



the  
**French House Party**  
experience



# French Gastro Academy

## Course Dates 2012

<b>Gourmet Explorer Advanced Course</b> <b>£1,550</b> 7 days all-inclusive per person • Various outings included	<b>24 - 30 June 2012</b>					
		Maximum class size	Hours of Tuition	Single Room Supplement	Start Day	End Day
<b>6 night/7 day Gourmet Explorer Advanced course</b> - Aimed at proficient or professional cooks, or chefs seeking a higher degree of French culinary skill.						

<b>Cuisine in Brief Weekend Cookery Break £525</b> 3 days all-inclusive per person	<b>6 – 8 April 2012</b>					
	<b>4 – 6 May 2012</b>	Maximum class size	Hours of Tuition	Single Room Supplement	Start Day	End Day
<b>15 – 17 June 2012</b>	<b>21 – 23 September 2012</b>	<b>2 night/3 day Cuisine in Brief</b> offers an intensive and action-packed hands-on programme, cooking with an inspirational French master chef and tasting local wines during a private vineyard visit.				

<b>Gourmet Explorer Cookery Holiday</b> <b>£1,200</b> 6 days all-inclusive per person • Various outings included	<b>20 – 25 April 2012</b>					
	<b>18 – 23 May 2012</b>	Maximum class size	Hours of Tuition	Single Room Supplement	Start Day	End Day
<b>9 – 14 September 2012*</b> (This course starts on Sunday through to Friday)	<b>5 – 10 October 2012</b>	<b>5 night/6 day Gourmet Explorer</b> – a unique opportunity to cook with two of France's finest chefs, exploring regional delicacies, fine wines and delicious produce from the Languedoc region.				

<b>Chef Encounter – Half-day Cookery Session</b> <b>£52 (58 Euros)</b> Lunch with wine included	<b>1 February</b>	<b>31 March</b>	<b>10 November</b>			<b>9.00 – 12.00</b>	
	<b>4 February</b>	<b>11 April</b>	<b>21 November</b>	Maximum class size	Hands on Tuition	Time	Depart
<b>15 February</b>	<b>14 April</b>	<b>24 November</b>	The morning is spent cooking under the tutelage of our award-winning master-chef, during which time you will make a 2 course lunch, with wine included.				
<b>18 February</b>	<b>6 June</b>	<b>5 December</b>					
<b>29 February</b>	<b>9 June</b>	<b>8 December</b>					
<b>3 March</b>	<b>13 October</b>	<b>19 December</b>					
<b>14 March</b>	<b>24 October</b>	<b>22 December</b>					
<b>17 March</b>	<b>27 October</b>						
<b>28 March</b>	<b>7 November</b>						

<b>Chef Encounter Plus – Half-day Cookery Session</b> <b>£63 (70 Euros)</b> Dinner with wine included	<b>3 February</b>	<b>12 October</b>			<b>16.00 – 19.00</b>	
	<b>17 February</b>	<b>26 October</b>	Maximum class size	Hands on Tuition	Time	Depart
<b>2 March</b>	<b>9 November</b>	Single day afternoon sessions making 3-course dinner. Demonstration and hands-on cooking 16.00 – 19.00. Degustation of local wines conducted by our masterchef.				
<b>16 March</b>	<b>23 November</b>					
<b>30 March</b>	<b>7 December</b>					
<b>13 April</b>	<b>21 December</b>					
<b>8 June</b>						