1 week Cookery Course	Monday 12 th – Friday 16 th April inclusive	£375
Teenager's 1 week Cookery Course	Monday 5 th July – Friday 9 th July	£375

CHILDREN'S COURSES

These courses are designed for children aged 9 – 12 inclusive. The menu will vary from day to day but they will be taught cooking skills and menus that they can use at home to impress and even more impressive they will be taught and encouraged to clear up and wash up as they go!

10 am – 3 pm.

Course	Date	Price
Children's two day course	Thursday 8 th and Friday 9 th April	£100
Children's one day course	Tuesday 1 st June	£50

EVENING CLASSES

The evening classes start at 6.30pm prompt and last for approximately 2 hours. The Beginners Evening Class will teach some of the basic cookery skills to enable you to read and understand recipes, learn cooking terms and handle cooking equipment with confidence. You will learn a variety of dishes which you can take home with you to enjoy. The Intermediate 1 Evening Class will follow on from the Beginners Class so that you can take all 10 classes or join in with the last 5 if you wish.

The Easy Dinner Parties Evening Class will start at 6.30pm. You will cook a three course meal each evening which, at the end of the class you can sit down and enjoy with a glass of wine. The evening will finish at approximately at 9.30pm

Course	Date	Price
Beginners Evening Class Wednesday Evening for 5 weeks	21 st April –19 th May inclusive	£250
Intermediate 1 Wednesday evening for 5 weeks	26 th May –23 rd June	£250
Easy Dinner Parties for Busy People Tuesday Evening for 4 weeks	27 th April – Tuesday 18 th May	£250

WEEKDAY COOKING COURSES

These courses will take place every Tuesday for 4 weeks from 10am – 2pm. They are designed for people who cannot attend evening classes but have the day free and will teach some of the basic cookery skills to enable you to read and understand recipes, learn cooking terms and handle cooking equipment with confidence. You will learn a variety of dishes which you can take home with you to enjoy and will have recipes that can be repeated over again to become favourites.

Courses	Date	Price
Weekday “10 to 2” course Tuesday for 4 weeks - Beginners	Tuesday 27 th April – 25 th May	£360
Weekday “10 to 2” Course Tuesday for 4 weeks – Intermediate 1	8 th June – 29 th June	£360

EVENING DEMONSTRATIONS

Come along to the Cookery School to enjoy an evening's demonstration on a variety of subjects. Enjoy a glass of wine whilst you watch and taste the food cooked. 6.30pm – 9.30pm

Course	Date	Price
Carving Course – watch a variety of joints being carved and have a go yourself if you wish. Then enjoy a two course dinner in the dining room which will include the meats that have been carved in the demonstration	Thursday 22 nd April	£55
	Thursday 7 th October	£55
Summer Dishes – Watch a demonstration of recipes using the best of summer ingredients and enjoy the food you have seen demonstrated in our dining room with a glass of wine.	Thursday 20 th May	£55

DAYTIME DEMONSTRATIONS

These are half day demonstrations followed by lunch. Arrive at 9.45 am for coffee and the demonstration starts at 10am. You will watch the dishes being prepared and then taste them all over lunch, with a glass of wine, in our dining room. 9.45 – 2pm

Course	Date	Price
Summer Cooking – A selection of dishes suitable for entertaining over the summer	Friday 7 th May	£55

ONE DAY WORKSHOPS

Arrive at 9.45 am for coffee or tea whilst you watch a short demonstration and run through the day's recipes. You will then cook dishes that will be suitable for lunch, which you can enjoy, in our kitchen, with a glass of wine. We will start cooking again at approximately 2pm and will cook some dishes suitable to be taken home and enjoyed later! The day will draw to a close around 4pm

Course	Date	Price
Gluten Free Cookery	Wednesday 21 st April	£150
Cooking for the Family	Wednesday 28 th April	£150
Baking	Wednesday 3 rd February	£150
Relaxed Entertaining	Tuesday 11 th May	£150
Prepare Ahead Entertaining	Wednesday 12 th May	£150
Thai Cooking	Saturday 4 th June	£150
Healthy Eating	Wednesday 9 th June	£150
Curries from round the World	Saturday 24 th April	£150
Italian Kitchen	Saturday 15 th May	£150
Fish and Shellfish course	Saturday 26 th June	£150

SATURDAY WORKSHOPS – EASY ENTERTAINING

Arrive at 9.45 am for coffee or tea whilst you watch a short demonstration and run through the day's recipes. You will then cook three courses that are suitable for dinner parties and will take into account the seasons. You can then enjoy the meal in the kitchen, with a glass of wine. The day will finish at approximately 2pm- giving you plenty of time to go shopping!

Course	Date	Price
Saturday Workshop – Easy Entertaining	17 th April	£100
Saturday Workshop– Easy Entertaining	8 th May	£100
Saturday Workshop– Easy Entertaining – Meat free (Fish and Vegetarian)	22 nd May	£100
Saturday Workshop – Easy Entertaining	19 th June	£100

GLENMORANGIE COOKERY WORKSHOPS AND WHISKY TASTING

Arrive at 9.45am for coffee or tea whilst you watch a short demonstration and run through the day's recipes. Spend the morning learning to cook dinner party dishes, which you will be able to enjoy for lunch. Tom Bruce-Gardyne will take you through a tutored whisky tasting, which will include some food and whisky matches, in the afternoon. The day will draw to a close at approximately 3.30

Course	Date	Price
Glenmorangie Cookery Workshop and Whisky Tasting	12 th June	£130

WINE COURSES

WINE TASTING COURSE - 'WINE LAID BARE'

If you've ever felt bewildered by too much choice in wine – all those labels, grape varieties and regions – this tutored four week wine tasting course is the answer.

The aim is simple: to unlock a fascinating subject, giving you confidence in your own tastes whilst having fun. We will take wine back to basics i.e. ripeness, acidity, tannin and alcohol, and explore each through a wide variety of wines.

We will meet the star grapes – 'The Magnificent Seven', compare examples from the Old and New World, and pitch Champagne against other fizz, whilst learning about matching food and wine.

- *Week 1: A Balancing Act – key components in every wine and what to look for.*
- *Week 2: The Stars – Exploring styles of Cabernet, Chardonnay and Sauvignon from around the world.*
- *Week 3: The Co Stars – More about other leading grape varieties*
- *Week 4: All That Sparkles... Separating the fizz from the hype in Champagne and its many look-alikes and more about food and wine matching.*

Course	Date	Price
<p>Wine Tasting Course - 'Wine Laid Bare' (Evening)</p> <p>Please note these take place on a Monday evening but the last one is on Tuesday to allow for the Bank Holiday on the 31st May.</p>	<p>10th, 17th, 24th May and 1st June 2010</p> <p>Time 18.30 -20.30</p>	<p>£135</p>

REGIONAL WINE AND FOOD TOURS - ITALY

Take a virtual tour around different regions of each country; you will taste some local foods , which will be complimented with wines from the same region.

Course	Date	Price
Regional Wine and Food Tours (Italy)	12 th April 2010 Time 18.30 – 20.30	£40
Regional Wine and Food Tours (Italy)	8 th May 2010 (Saturday) Time 18.00 – 20.00	£40

TO ENROL:

To join any of the above courses, please complete the enrolment form and return with full payment (cheques made out to The Edinburgh New Town Cookery School Ltd) to 7 Queen Street, Edinburgh, Scotland EH2 1JE

EDINBURGH NEW TOWN COOKERY SCHOOL ENROLMENT FORM

SURNAME:	
First Name:	
Title: (Mr/Mrs/Miss/other)	Date of birth:
Address:	
Home telephone number:	Mobile telephone number:
Email address:	
Course title & start date:	
Deposit enclosed: £	
Name and address for account if different from above:	
Any special circumstances the school should be aware of ie allergies, specific requirements:	
Next of kin:	
Address:	
Telephone:	
Source of introduction:- recommended, read about in press, website.	

I HAVE READ AND ACCEPT THE TERMS AND CONDITIONS OF EDINBURGH NEW TOWN COOKERY SCHOOL

Signature of Applicant: _____ Date _____

Signature of Parent or Guardian if under 18: _____

EDINBURGH NEW TOWN COOKERY SCHOOL TERMS & CONDITIONS OF ENROLMENT

1. Applicants for full time courses should enclose the deposit with completed enrolment form. If someone other than the applicant is to pay fees, that person's name and contact details must be listed.
2. Applicants for short courses eg- one day, five day, evening class or demonstrations must enclose full fees with completed enrolment form.
3. Cheques should be made payable to: Edinburgh New Town Cookery School Limited.
4. The applicant and person responsible for payment of fees should sign the terms and conditions indicating their agreement.
5. Applicants must adhere to school rules, which will be outlined at the start of a course.
6. For courses of 1 month's duration or longer all fees must be paid no less than 4 weeks before the start of a course.
7. If fees are unpaid the school will have the right to re-allocate the place.
8. Deposits and fees will only be returned if the school cannot offer a place.
9. If the school considers a student's behaviour unacceptable the school will be entitled to refuse entry to further classes, without any refund being granted.
10. A student may terminate the agreement with ENTCS, only in writing, 6 weeks before the start of the course.
11. ENTCS is entitled to cancel any course at any time subject to the full refund of deposit and fees paid.
12. ENTCS will not be liable for loss of personal property on the premises.