COOKERY & WINE SCHOOL
Welcome

Brookes Restaurant Cookery and Wine School is one of Oxford’s best kept secrets. Offering a wide range of cookery and wine courses and classes for all abilities and ages, it’s become one of Oxfordshire’s leading cookery schools.

We offer a range of core courses, which will equip you with essential techniques to improve your skills in the kitchen, and introduce you to ingredients and flavour combinations you may not have experienced before. Our chefs also design a number of courses throughout the year reflecting their passion for seasonal produce and particular cuisines.

It’s so rewarding to see so many people taking such an interest in creating their own food. Our courses are incredibly popular, with people returning again and again, building their skills and sharing their love of food with our team of chefs.

So take a look at what we have to offer and contact us to book your place. I hope you find something that whets your appetite!

Amanda Belz
Brookes Restaurant Cookery and Wine School
COOKERY SCHOOL

Our Cookery School courses are designed to cater for all ranges of cooking ability, so whether you’re a novice or an experienced cook, you’ll leave with valuable culinary tips and advice. The team’s approach is to help you learn through a combination of both demonstration and hands on practice to ensure you get the most out of your session. On the day, we’ll provide you with aprons and workbooks, and we usually serve a light lunch during or after the course (this often includes what you’ve cooked or baked yourself!)

You’ll find examples of the cookery courses on offer at Brookes Restaurant Cookery and Wine School over the next few pages – full details can be found on our website.

http://restaurant.business.brookes.ac.uk/school
Classic breads

This course is a firm favourite here at Brookes Restaurant, with attendees always surprised and delighted with what they produce and take home.

Be prepared to roll your sleeves up as this course is very hands on. You’ll be making the doughs by hand using top quality flour and grains from our local mill in Wantage.

You’ll be given advice and tips on how to knead, prove and bake to get the best results. We will then create a range of breads which you can take away to enjoy at home.

At the end of the session we’ll sample our breads together, along with some Oxfordshire cheeses.

Advanced bread

You’re confident with the classic breads, so now it’s time to move on to the artisan breads. If you have a passion for making bread, this course will give you the confidence to try more complex recipes at home.

We’ll be looking at sour dough as well as a couple of other breads requiring a starter or biga. Once again, our doughs will be made using top quality flour and grains from our local mill in Wantage.

You will be taken through each stage step by step and will be amazed at what you will have produced by the end of the session. All these breads will be yours to take away with you.

British seafood

For fish lovers, this course is one not to be missed. You’ll learn how to bone and fillet both round and flat fish, as well as being introduced to shellfish. Once prepared, you’ll use your fish and shellfish to create some tasty dishes under the guidance of our expert chefs.

All our fish comes from our local supplier Hayman’s, who have a shop in Oxford’s covered market.
Flavours of the Mediterranean

Let us take you on a gastronomic tour around the Mediterranean. You’ll be shown how to prepare and cook a feast of dishes from a variety of Mediterranean countries, together with lots of tips, talking and tasting. Our chefs have represented the University at international competitions and have a real love for Mediterranean food. Learn more about their passion for this colourful cuisine and how to bring it to life in your kitchen at home.

Voyage to Bali

Discover the secrets of Balinese food in a fascinating introduction to this exotic cuisine. This course will give you an insight into the unusual ingredients, preparation techniques and cooking styles used in everyday Balinese dishes.

Please note – Peanuts are used in many of the dishes that will be prepared throughout this course. Please consider this if you have an allergy to nuts that would prevent you being able to participate fully.

Vegetarian cookery

This course is another favourite at Brookes Restaurant. Whether you’re a vegetarian or not, you’ll come away knowing how to make local, seasonal produce the star of the show. Our head chef will introduce you to some interesting vegetarian dishes of restaurant standard. Regularly complimented on his selected choices for the Restaurant menu, he’ll share his recipes and secrets for success, with a few hints and tips along the way. The vegetables used will have been sourced locally where possible.
OTHER COURSES

In addition to the selection of one-day courses on offer, we also host a number of evening courses for those looking to build a wider range of skills and broaden their recipe repertoire.

We believe in using seasonal, local produce when it’s at its best; the courses available reflect this by changing with the seasons. Please check online for the latest details.

Introduction to cookery (4 weeks)

In this introductory course, you will learn basic cooking techniques, covering bread, pasta, chicken and fish dishes, finishing with pastry skills in the final week. A real opportunity to share your passion with the Brookes Restaurant chefs, and take some hints and tips away with you, along with new culinary skills.

Essential cookery skills (10 weeks)

This comprehensive course is designed for enthusiastic amateurs wishing to broaden their knowledge and build their confidence in the kitchen. During the course you’ll have the opportunity to work with all the Restaurant chefs who will share their enthusiasm and passion for food.

Week one concentrates on knife skills before progressing onto preparing starter dishes, mains and desserts, covering a range of skills and techniques.

In the final week you’ll cook a restaurant standard meal for family and friends which will be served in the Restaurant. You’ll be given an apron and a recipe pack to take away with you.
Our Junior Cookery courses are fun, creative and informative, teaching budding chefs about the ingredients they are using. All the courses are hands on, giving everyone the chance to create delicious dishes and treats to enjoy at the end of their course and to take home. Our programme of junior courses is updated regularly, to reflect current interests, seasonal produce and food we feel passionately about.

Below you’ll find some examples of the type of junior courses on offer at Brookes Restaurant Cookery and Wine School. Please check our website for details of the current courses available – please note that our junior cookery school courses are usually held on Wednesdays during school holidays.
Our established wine courses are always extremely popular. We create a wonderful atmosphere in which to learn about wine and experience lively discussion with likeminded people. Whether you’re new to wine tasting and looking for an introduction, or more experienced and interested in broadening your knowledge and expertise through a qualification, the Brookes Restaurant Cookery and Wine School is ready to welcome you. Below you’ll find some examples of the kind of content we cover across our courses at the Wine School.

Please check our website for details of current courses on offer.
THE BROOKES WINE SERIES

These sessions cover a whole range of learning experiences from identifying the characteristics of basic grape varieties through to the art of using the right glass, drinking temperatures and finding the perfect food and wine matches.

An introduction to Red Wines – wine labeling and a region’s effect on taste

A natural continuation from our white wine course, in this session we explore some of the most popular reds. What is distinctive about red wine production and what determines flavour and style? We’ll be sampling different grape varieties from different growing regions and unraveling the jargon of labels and to help you make more discerning choices in the future.

An introduction to White Wines – comparing old world and new world grape varieties

This session will introduce you to the art of tasting wine allowing you to understand and discern key characteristics of flavour. We’ll try some of the world’s most popular grape varieties, from both old and new regions of the world, looking into the factors that shape the wine they produce, including landscape, soil composition, climate and technique.

Food and Wine Matching

This course explores classic food and wine combinations and challenges some popular assumptions. Is food and wine pairing a matter of personal taste, or should we always apply certain accepted principles to enhance our appreciation and pleasure? We’ll look at five completely different styles of wine, combining them with suitable dishes.

The Brookes picnic and vineyard tasting

The vines are full and the grapes are ripening under our summer sun (in theory). Join us at one of Oxfordshire’s top vineyards for wine tasting and a picnic. Surely a perfect way to spend a relaxing summer’s afternoon.

James Franklin, accredited wine tutor
CERTIFICATES

Tannin, acidity, body, depth, character, intensity – learn the language and study the basics here at Brookes Restaurant Wine School. Approved by the Wine and Spirit Education Trust, these formal qualifications provide a great stepping stone to further study.

Level 1 Foundation Certificate in Wine

This is a great starting point for the exploration of wine styles, food and wine pairing and making the most of wine by learning the correct storage and service conditions for a variety of wine styles. The course includes wine tastings and a food and wine pairing workshop.

Level 2 Intermediate Certificate - Looking Behind the Label

This course advances the exploration of the grape varieties and how this influences the styles of wine produced around the world. The course not only covers variety and regions but also sparkling, sweet and fortified styles and introduces the subject of spirits. Comparative tastings and the discussion of food pairing are the key components of every lesson, as is the understanding of the label to help you make informed choices.
Team Building

Are you looking for a new way to motivate and bring your employees and colleagues or together?

Brookes Restaurant is able to host team building days and corporate cookery courses in our demonstration kitchen, suitable for a maximum of 12 people. Every group team building activity can be tailored specifically to meet your needs.

A productive and rewarding day out of the office, these events are a great way to promote effective communication, interaction and team building.

Parties

Our demonstration kitchen can accommodate groups of up to 12 people. Every group activity can be tailored to meet your needs.

Please contact us for more details.

Does your bread never rise to the occasion? Is your soufflé constantly collapsing? Bespoke courses which fit your needs and fill the gaps in your culinary knowledge can be arranged. Please contact us for more details.

GROUPS, TEAMS AND PARTIES

Our demonstration kitchen can accommodate groups of up to 12 people. Every group activity can be tailored to meet your needs.

Whether you’re celebrating a birthday, a hen party or just getting together with a group of friends, Brookes Restaurant Cookery and Wine School can help you host a hands-on party with a culinary twist. Please contact us for more details.
Get in touch

For more details on any of the courses in this brochure, or to discuss how you can make the most of the facilities and expertise at Brookes Restaurant Cookery and Wine School, please contact Amanda Belz (aabelz@brookes.ac.uk) or James Franklin (jfranklin@brookes.ac.uk), or visit our website.

Dates and prices

To view the full list of all courses currently available, as well as dates and information on prices, please visit our website.

Gift vouchers

Why not consider giving one of our courses as a gift? Treat someone special to a gift with a difference. Brookes Restaurant Cookery and Wine School gift vouchers can be used on any of our courses, making them the perfect present for the foodie in your life.