



Cookery School at Little Portland Street is London's most sustainable cookery school and second after River Cottage in the country. They run many wonderful classes and also cater for the corporate world, running bespoke classes and groups. Established in 2004 by Rosalind Rathouse, it is a hidden gem only five minutes from Oxford Circus. The daily classes run every week and cater for all levels from domestic to professional qualifications, with a wide variety of classes including Japanese home cooking, Jewish cooking and death by chocolate. They're also introducing a new class which aims to tackle food waste, Waste Matters in collaboration with Magimix, where attendees will learn how to make a series of sustainable dishes using a food processor.