



EXPLORING ASIA
School of Wok, London
 Founder and pioneer of Asian Cuisine Jeremy Pang's philosophy is eat, teach and laugh, hence his classes have featured these key ingredients since 2009. He covers everything from Sushi Making – master the difference between hosomaki and temaki – to an introduction to Dim Sum. A wide range of other cuisines, including Thai, Vietnamese and Korean, embrace cooking styles across the continent. schoolofwok.co.uk



JUST DESSERTS
Belmond Le Manoir aux Quat'Saisons, Oxfordshire
 On Patisserie & Desserts, learn the art of perfecting pistachio soufflés, macarons and other delicacies in the stunning surroundings of Raymond Blanc's world-renowned Le Manoir. (8 Sept). belmond.com



WIN!
 Two places on a Canapés & Wine Pairing Course. To enter, go to goodthingsmagazine/le-cordonbleu



FRUITS OF THE SEA
Cookery School at Little Portland Street, London
 Sustainability is the byword here, not least for one of its most popular courses, Ultimate Fish & Shellfish. Using only seasonal, line-caught and local produce, this covers everything from braised calamari to grilled prawns. Next dates, 30 Aug and 9 Sept. cookeryschool.co.uk



CHOCOLATE MASTERCLASS
Season Cookery School, Hampshire
 Located at Lainston House near Winchester, this one-day celebration of the humble cocoa bean (25 Aug) is led by Mark Tilling, the UK's Chocolate Master 2006-2010. We defy you to resist. exclusive.co.uk

CANAPES & WINE PAIRING
Le Cordon Bleu, London
 Once you've mastered the art of matching food with the perfect wine, your friends will be queuing around the block for an invite to your parties. Over two-and-a-half hours, fine-tune your palate by sampling four savoury canapés and two sweet ones, with a mini workshop on wine tasting and how to use your new knowledge to design the perfect canapé menu. It's all led by a Master Chef and wine specialist from Le Cordon Bleu. cordobleu.edu



DESIGN A DINNER PARTY
Cookery School at Lucknam Park, Wiltshire
 This one-day course (6 Sept) covers everything from inspirational canapés, mains and desserts to insider tips on getting organised in the kitchen and plating up on time. lucknampark.co.uk



ARTISAN BREAD MAKING
Eckington Manor Cookery School, Worcester
 A great introduction to kneading, proving and baking everything from sourdough and French country to Russian rye with award-winning baker Wayne Caddy (14 Sept). eckingtonmanorcookeryschool.co.uk



BEGINNERS WELCOME
Ashburton, Devon
 Come for a half-day course or stay for five – either way, Ashburton has been teaching keen cooks everything from basic skills to advanced level for a quarter of a century. Choose from a half-day class such as Pasta Making to a five-day Cooking Foundation course. All aspects of cookery for all levels means that there's something to suit every schedule. ashburtoncookeryschool.co.uk >>