







COOKERY AT CHRIST'S HOSPITAL SCHOOL

SPECIALIST PROGRAMME

The Cookery programme at Christ's Hospital School is for 11-17 year old students. Students will learn how to create delicious and beautifully presented dishes as well as learning about bread making, desserts and baked goods. It's a fun and educational course, perfect for those who are passionate about cooking and baking

The course is designed and run by the Head Executive Chef at Christ's Hospital School, who has many years working in restaurants and the catering industry. The course takes place in the new catering building on the Christ's Hospital campus.

In our Specialist Cookery programme we include 6 cookery sessions over a two-week period; a total of 12 hours

Session 1 (2hrs) - Bread making Session 2 (2hrs) - Cake baking

Session 3 (2hrs) - Puddings & desserts Session 4 (2hrs) - Knife skills & butchery

Session 5 (2hrs) - Preparing & cooking fish

Session 6 (2hrs) - Plate finishing

Summer 2021 price: £300 per student (included; all tuition with our experienced and qualified Executive Head Chef, all necessary equipment and ingredients)







To get an idea of what a 2-week residential Elac course at Christ's Hospital School + the Cookery specialist programme add-on looks like this summer, see our sample programme below.

You can find lots of information about our Christ's Hospital School course at **www.elac.co.uk/christs-hospital-school/**

For more information, or to sign up to an Elac course call +44 1225 443261 or email info@elac.co.uk









CHRIST'S HOSPITAL SCHOOL SAMPLE SUMMER PROGRAMME

SPECIALIST COOKERY PROGRAMME

The structure of your programme in the summer may be different



