



## Upcoming classes

### [Young Chefs](#)

2pm - 5pm  
August 31st

### [Intro to Vegetarian and Vegan cooking](#)

September 2nd

### [Thai, Malay & Indonesian](#)

September 9th

### [Introduction to Cake-making & decorating](#)

September 13th, 20th & 27th

### [Spanish Tapas & Pintxos](#)

September 16th

### [Skills evening class - Pasta](#)

September 19th

### [Bread-making - Continental & Sourdough](#)

September 23rd

### [Introduction to Chocolate-making](#)

September 30th

### [Skills evening class - Knife skills](#)

October 4th

### [French Macarons](#)

October 7th

### [Introduction to Chocolate-making](#)

October 8th

### [Skills class - Sauces](#)

October 11th

### [Thai Street Food](#)

October 14th



## Summer 2017 Newsletter

Hi Tom,

It's not long since the start of the summer holidays and it feels like summer has been and gone already!

If, like us, you're desperately seeking the sun somewhere, you'll have been, or will be going, away on your jollies this month. We like to use that time to plan for your return to the glorious range of workshops and courses we have lined up for you.

### 'INTRODUCTION' & 'SKILLS' CLASSES AT YORK COOKERY SCHOOL



These are classes that are aimed at *everyone* and *all* skill levels.

The idea is to increase your repertoire and range of skills so, even if you are a skilled cook, you may find something of interest here.

- [Introduction to Cake-making & decorating](#) evening course - September 13th, 20th & 27th
- [Skills class - Pasta making](#) evening class - September 19th
- [Introduction to Chocolate-making](#) - September 30th
- [Skills class - Knife skills](#) evening class - October 4th
- [Skills class - Sauces](#) evening class - October 11th
- [Introduction to Pastry](#) - November 4th

If you've never been to us before, our evening classes are a fantastic way to get started as they're short and sweet and really great value.

We'd love to see you at the Cookery School and if there is a cuisine or style of cookery that you'd like to learn about that you can't find on the website, simply drop us an [email](#). If there's enough interest, we'll do our very best to put a class together!

## TEAM-BUILDING EVENTS & PARTIES

Alongside our cookery classes and courses, we run lots of team-building cooking events and cookery parties for birthdays, hens, stags - in fact, for any event worth celebrating!

A cookery event is a bit different and a really fun way to bring people together in an environment that brings out strengths in everyone.

We have different packages to suit the size of your party or team and everything is tailored to you to create the best fit on the day.

Take a look at our [Events](#) page for more information and make sure to [get in touch](#) if you'd like to find out more.



## COOKING IN THE CLASSROOM - November 1st

Teaching young children to cook is one of the most important life skills they can learn. Sadly, there's less cooking in schools these days but we plan to do our bit to change that with our 'twilight' sessions aimed at Primary School teachers.

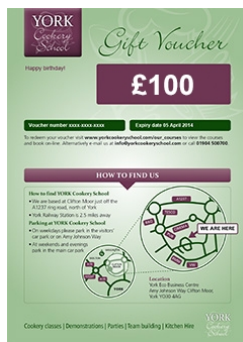


We've teamed up with [York Edible Schools](#) to create a [unique session](#) designed specifically to help teachers with a range of recipes they can teach their class in a safe environment whilst including all the necessary skills to tick off many of the boxes on the national curriculum.

Whilst we hope to run more of these in the future, places are limited so [book now](#) to avoid disappointment.

## DON'T FORGET...

### • OUR GIFT VOUCHERS; THE PERFECT GIFT



A [YORK Cookery School gift voucher](#) is the perfect present for the cooking enthusiast in your life; especially if you add an embroidered [YORK Cookery School apron](#) to your order! That way they'll have a parcel to unwrap on the big day.

(You can add an apron to your basket when you buy a class or voucher and then choose to have it posted out to you.)

A voucher is the perfect gift if you're unsure which class they may like to attend, giving them the choice.

- [OUR YOUNG CHEF'S WORKSHOPS](#) are aimed at children with a desire to learn about food. No experience is necessary as we teach them the skills they'll need to create a variety of dishes.

## [Seasonal Game Masterclass](#)

October 21st

## [Indian Curry Classics](#)

October 28th

## [Cooking in the Classroom](#)

November 1st

## [Introduction to Pastry](#)

November 4th

Many more classes are available and full details are on our [website](#).

Places on each class are subject to availability. Book now to avoid disappointment.



## Useful links

[Cookery classes](#)

[Our chefs](#)

[Events & team building](#)

[News](#)

[Gift vouchers](#)

[Our location](#)

[Kitchen hire](#)



- **TO FOLLOW US ON**  
**[FACEBOOK](#), [TWITTER](#) & [INSTAGRAM](#).** If you want to keep up to date with our latest offers and news, social media is the best place.



We love coming out into the community and demonstrating what we love to do at the School so, if you know of any events where they'd like a cookery demonstration, please do ask them to [get in touch](#).

We hope you have a fantastic summer and, as always, we can't wait to see you at the Cookery School, very soon.

**Kate & Fraser.**



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