



daylesfordORGANIC
COOKERY SCHOOL
CALENDAR 2024 - 2025

OCTOBER 24						
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	1	2 B Balanced, £250 ●	3 Pickles, Preserves & Ferments, £210 ●	4 Game Preparation & Cooking, £210 ● Curry Night, £85 ★	5 Seasonal Dinner Party, £210 ●	6 Chef Skills Masterclass, £145 ●
7	8	9 Pasta Masterclass, £145 ●	10 Plant Based Kitchen, £210 ●	11 Artisan Bread Making, £210 ● Soufflé Masterclass, £75 ▲	12 Wild & Foraged, £210 ●	13 The Art of Afternoon Tea, £145 ●
14	15	16 Effortless Canapés, £145 ●	17 Eat Well, Live Better, £210 ●	18 Nose-To-Tail: Butchery, £210 ● Chef's Table Supper, £125 ★	19 Quick & Simple Suppers, £210 ●	20 Family Cooking Together, £95 ●
21	22	23 B Balanced, £250 ●	24 Seafood: Preparation & Cooking, £210 ●	25 Game Preparation & Cooking, £210 ●	26 Seasonal Dinner Party, £210 ● Chef's Table Supper, £125 ★	27 Lazy Brunch, £145 ●
28	29	30 Budding Chefs 5-8 yrs, £65 ● Junior Chefs 9-13 yrs, £65 ●	31 Classic French Cooking, £210 ●			

PICKLES, PRESERVES & FERMENTS

Fermented foods are a powerhouse of gut-friendly nutrition, help fight food waste and pack a flavour punch. Explore a variety of preserved foods from chutneys, jams, bottles fruit and syrups to sauerkraut and kimchi over a series of tasters, demonstrations and hands-on sessions with our Cookery School tutors.

LAND, WILD & SEA

Gain a new appreciation for different cuts of organic meat, sustainably sourced seafood and fresh seasonal produce with these courses, which focus on practical tips, essential techniques and in-depth knowledge.

DINING EVENTS & 2-HOUR COURSES

Sit down and relax while our chefs prepare a feast in front of your eyes, paired with wines from our wine stall. You will learn more about the ingredients, methods and techniques of each dish as you enjoy an unforgettable dining experience. Or join us for one of our new 2-hour courses, and learn how to master soufflés, steaks and more.

NOVEMBER 24						
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
				1 Curries From Around The World, £210 ●	2 Quick & Simple Suppers, £210 ●	3 Chef's Table Sunday Roast, £125 ★
4	5	6 Floristry & Cooking Experience, £145 ●	7 Nose-To-Tail: Butchery, £210 ●	8 Pasta Masterclass, £145 ● Chef's Table Supper, £125 ★	9 Seasonal Dinner Party, £210 ●	10 Chef Skills Masterclass, £145 ●
11	12	13 Flavours From The Middle East, £210 ●	14 Artisan Bread Making, £210 ●	15 Game Preparation & Cooking, £210 ●	16 Quick & Simple Suppers, £210 ● Steak Night, £75 ▲	17 Family Cooking Together, £95 ●
18	19	20 The Art of Afternoon Tea, £145 ●	21 The Italian Kitchen, £210 ●	22 Seafood: Preparation & Cooking, £210 ● Food & Wine Tasting, £100 ★	23 Seasonal Dinner Party, £210 ●	24 Lazy Brunch, £145 ●
25	26	27 Daylesford Seasonal Salads, £145 ●	28 Eat Well, Live Better, £210 ●	29 Quick & Simple Suppers, £210 ● Chef's Table Supper, £125 ★	30 The Perfect Christmas Table, £210 ●	

MARKET GARDEN GATHER & COOK

Reconnect with nature on this special course that celebrates organic growing, cooking and eating in harmony with the seasons. We grow hundreds of varieties of organic fruit, vegetables, salads leaves and other edible crops at Daylesford. Our 30-acre organic Market Garden is normally closed to the public, but this course is an opportunity to explore the incredible growing spaces. You'll spend the morning harvesting fresh, flavourful produce straight from the ground before returning to the Cookery School with trugs and baskets full of ingredients where you'll then learn how to transform the haul into delicious meals, guided by our Tutors.

ARTISAN & COOKERY SKILLS

Our artisan cookery courses focus on taking your cooking to the next level. Our tutors will show you how to pay close attention to specific ingredients and exacting methods to gain a deeper understanding that will help you master expert skills in anything from patisserie to bread making.

CHILDREN & TEENAGERS

These courses for young cooks focus on fun, inspiring ways to teach practical skills and nurture a lifelong love for good food. Students will get hands-on making their own delicious meals using ingredients from our organic farm, learning techniques and recipes they can repeat at home.

DECEMBER 24						
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
						1 Pasta Masterclass, £145 ●
2	3	4 B Balanced, £250 ●	5 Simple Sauces, Stocks & Vinaigrettes, £145 ●	6 The Perfect Christmas Table, £210 ●	7 Quick & Simple Suppers, £210 ● Chef's Table Supper £125 ★	8 Chef Skills Masterclass, £145 ●
9	10	11 Artisan Bread Making, £210 ●	12 Seasonal Dinner Party, £210 ●	13 Edible Christmas Gifts, £210 ●	14 The Perfect Christmas Table, £210 ●	15 Effortless Canapés, £145 ●
16	17	18 B Balanced, £250 ●	19 Quick & Simple Suppers, £210 ●	20 The Art of Afternoon Tea, £145 ● Soufflé Masterclass, £75 ▲	21 Edible Christmas Gifts, £210 ● Chef's Table Supper £125 ★	22 Lazy Brunch, £145 ●
23 Budding Chefs 5-8 yrs, £65 ● Junior Chefs 9-13 yrs, £65 ●	24	25	26	27	28 Family Cooking Together, £145 ●	29 Pizza From Scratch, £145 ● 30 Effortless Canapés, £145 ●

Our cookery courses are inspired by what's in season and growing on our organic farm offering unique experiences suitable for all levels. Join our team of passionate tutors in our beautiful cookery school in the Cotswolds for an unforgettable day of delicious food, culinary insights and plenty of fun.

Daylesford Organic, Gloucestershire GL56 0YG
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PRIVATE & GROUP BOOKINGS

Enjoy exclusive use of our Cookery School for a fun, inspiring day preparing a feast together and learning new skills. Ideal for team away-days, memorable weekends with friends, special birthdays or marking important milestones. Please contact our team to find out more.

GIFT CARDS

A wonderful way to give new skills, memorable experiences and encourage budding passions. Cookery School gift cards are redeemable against any of our courses and dining events, arriving beautifully gift-wrapped or send it via email with an eGift Card. Visit our website to purchase.

LAND, WILD & SEA

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DINING EVENTS & 2-HOUR COURSES

Sit down and relax while our chefs prepare a feast in front of your eyes, paired with wines from our wine stall. You will learn more about the ingredients, methods and techniques of each dish as you enjoy an unforgettable dining experience. Or join us for one of our new 2-hour courses, and learn how to master soufflés, steaks and more.

WELLBEING & NUTRITION

Relax and revive with courses that cater for specific dietary regimes, intolerances or simply those looking for inspiration for nourishing, wholesome dishes that nurture body, mind and spirit.

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CHILDREN & TEENAGERS

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CLASSIC FRENCH COOKING

From farmhouse to 'Haute Cuisine' via bistro classics, in this new course we will take a tour through one of the 'Grand Dames' of world cuisine, where the quality, seasonality and freshness of ingredients are of paramount importance. Whilst lightness of touch, hearty bold flavours and traditional techniques combine to create wonderful dishes in the classic French style. Bon appetite!

JANUARY 25						
Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
		1	2	3	4 Quick & Simple Suppers, £210 ●	5 Family Cooking Together, £95 ●
6	7	8 B Balanced, £250 ●	9 Eat Well, Live Better, £210 ●	10 Seafood: Preparation & Cooking, £210 ● Chef's Table Supper, £125 ★	11 Seasonal Dinner Party, £210 ●	12 Chef Skills Masterclass, £145 ●
13	14	15 The Art of Afternoon Tea, £145 ●	16 Timeless British Favourites, £210 ●	17 Artisan Bread Making, £210 ●	18 Quick & Simple Suppers, £210 ● Chef's Table Supper, £125 ★	19 Family Cooking Together, £95 ●
20	21	22 Floristry & Cooking Experience, £145 ● Marmalade Making, £75 ●	23 Classic French Cooking, £210 ●	24 Nose-To-Tail: Butchery, £210 ● Curry Night, £85 ★	25 Seasonal Dinner Party, £210 ●	26 Lazy Brunch, £145 ●
27	28	29 B Balanced, £250 ●	30 Pasta Masterclass, £145 ●	31 Plant Based Seasonal Supper, £125 ★		



SIMPLE SAUCES, STOCKS & VINAIGRETTES

Sauces have the ability to enhance many dishes, adding vibrancy, contrast and flavour, yet far too often sauces are not present in home cooking. In this new course, we will explore the classic and the contemporary covering an array of recipes from reductions, pan sauces, emulsifications and vinaigrettes to give every day cooking a new lease of life. Whether you are a beginner or a seasoned cook, our Tutors will guide you on your way to developing your skills in the kitchen giving you the confidence to whip up a variety of flavour combinations to impress friends and family.

FEBRUARY 25							MARCH 25						
Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
					1 Quick & Simple Suppers, £210 ●	2 Effortless Canapés, £145 ●						1 Seasonal Dinner Party, £210 ● Chef's Table Supper, £125 ★	2 Lazy Brunch, £145 ●
3	4	5 Daylesford Seasonal Salads, £145 ●	6 Eat Well, Live Better, £210 ●	7 Floristry & Cooking Experience, £145 ●	8 Seasonal Dinner Party, £210 ●	9 Chef's Table Sunday Roast, £125 ★	3	4	5 Pasta Masterclass, £145 ●	6 Eat Well, Live Better, £210 ●	7 Simple Sauces, Stocks & Vinaigrettes, £145 ● Chef's Table Supper, £125 ★	8 Quick & Simple Suppers, £210 ●	9 Chef Skills Masterclass, £145 ●
10	11	12 The Art of Afternoon Tea, £145 ●	13 The Italian Kitchen, £210 ●	14 Cooking With Your Valentine, £210 ● Chef's Table Supper, £125 ★	15 Seasonal Dinner Party, £210 ●	16 Chef Skills Masterclass, £145 ●	10	11	12 Timeless British Favourites, £210 ●	13 Pizza From Scratch, £145 ●	14 Flavours From The Middle East, £210 ●	15 Seasonal Dinner Party, £210 ●	16 Family Cooking Together, £95 ●
17	18	19 Cakes & Bakes, £210 ●	20 Budding Chefs 5-8 yrs, £65 ● Junior Chefs 9-13 yrs, £65 ●	21 Curries From Around The World, £210 ●	22 Quick & Simple Suppers, £210 ● Steak Night, £75 ●	23 Family Cooking Together, £95 ●	17	18	19 The Art of Afternoon Tea, £145 ●	20 Classic French Cooking, £210 ●	21 Seafood: Preparation & Cooking, £210 ●	22 Quick & Simple Suppers, £210 ●	23 Sunday Roast Chef's Table, £125 ★
24	25	26 B Balanced, £250 ●	27 Artisan Bread Making, £210 ●	28 Nose-To-Tail: Butchery, £210 ●			24	25	26 B Balanced, £250 ●	27 Artisan Bread Making, £210 ●	28 Nose-To-Tail: Butchery, £210 ●	29 Seasonal Dinner Party, £210 ● Chef's Table Supper, £125 ★	30 Lazy Brunch, £145 ●



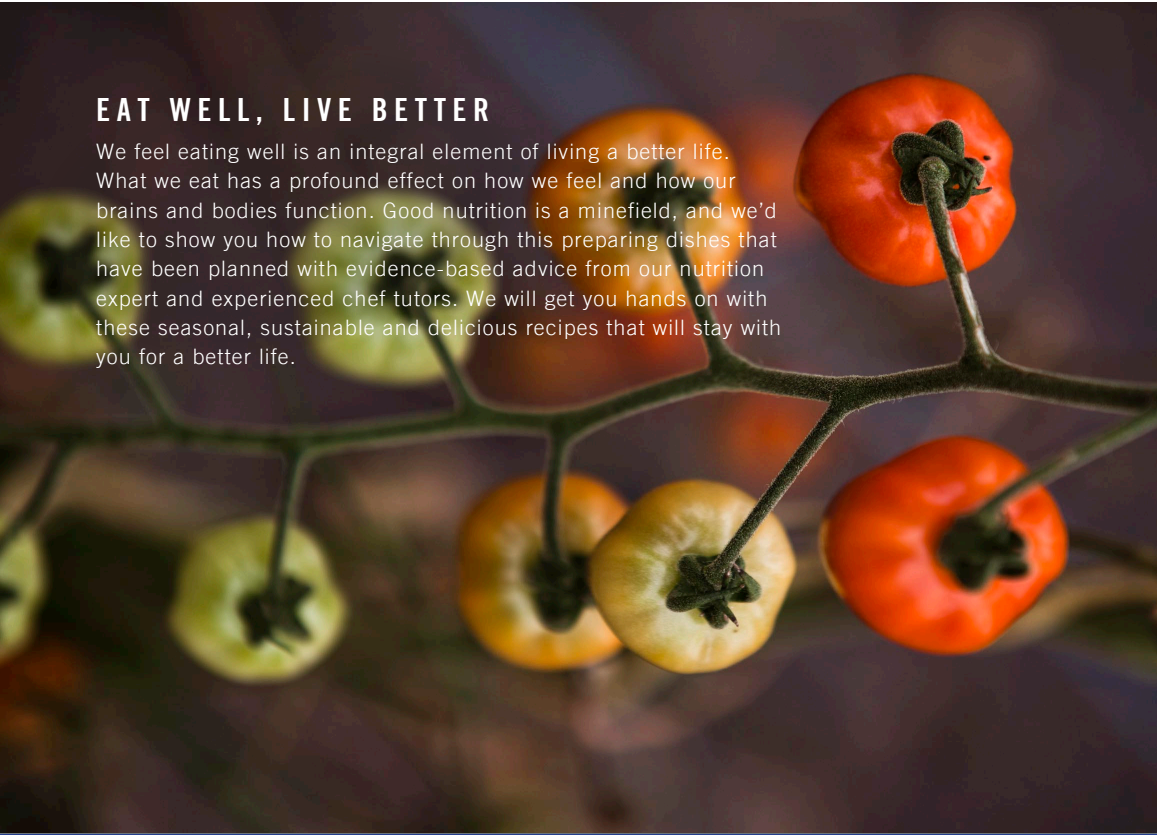
GAME PREPARATION & COOKING

Underrated yet delicious, nourishing and sustainable, game shouldn't be daunting. Let our tutors show you how to make the most of ingredients including venison, pigeon and rabbit, from plucking right through to mastering seasonal recipes which are full of flavour.

APRIL 24						
Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
1	2	3 Budding Bakers 5-8 yrs, £65 ● Junior Bakers 9-13 yrs, £65 ●	4 Eat Well, Live Better, £210 ●	5 The Italian Kitchen, £210 ● Curry Night, £85 ★	6 Seasonal Dinner Party, £210 ●	7 Family Cooking Together, £95 ●
8	9	10 Flavours From The Middle East, £210 ●	11 Seafood: Preparation & Cooking, £210 ●	12 Simple Sauces, Stocks & Vinaigrettes, £145 ●	13 Quick & Simple Suppers, £210 ● Chef's Table Supper, £125 ★	14 Chef's Table Sunday Roast, £125 ★
15	16	17 Effortless Canapés, £145 ●	18 Floristry & Cooking Experience, £145 ●	19 Seasonal Dinner Party, £210 ● Chef's Table Supper, £125 ★	20 Artisan Bread Making, £210 ●	21 Family Cooking Together, £95 ●
22	23	24 Pasta Masterclass, £145 ●	25 Nose-To-Tail: Butchery, £210 ●	26 Eat Well, Live Better, £210 ● Steak Night, £75 ●	27 Wild & Foraged, £210 ●	28 Lazy Brunch, £145 ●
29	30					

MAY 24							JUNE 24						
Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
		1 B Balanced, £250 ●	2 Timeless British Favourites, £210 ●	3 Classic French Cooking, £210 ●	4 Quick & Simple Suppers, £210 ● Chef's Table Supper, £125 ★	5 Chef Skills Masterclass, £145 ●						1 Seasonal Dinner Party, £210 ●	2 Family Cooking Together, £95 ●
6	7	8 The Art of Afternoon Tea, £145 ●	9 Seafood: Preparation & Cooking, £210 ●	10 Cakes & Bakes, £210 ● Food & Wine Tasting, £100 ★	11 Seasonal Dinner Party, £210 ●	12 Family Cooking Together, £95 ●	3	4	5 B Balanced, £210 ●	6 Classical French Cooking, £210 ●	7 The Great British Picnic, £145 ● Chef's Table Supper, £125 ★	8 Mastering the BBQ, £210 ●	9 Chef Skills Masterclass, £145 ●
13	14	15 Floristry & Cooking Experience, £145 ●	16 Flavours From The Middle East, £210 ●	17 Artisan Bread Making, £210 ● Chef's Table Supper, £125 ★	18 Quick & Simple Suppers, £210 ●	19 Effortless Canapés, £145 ●	10	11	12 Pasta Masterclass, £145 ●	13 Wild & Foraged, £210 ●	14 Curries From Around The World, £210 ●	15 Quick & Simple Suppers, £210 ● Chef's Table Supper, £125 ★	16 Lazy Brunch, £145 ●
20	21	22 Pasta Masterclass, £145 ●	23 Eat Well, Live Better, £210 ●	24 Plant Based Kitchen, £210 ●	25 Mastering the BBQ, £210 ● Chef's Table Supper, £125 ★	26 Daylesford Seasonal Salads, £145 ●	17	18	19 Floristry & Cooking Experience, £145 ●	20 Artisan Bread Making, £210 ●	21 Nose-To-Tail: Butchery, £210 ● Soufflé Masterclass, £75 ●	22 Seasonal Dinner Party, £210 ●	23 Chef's Table Sunday Roast, £125 ★
27	28	29 Flying the Nest: Student Cookery, £145 ●	30 Budding Chefs 5-8 yrs, £65 ● Junior Chefs 9-13 yrs, £65 ●	31 Nose-To-Tail: Butchery, £210 ● Curry Night, £85 ★			24	25	26 Pickles, Preserves & Ferments, £210 ●	27 Eat Well, Live Better, £210 ●	28 Quick & Simple Suppers, £210 ●	29 Fire Pit Cooking, £210 ● Fire Pit Chef's Table Supper, £125 ★	30 The Great British Picnic, £145 ●

JULY 24						
Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
1	2	3 B Balanced, £250 ●	4 Market Garden Gather & Cook, £210 ●	5 Seasonal Dinner Party, £210 ● Botanical Garden Drinks, £75 ●	6 Mastering the BBQ, £210 ●	7 Chef Skills Masterclass, £145 ●
8	9	10 Cakes & Bakes, £210 ●	11 The Italian Kitchen, £210 ●	12 Quick & Simple Suppers, £210 ●	13 Fire Pit Cooking, £210 ● Fire Pit Chef's Table Supper, £125 ★	14 Lazy Brunch, £145 ●
15	16	17 Effortless Canapés, £145 ●	18 Seafood: Preparation & Cooking, £210 ●	19 Seasonal Dinner Party, £210 ●	20 Fire Pit Cooking, £210 ● Fire Pit Chef's Table Supper, £125 ★	21 Family Cooking Together, £95 ●
22	23	24 Eat Well, Live Better, £210 ●	25 Market Garden Gather & Cook, £210 ●	26 Classic French Cooking, £210 ● Steak Night, £75 ●	27 Mastering the BBQ, £210 ●	28 The Art of Afternoon Tea, £145 ●
29	30	31 Timeless British Favourites, £210 ●				



EAT WELL, LIVE BETTER

We feel eating well is an integral element of living a better life. What we eat has a profound effect on how we feel and how our brains and bodies function. Good nutrition is a minefield, and we'd like to show you how to navigate through this preparing dishes that have been planned with evidence-based advice from our nutrition expert and experienced chef tutors. We will get you hands on with these seasonal, sustainable and delicious recipes that will stay with you for a better life.

AUGUST 24							SEPTEMBER 24						
Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
			1 Artisan Bread Making, £210 ●	2 Simple Sauces, Stocks & Vinaigrettes, £145 ● Botanical Garden Drinks, £75 ●	3 Mastering the BBQ, £210 ●	4 Daylesford Seasonal Salads, £145 ●							1 The Great British Picnic, £145 ●
5	6	7 Budding Chefs 5-8 yrs, £65 ● Junior Chefs 9-13 yrs, £65 ●	8 Pickles, Preserves & Ferments, £210 ●	9 Quick & Simple Suppers, £210 ●	10 Fire Pit Cooking, £210 ● Fire Pit Chef's Table Supper, £125 ★	11 Chef Skills Masterclass, £145 ●	2	3	4 Pasta Masterclass, £145 ●	5 Market Garden Gather & Cook, £210 ●	6 Cakes & Bakes, £210 ● Chef's Table Supper, £125 ★	7 Seasonal Dinner Party, £210 ● Botanical Garden Drinks, £75 ●	8 Chef Skills Masterclass, £145 ●
12	13	14 Effortless Canapés, £145 ●	15 Market Garden Gather & Cook, £210 ●	16 The Italian Kitchen, £210 ●	17 Fire Pit Cooking, £210 ● Fire Pit Chef's Table Supper, £125 ★	18 Family Cooking Together, £95 ●	9	10	11 Flavours From The Middle East, £210 ●	12 Artisan Bread Making, £210 ●	13 Pickles, Preserves & Ferments, £210 ● Steak Night, £75 ●	14 Quick & Simple Suppers, £210 ●	15 The Art of Afternoon Tea, £145 ●
19	20	21 Flying the Nest: Student Cookery, £145 ●	22 Seafood: Preparation & Cooking, £210 ●	23 Butchery Masterclass, £210 ● Food & Wine Tasting, £100 ★	24 Mastering the BBQ, £210 ●	25 Lazy Brunch, £145 ●	16	17	18 Floristry & Cooking Experience, £145 ●	19 Curries From Around The World, £210 ●	20 Seasonal Dinner Party, £210 ● Chef's Table Supper, £125 ★	21 Harvest Festival	22 Family Cooking Together, £95 ●
26	27	28 Budding Chefs 5-8 yrs, £65 ● Junior Chefs 9-13 yrs, £65 ●	29 Pizza From Scratch, £145 ●	30 Quick & Simple Suppers, £210 ●	31 Seasonal Dinner Party, £210 ● Chef's Table Supper, £125 ★		23	24	25 Eat Well, Live Better, £210 ●	26 Quick & Simple Suppers, £210 ●	27 Timeless British Favourites, £210 ● Chef's Table Supper, £125 ★	28 Wild & Foraged, £210 ●	29 Lazy Brunch, £145 ●