

# 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. This calendar of events is still being added to with some dates to be confirmed and we also have wine courses.

## 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.

<b>Courses</b>	<b>Date</b>	<b>Price</b>
3 Month Beginners Certificate Cookery Course (11 week course)	5 <sup>th</sup> January – 19 <sup>th</sup> March 2010	£4750
3 Month Beginners Certificate Cookery Course (11 week Course)	20 <sup>th</sup> September – 3 <sup>rd</sup> 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.

<b>Course</b>	<b>Date</b>	<b>Price</b>
3 Month Intermediate Certificate Cookery Course (11 week course)	Wednesday 5 <sup>th</sup> January – Friday 18 <sup>th</sup> 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 <sup>th</sup> September 2010 – 18 <sup>th</sup> 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 31 <sup>st</sup> May – Friday 25 <sup>th</sup> June	£2500
One Month Cookery Course	Monday 12 <sup>th</sup> –Friday 6 <sup>th</sup> 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 an apron, a folder of easy, cheap but nutritious recipes and an enthusiasm for cooking.

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

## FEBRUARY HALF TERM COURSES

### TEENAGERS 3 DAY COOKING COURSE

Come and learn to cook lots of recipes to entertain family and friends.

This course is 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! 10.30am – 4.30pm

Course	Date	Price
Teenagers 3 day Cookery Course	15,16,17 February 2010	£220

### FAMILY 1 DAY COOKING COURSE

*Spend a day together, learning to cook some delicious dishes.* Children (from age 9 upwards) and a favourite adult e.g. Mum, Dad, Aunt, Uncle, Granny, Grandpa or whoever! 10am – 3pm.

Course	Date	Price
Adult & child one day course	Friday 19 <sup>th</sup> February	£120

### 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 10.00am – 4.30pm

Course	Date	Price
Teenager's 1 week Cookery Course	Monday 12 <sup>th</sup> – Friday 16 <sup>th</sup> April inclusive	£375
Teenager's 1 week Cookery Course	Monday 5 <sup>th</sup> July – Friday 9 <sup>th</sup> 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 <sup>th</sup> and Friday 9 <sup>th</sup> April	£100

## 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	6 <sup>th</sup> January – 3 <sup>rd</sup> February inclusive	£250
	21 <sup>st</sup> April – 19 <sup>th</sup> May inclusive	£250
Intermediate 1 Wednesday evening for 5 weeks	10 <sup>th</sup> February – 10 <sup>th</sup> March inclusive	£250
	26 <sup>th</sup> May – 23 <sup>rd</sup> June	£250
Easy Dinner Parties for Busy People Tuesday Evening for 4 weeks	2 <sup>nd</sup> March – 23 <sup>rd</sup> March inclusive	£250
	27 <sup>th</sup> April – Tuesday 18 <sup>th</sup> 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.

<b>Courses</b>	<b>Date</b>	<b>Price</b>
Weekday “10 to 2” course Tuesday for 4 weeks - Beginners	Tuesday 19 <sup>th</sup> January – 9 <sup>th</sup> February	£360
Weekday “10 to 2” Course Tuesday for 4 weeks – Intermediate 1	Tuesday 23 <sup>rd</sup> February – 16 <sup>th</sup> March	£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.

<b>Course</b>	<b>Date</b>	<b>Price</b>
Evening Demonstration	Dates to be confirmed	£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

<b>Course</b>	<b>Date</b>	<b>Price</b>
Healthy Eating	Wednesday 13 <sup>th</sup> January	£150
Quick and Easy Party Food	Wednesday 20 <sup>th</sup> January	£150
Gluten Free Cookery	Wednesday 3 <sup>rd</sup> February	£150
Vegetarian	Wednesday 10 <sup>th</sup> February	£150
Prepare Ahead Entertaining	Wednesday 3 <sup>rd</sup> March	£150
Breadmaking	Wednesday 10 <sup>th</sup> March	£150
Thai Cooking	Wednesday 17 <sup>th</sup> March	£150
Curries from round the World	Saturday 23 <sup>rd</sup> January	£150
Basic Cooking Skills for the Tentative Cook	Saturday 6 <sup>th</sup> February	£150
Mediterranean Food	Saturday 20 <sup>th</sup> March	£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	16 <sup>th</sup> January	£100
Saturday Workshop– Easy Entertaining	30 <sup>th</sup> January	£100
Saturday Workshop– Easy Entertaining	13 <sup>th</sup> March	£100

## EASY ENTERTAINING VALENTINE'S DAY SPECIAL COURSE

Cook a special Valentine's Day meal with or for a loved one. Start the day at 9.45 am and cook Oysters Rockefeller served with a glass of Champagne, Grilled Marinated Honey and Lime Salmon and Chocolate Panna Cotta with Berry Compote. You have the choice of eating the prepared food round the kitchen table or taking it away with you to enjoy later. The day draws to a close, after lunch, at approximately 2.30 pm

Course	Date	Price
Saturday Workshop– Easy Entertaining, Valentine's Day Special Course*	13 <sup>th</sup> February	£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	27 <sup>th</sup> February	£130
Glenmorangie Cookery Workshop and Whisky Tasting	20 <sup>th</sup> March	£130

## 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

<b>Course</b>	<b>Date</b>	<b>Price</b>
Vegetarian Cookery (2 days) – Make interesting and varied vegetarian dishes using a variety of vegetables and pulses	28 <sup>th</sup> & 29 <sup>th</sup> January	£275
Billingsgate Fish Course with CJ Jackson (2days) The first day will be “Catch of the Day” where you will learn how to prepare and fillet fish prior to cooking a variety of dishes. The second day will be spent learning about and cooking shellfish	(27 <sup>th</sup> and 28 <sup>th</sup> March)	£320
Pastry and Bread Making (2 days) – On day one learn to make feather light pastries including, shortcrust, puff, pate sucree and pate sable and on the second day learn how to use yeast and make yeasted breads, sourdough breads and unleavened bread	4 <sup>th</sup> & 5 <sup>th</sup> March	£275
Italian Kitchen (2days) – Spend two days cooking a wide variety of dishes from all over Italy	11 <sup>th</sup> & 12 <sup>th</sup> March	£275
Cookery Essentials (3 days) – This three day course is particularly designed for people who would like a concentrated training in the basics of cookery whether with knife skills, cooking meat or making sauces	24 <sup>th</sup> , 25 <sup>th</sup> & 26 <sup>th</sup> March	£400

## 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
Wine Tasting Course - 'Wine Laid Bare' (Evening)	2nd March – 23rd March 2010	£135

### ITALY UNCORKED

Part of a series of one off wine evening classes looking at wines from around, focussing on a country per week.

From Trentino-Alto Adige, through Tuscany to Calabria travel the length of Italy to learn about the country's great wines, the grapes used and the regions they come from.

The evening starts at 6.30 pm and finishes at approximately 8.30 pm

Course	Date	Price
Wine Evening Courses (Evening) - Italy	2nd February 2010	£35

## FRANCE UNCORKED

Part of a series of one off wine evening classes looking at wines from around, focussing on a country per week.

From Bordeaux to Provence, Loire Valley to Alsace, discover the primary wine producing regions in France. Learn about the classic French grape varieties and understand the French wine classification systems.

The evening starts at 6.30 pm and finishes at approximately 8.30 pm

<b>Course</b>	<b>Date</b>	<b>Price</b>
Wine Evening Courses (Evening) - France	9th February 2010	£35

## SPAIN UNCORKED

Part of a series of one off wine evening classes looking at wines from around, focussing on a country per week.

From Vino de mesa to Gran Reserva discover a country of quality wine as you develop your understanding of Spanish wine.

The evening starts at 6.30 pm and finishes at approximately 8.30 pm

<b>Course</b>	<b>Date</b>	<b>Price</b>
Wine Evening Courses (Evening) - Spain	23rd February 2010	£35

## 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.

<b>Course</b>	<b>Date</b>	<b>Price</b>
Regional Wine and Food Tours (Evening)	13 <sup>th</sup> April 2010	£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.