



One Day Classes		10am - 4pm	Kids Masterchef Sundays		2pm - 5pm
Saturday, 12 January 19	Indian Cookery		Sunday, 3 February 19		
Saturday, 19 January 19	Italian		Sunday, 10 March 19		
Saturday, 26 January 19	Thai		Sunday, 14 April 19		
Saturday, 9 February 19	Seasonal Scottish		Sunday, 12 May 19		
Saturday, 16 February 19	French Country Cooking		Sunday, 16 June 19		
Saturday, 23 February 19	Fish & Shellfish		Sunday, 11 August 19		
Saturday, 2 March 19	Spanish Tapas		Sunday, 22 September 19		
Saturday, 9 March 19	Healthy Family Suppers		Sunday, 20 October 19		
Saturday, 16 March 19	Dough		Sunday, 24 November 19		
Sunday, 24 March 19	The Art of Chocolate		Sunday, 15 December 19		
Saturday, 30 March 19	Curries of the World				
Saturday, 6 April 19	Thai				
Saturday, 13 April 19	Introduction to Butchery		Kids Masterchef Summer Camp		
Saturday, 20 April 19	Italian		11am - 5pm		
Saturday, 27 April 19	Vegetarian Cookery		Monday, 8th July until Friday 12th July 19		
Saturday, 11 May 19	Mediterranean		Monday 22nd July until Friday 26th July 19		
Saturday, 18 May 19	Fish & Shellfish				
Saturday, 25 May 19	Indian Cookery		Drink Masterclasses		
Saturday, 1 June 19	Modern Asian		2pm - 4.30pm		
Sunday, 2 June 19	Macarons, Eclairs & Marshmallows		Saturday, 2 March 19	Big Reds of the World	
Saturday, 15 June 19	Middle Eastern		Saturday, 11 May 19	Gin, Glorious Gin!	
Saturday, 29 June 19	Thai		Saturday, 3 August 19	Scottish Beers & Brewing	
Saturday, 3 August 19	Italian		Saturday, 28 September 19	Gin, Glorious Gin!	
Saturday, 10 August 19	Dough		Saturday, 23 November 19	Great Whites of the World	
Saturday, 17 August 19	Spanish Tapas				
Saturday, 24 August 19	Mediterranean		Food Masterclasses		
Saturday, 31 August 19	Street Food		7pm - 10pm		
Saturday, 7 September 19	Thai		Thursday, 7 February 19	Fish & Shellfish	
Saturday, 14 September 19	Introduction to Butchery		Thursday, 11 April 19	Tapas	
Saturday, 28 September 19	Indian Cookery		Thursday, 6 June 19	Quick & Healthy	
Saturday, 5 October 19	French Country Cooking		Thursday, 1 August 19	Indian	
Sunday, 6 October 19	Classic French Puddings		Thursday, 3 October 19	Chocolate Masterclass	
Saturday, 12 October 19	Seasonal Scottish		Thursday, 5 December 19	The Perfect Family Christmas	
Saturday, 19 October 19	Dough				
Saturday, 26 October 19	Modern Asian		Seasonal Tasting Dinners		
Saturday, 2 November 19	Seasonal Scottish (Game)		7pm - 10pm		
Saturday, 9 November 19	Healthy Family Suppers		Friday, 22 March 19	Spring	
Saturday, 23 November 19	Italian		Friday, 14 June 19	Summer	
Saturday, 30 November 19	Fish & Shellfish		Friday, 13 September 19	Harvest	
Saturday, 14 December 19	Perfect Christmas Cookery		Friday, 20 December 19	Winter	
Saturday, 21 December 19	Curries of the World				
Weber Grill Academy		various times	Flavours Food & Wine Evenings		
Sunday, 31 March 19	Weber Essentials		7pm - 10pm		
Sunday, 28 April 19	Barbecue Classics		Friday, 22 February 19	Flavours of Spain	
Sunday, 26 May 19	The Art of Charcoal Grilling		Friday, 26 April 19	Flavours of France	
Sunday, 23 June 19	Weber Essentials		Friday, 5 July 19	Flavours of the Mediterranean	
Saturday, 6 July 19	Barbecue Classics		Friday, 30 August 19	Flavours of Italy	
Sunday, 7 July 19	The Art of Charcoal Grilling		Friday, 11 October 19	Flavours of South America	
Saturday, 27 July 19	Weber Essentials		Friday, 29 November 19	Flavours of France	
Sunday, 28 July 19	Barbecue Classics				
Sunday, 25 August 19	The Art of Charcoal Grilling				
Glenfiddich Gourmet Cookery School		10am - 5pm			
Saturday, 2 February 19					
Saturday, 4 May 19					
Saturday, 22 June 19					
Saturday, 7 December 19					
Champagne Day for Ladies		10am - 5pm			
Saturday, 23 March 19					
Saturday, 8 June 19					
Saturday, 21 September 19					
Saturday, 16 November 19					



Winter



Spring



Summer



Autumn

NEW FOR 2019

Quick & Healthy Masterclass and Healthy Family Suppers

Brand new for 2019, these courses compliment the school's dedication to health and wellness. As the barriers between consumers and their food continue to be built, we are passionate about empowering people with simple, healthy, delicious recipes to make sure that individuals, families and friends are left happily nourished.

Drinks Masterclasses

(Big Reds of the World, Great Whites of the World, Scottish Beers & Brewing & Gin Glorious Gin!)

These two and a half hour masterclasses are a perfect gift for those who have an interest in wines, beers or spirits and are hosted by our panel of drinks experts, many of them leaders in their field. An interesting and informative insight into your chosen subject, these classes will also have plenty of tasters- with our Gin Glorious Gin day even including making your own gin as part of the day!

Regional Courses (Thai, Indian, French Country Cooking etc.)

Our regional courses give you an invaluable insight into the ingredients, influences and techniques that make each cuisine special. We will cover a number of courses from our chosen country, each of which you will recreate and eat together around our dining table.

Skills Courses (Fish & Shellfish, Introduction to Butchery, Dough etc.)

Skills courses allow students to either learn brand new techniques or to turn a passion into a skill. We will explain and practice the fundamental and essential techniques necessary to mastering each skill. We will prepare a number of dishes together, eating around our dining table.

Glenfiddich Gourmet Cookery School & Champagne Day for Ladies

These courses have gained a wonderful reputation over the many years that we have offered them. A full day of cooking hearty, earthy dishes will end with a whisky nosing hosted by one of the Glenfiddich Ambassadors, true experts on the grain and its maturation, always proves a fantastic day out.

Designed to mirror our Glenfiddich day, our Champagne Day for Ladies certainly delivers on elegance as you are welcomed into our kitchen in the morning to be guided through a number of delicious dishes, which we will cook and eat together. After pudding, our Bell Tower Room will be the setting for a tasting of a number of champagnes and other bubbles hosted by our expert sommelier.

Dining Experiences (Seasonal Tasting Menu & Flavours of the World)

Always proving hugely popular, our food and wine experiences offer the opportunity to sit back, relax and let our team of experienced tutors prepare an outstanding dinner in our Bell Tower Room. Whether it's our Flavours of the World dinners, packed with information, as well as delicious food and wine, or our 7-course Seasonal Tasting Menus, highlighting the finest local produce available to us within each season.

Masterclasses

Held on Thursday evenings, our Masterclasses focus on individual topics such as Scottish Game, Fish & Shellfish and Chocolate. In addition to bringing you a number of recipe demonstrations and tasters, we promise evenings of lively foodie chat, which are both informative and great value for money.