



**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](http://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](http://belmond.com)



**WIN!**  
 Two places on a Canapés & Wine Pairing Course. To enter, go to [goodthingsmagazine/le-cordonbleu](http://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](http://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](http://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](http://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](http://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](http://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](http://ashburtoncookeryschool.co.uk) >>