

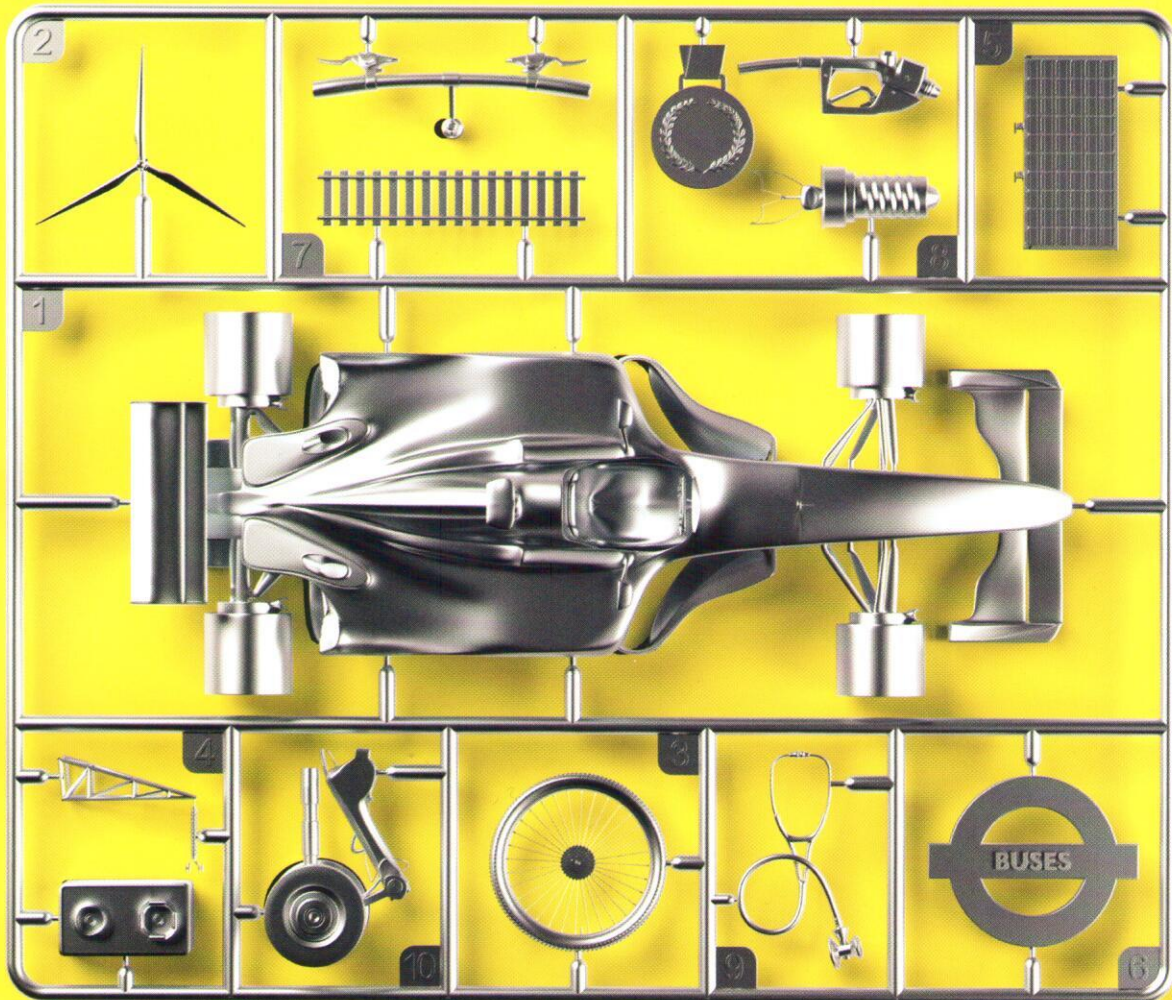
BRITISH AIRWAYS

business life

WHERE NEXT?

TRENDS
TALENT
TECH
THOUGHTS
TRAVEL

March 2015



DRIVING INNOVATION

HOW FORMULA ONE TECHNOLOGY IS CHANGING OUR WORLD,
FROM LONDON'S BUSES TO SOLAR ENERGY

Ban the F word – it's time to stop celebrating failure

Why Coca-Cola is adding fizz to the world's startups

Lizard Squad and you – how to beat the hackers

Plus: the recyclable plane, and why you should talk to strangers

TOTAL
READING TIME
64
MINS

COMPETITION



WIN LESSONS AT AN EXCLUSIVE COOKERY SCHOOL

Cookery School at Little Portland Street, London, is offering five readers the chance to each win vouchers worth £400 for cookery lessons for you and a friend

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MIN

The award-winning Cookery School at Little Portland Street in London has been established for more than ten years and prides itself on using fresh produce from organic suppliers from across Britain. Whether you want to learn how to master fish and shellfish cooking, bake the perfect pastry or whip up family favourites, the school has a class to match, with an extensive range of evening, one-day, three-day and certificate courses available, as well as corporate events, tailored to develop home cooking or refresh a forgotten skill.

The school is offering five £400 prizes towards cookery classes for you and a friend. You'll be taught by experienced chefs in state-of-the-art kitchens, learning to make simple, honest and delicious food in a fun, informal atmosphere. The aim is to demystify cooking, and there's plenty of hands-on practice. Every session involves tasting all the food at the end of the class in a restaurant-style dining experience.

Despite its urban environment, Cookery School's emphasis is on delicious food created with only high quality, sustainably produced and organic ingredients, from the meat, eggs, vegetables and fruit used to the wine served. Alongside this, the kitchens run on renewable energy, all food waste is recycled and there is a strict 'no plastics' policy. No wonder it is the only London cookery school to have been awarded the maximum three stars for sustainability from the Sustainable Restaurant Association.

cookeryschool.co.uk

To enter and for full T&Cs, visit businesslife.ba.com and click on 'competitions'. Open to UK residents aged 18 or over. Closing date for receipt of entries is 31 March 2015, 23:55 GMT. No cash alternative. Travel to and from venue not included. One entry per person.