



THE SCHOOL OF
ARTISAN FOOD

Bespoke Packages

Who is it for?

Are you looking for some inspiration for your team? Maybe you're a group of food enthusiasts wanting to explore artisan food production and hone (or discover) some skills?

You might be looking for a fun and informative group experience for friends or colleagues or a unique place to meet, create and eat.

The School of Artisan Food offers a range of bespoke programmes to suit everyone.

What is a bespoke programme?

Whether you're colleagues or a group of foodie friends, we would love to create a customised course just for you. Training and classes can be designed around your needs and delivered at all levels of skill, from bread eater to amateur baker and beyond.

We've been delivering bespoke experiences for over a decade in our world-class kitchens and training rooms. Our demonstration theatre, breakout meeting rooms and a top-notch team of professional artisan teachers puts The School of Artisan Food in a stand out position to cater for your needs.

Within the most inspirational of settings, the grounds of the beautiful Welbeck Estate alongside our on-site food businesses (and brewery) offer a picturesque and stimulating venue for our bespoke courses and events.

How do I choose one?

Select a package and subject of your choice. If there is nothing that takes your fancy, just get in touch as we can provide bespoke training programmes, including for more than one day – prices on application. Please get in touch for our charity and non-profit organisation rates.

All these experiences take place in and around The School of Artisan Food.

What subjects can I choose from?

BREAD

Discovering all things bread based, including:

- Pastéis de Nata
- The art of traditional British baking
- Authentic Italian focaccia
- Grissini and flatbreads
- Gluten free sourdough
- Scandinavian Kanelbullar

BUTCHERY

Learn from our master butchers:

- Pork pies from hand reared Welbeck pigs
- Making your own sausages
- Smoking and curing- bacon and sausages
- Scotch eggs
- 'A Pig In A Day'

THE FORAGER

- Foraging around the Welbeck Estate
- BBQ cooking

Testimonial

"The Worshipful Company of Bakers has been delighted to work with The School of Artisan Food, who organised a week of training for bakery students and trainees to give them some intensive experience of sourdough and Viennoiserie production.

"The award-winning, expert tutors made their subjects accessible and engaging for our young bakers. Learning to bake in such beautiful surroundings and with such friendly and supportive staff was so encouraging. The students came away simply buzzing with inspirational ideas."

Sara Autton, Worshipful Company of Bakers

Venue Hire

The School of Artisan Food and its surroundings is the ideal venue for team-building, corporate events, management away-days, team meetings, training seminars and conferences.

Set in the heart of the private Welbeck Estate, our tranquil location makes for a perfect escape from the bustle of work. We're a 15-minute drive off the M1 and just 20 minutes from the A1 but our extensive grounds feel miles from anywhere.

We have a range of practical training spaces and meeting rooms available to hire. All spaces include refreshments and Wi-Fi, while lunch and evening meals are available at an additional cost.

Explore the world of artisan food with one of our tasting courses or roll up your sleeves and get creative with our practical workshops. With the flexibility to choose from our range of packages or the option to create your own experiences... the possibilities are endless.



www.schoolofartisanfood.org

Package 1: Half day (4 hours)

HANDS-ON TRAINING

Location: Activity-based training room, the Bakery, Butchery or Dairy

Refreshments: Morning pastries with tea and coffee, plus afternoon cakes/cookies with tea and coffee

Price: £1,750 for 10 people (additional person £45 each)

Package 2: Half day (4 hours)

MEETING ROOM FACILITIES AT THE SCHOOL

Location: Common Room, Library or Lecture Theatre

Refreshments: Morning pastries with tea and coffee, plus afternoon cakes/cookies with tea and coffee

Price: £1,150 for 10 people (additional person £85 each)

Package 3: Full day (8 hours)

MEETING ROOM, PLUS HANDS-ON TRAINING

Location: Common Room, Library or Lecture Theatre followed by activity-based training room; the Bakery, Butchery or Dairy

Refreshments: Morning pastries with tea and coffee, plus cold buffet-style lunch

Price: £2,750 for 10 people (additional person £85 each)

Package 4: Full day (8 hours)

HALF-DAY MEETING, PLUS HANDS-ON TRAINING

Location: The School of Artisan Food

Refreshments: Tea, coffee and pastries on arrival, plus hot buffet-style lunch

Room: Common Room, Library or Lecture Theatre, then activity-based training room.

Price: £2,800 for 10 people (additional person £90 each)

Package 5: Full day (8 hours)

HANDS-ON TRAINING

Location: Activity-based training room, the Bakery, Butchery or Dairy

Refreshments: Morning pastries with tea and coffee, plus cold buffet-style lunch

Price: £3,350 for 10 people (additional person £95 each)

Package 6: Full day (8 hours)

HANDS-ON TRAINING

Location: The School of Artisan Food

Refreshments: tea, coffee and pastries on arrival, plus hot buffet-style lunch

Room: Activity-based training room, the Bakery, Butchery or Dairy

Price: £3,450 for 10 people (additional person £105 each)

