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## Upcoming classes



## May 2016 Newsletter

Hi Kate,

Once again, we're in the throes of preparing for another food festival here in York. This time it's a 'taster' festival ahead of the main event in September. For more information, take a look at the York Food Festival website:

[www.yorkfoodfestival.com](http://www.yorkfoodfestival.com)

It's great to get involved with all the local businesses who grow, create and supply such fantastic produce to our local community.

Kate will be there, demonstrating a seasonal bake (click [here](#) for the recipe), on Saturday June 11th at 2pm. Come along and sample what she makes!



### **Vegetarian & Vegan workshop**

May 22nd

### **Breadmaking Workshop**

May 28th

### **Persian Cuisine**

May 29th - FULLY BOOKED

### **Young Chef Workshops**

June 2nd & 3rd

### **Thai Steet Food**

June 4th

### **French Macarons**

June 10th

### **Vegetarian & Vegan**

June 11th

### **Italian Cuisine**

June 18th

### **French Cuisine Masterclass**

(Father's Day Special)

June 19th

### **Persian Cuisine**

1st July

### **Seafood Masterclass with Steph Moon**

2nd July

### **Vegan & Vegetarian**

July 3rd

## OUR YOUNG CHEF WORKSHOPS



At YORK Cookery School, we're very keen to ensure the younger generation are equipped with a full toolkit of culinary skills, ready for when they'll be cooking for themselves. (They can spend the years inbetween practicing at home, cooking meals for you!)

Our Young Chef workshops are the perfect place for them to learn the basics of cooking a family meal whilst learning about food safety and how to safely handle kitchen equipment.

It's a fun, practical, hands-on experience which everyone enjoys. To see what's on the menu for the half-term (June) and the summer holidays (August), click [here](#).

### Popular classes

#### French Macaron Workshop June 10th

Learn how to make these delicate French treats in a fun-filled, hands-on workshop headed up by Kate Clarkson, YORK Cookery School's 'creator of all things sweet'.

Places go quickly so be sure to [book](#) soon.



#### Thai Street Food, June 4th



Our ever-popular Thai Street Food workshop is back again! Our head chef/tutor, Keith Miller, shares his own culinary travel experiences whilst guiding you through some of the typical dishes served on the streets of Thailand.

Click here to [book](#).

## DON'T FORGET...

### UPCOMING & NEW CLASSES

Our Summer term is now under way with lots of great classes coming up over the next few months.

To book, or to browse our other classes, just go to our [website](#) where there's loads of different classes to choose from.

### YORK COOKERY SCHOOL VOUCHERS

Our personalised vouchers are a great way to surprise the person in your life who has an interest in food or simply enjoys cooking. A voucher allows them to choose the class they'd like to attend and would make a perfect gift for birthdays and special events.

With a great choice of classes including breadmaking, world cuisines and macarons, there's something for everyone. Brilliant for that last minute gift as you can print them off at

### Mexican Cuisine

July 9th

### French Macarons

July 15th

To view all our courses and book your place, please click [here](#).



### Useful links

[Cookery Classes](#)

[Our talented chefs](#)

[Our ethos](#)

[Gift vouchers](#)

[Team building](#)

[Kitchen hire](#)

[Tailor-made events](#)

home!

You can check out the classes available simply by going to the [website](#).

You can create your personalised gift voucher [here](#).



## OUR LOYALTY SCHEME

Our loyalty scheme works really well for individuals but have you considered sharing a card with a friend?

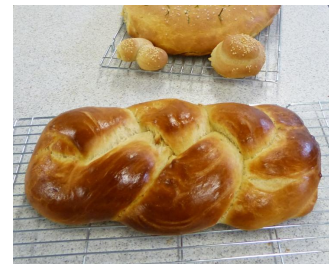


Get a new stamp each time you come along to a class and, either, get your sixth class free or, if you come with a friend or partner, you'll each get a stamp for two classes (four stamps) and then you can share the cost of your third visit to us!



We're always keen to hear from you if there are any classes you think we should add to the calendar. Please [let us know](#) if there's any particular cuisine you'd like to learn about.

Our Facebook and twitter pages are the best place to learn about all of our latest offers and news first. Simply 'like' our page on [facebook](#). You can also follow us on [twitter](#) (@yorkcookerysch).



We look forward to welcoming you to the School.

Happy cooking!

Kate & Fraser



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