

APRIL

Sunday 1st April (Level 2+)

Baking Essentials

£45

Classic pastries – amazing results.
10.00 a.m. – 1.00 p.m. Led by Margaret Bryant

10th to 13th April (Level 2+)

Young Chef's Academy

£160
4 days

Fun filled, inspiring, exhausting – and the results are impressive.
10.00 a.m. – 3.00 p.m. Led by Margaret Bryant

Saturday 14th April (Level 3+)

Patisserie Masterclass

£120

With the arrival of spring, then it may be a good idea to get your baking and patisserie skills finely tuned.
11.00 a.m. – 4.00 p.m. Led by Peter Vaughan

Sunday 15th April (Level 2+)

Adult & Child Bread

£65
for 2 of you

Smells great, tastes delicious and the results are impressive.
Your own bakery workshop.
10.00 a.m. – 1.00 p.m. Led by Margaret Bryant

16th, 23rd & 30th April (Level 1)

Starting from Scratch

£90 for
3 sessions

Learn to enjoy cooking even with limited equipment and skills.
7.00 p.m. – 9.00 p.m. Led by Judy Dain

Sunday 29th April (Level 2+)

Persian Masterclass

£120

Come on this class and let Peter pass down his skills from an expert he trained with.
11.00 a.m. – 4.00 p.m. Led by Peter Vaughan



Classes run at the Cookery School at the White Horse Business Centre, Devizes.

There will be a combination of demonstration, tasting and hands-on experience.

All equipment is provided.

Food, drinks, recipes, and treats to take home are included in the price.

Please give prior notice of any food intolerances or allergies when booking so that these can be taken into account.

So that you get the best from the day we limit the class size to 9.

Full payment is required on booking to secure your place. Transfers or refunds are available up to 15 working days before the event. No refund or transfer is available after this time.

All classes are suitable for vegetarians; please inform us when booking.

Confidence level guide:

Level 1

would prefer to have my own personal chef at home

Level 2

able to follow a recipe but would like to know how to adapt them

Level 3

feel confident cooking for friends, but would like some inspiration

Level 4

feel ready to let go of the recipe and create my own

Level 5

feel good enough to cook for Gordon Ramsay

Email: info@vaughanskitchen.co.uk
Unit 8 White Horse Business Centre,
Hopton Industrial Estate,
Devizes, Wiltshire, SN10 2HJ

Courses
start from
£45



.....a naturally balanced approach

COOKERY CLASS PROGRAMME

January - April 2012

For bookings please call on:
01380 530203
www.vaughanskitchen.co.uk

JANUARY

Saturday 21st Jan (Level 3+) **£120**
Intermediate Baking

An inspirational baking class to help spark your interest in this much loved & skilled art.
11.00 a.m. – 4.00 p.m. Led by Peter Vaughan

Sunday 22nd Jan (Level 2+) **£65**
for 2 of you
Adult & Child
Dig for Victory

The humble but versatile vegetable
10.00 a.m. – 1.00 p.m. Led by Margaret Bryant

Sunday 29th Jan (Level 2+) **£120**
Moroccan Masterclass

The secret of falafel making is revealed!
11.00 a.m. – 4.00 p.m. Led by Peter Vaughan

Gift Vouchers

Are you looking for the perfect present?

Gift vouchers are ideal for those who love cooking or may need more confidence in order to enjoy it more.

They can use their voucher in any class, but will need to book in advance.

Call in at The Bistro, 7 Little Britton, Devizes, or phone to purchase a voucher.

FEBRUARY

Sunday 5th Feb (Level 2+) **£45**
Baking Essentials

Kneading, proving, shaping and baking.
10.00 a.m. – 1.00 p.m. Led by Margaret Bryant

6th, 13th & 20th Feb (Level 1) **£90**
for 3 sessions
Starting from Scratch

Learn to enjoy cooking even with limited equipment and skills.
7.00 p.m. – 9.00 p.m. Led by Judy Dain

Saturday 11th Feb (Level 2+) **£120**
Winter Warmers

Just the class to help you thaw out – comfort food that hits the spot.
11.00 a.m. – 4.00 p.m. Led by Peter Vaughan

13th to 17th Feb (Level 2+) **£200**
5 days
Young Chef's Academy

Hugely popular and oversubscribed in October – book early to avoid disappointment.
10.00 a.m. – 3.00 p.m. Led by Margaret Bryant

Saturday 25th Feb (Level 2+) **£65**
for 2 of you
Adult & Child
Pastry

The basis for a huge number of dishes and fantastic when you get it right!
10.00 a.m. – 1.00 p.m. Led by Margaret Bryant

Sunday 26th Feb (Level 2+) **£120**
Caribbean Masterclass

What better way to spice up the cold damp days of February than with a tropical Caribbean day.
11.00 a.m. – 4.00 p.m. Led by Peter Vaughan

MARCH

Saturday 10th March (Level 3) **£120**
Fish Masterclass

Cooking fish is not easy and over cooked fish is the worst possible thing to serve – come along to improve your confidence.
11.00 a.m. – 4.00 p.m. Led by Peter Vaughan

Sunday 11th March (Level 2+) **£45**
Baking Essentials

Focus on cakes and cookies.
10.00 a.m. – 1.00 p.m. Led by Margaret Bryant

Saturday 17th March (Level 2+) **£65**
for 2 of you
Adult & Child
Supper Specials

Working together to create wonderful supper meals for all the family.
10.00 a.m. – 1.00 p.m. Led by Margaret Bryant

Saturday 24th March (Level 2) **£100**
High Class Low Carbs

Make carb-cutting tasty, fun and easy
10.00 a.m. – 4.00 p.m. Led by Carol Smith-Tavinor

Sunday 25th March (Level 2+) **£100**
Puddings & Desserts

Producing that impressive end to a meal.
11.00 a.m. – 4.00 p.m. Led by Lyn Lewis & Margaret Bryant

More details about the courses and the tutors leading them can be found on our website:
www.vaughanskitchen.co.uk