

French Dining School Cooking Class Schedule 2017

START DATE	FINISH DATE	REF NO	Maximum Number	French Bank Holidays
5 March	10 March	FDS1/17	8	
19 March	24 March	FDS2/17	8	
2 April	7 April	FDS3/17	8	
16 April	21 April	FDS4/17	8	Apr 14/17 Easter Hols
30 April	5 May	FDS5/17	8	May 1 Labour Day
14 May	19 May	FDS6/17	8	May 8 VE Day
28 May	2 June	FDS7/17	8	May 25 Ascension Day
11 June	16 June	FDS8/17	8	June 5 Whitmonday
25 June	30 June	FDS9/17	8	
9 July	14 July	FDS10/17	8	July 14 Bastille Day
23 July	28 July	FDS11/17	8	Aug 15 Assumption Day
6 August	11 August	FDS12/17	8	
20 August	25 August	FDS13/17	8	
3 September	8 September	FDS14/17	8	
17 September	22 September	FDS15/17	8	
1 October	6 October	FDS16/17	8	
15 October	20 October	FDS17/17	8	
5 November	10 November	FDS18/17	8	Nov 1 All Saints Day
19 November	24 November	FDS19/17	8	

We can arrange classes outside of these dates on request.

Please note that class sizes are kept to a maximum number of eight so that everyone gains direct hands on experience of cooking with our Michelin trained chef.

All classes are of five days duration inclusive of lunch and dinner each day at the school except lunch Thursday (market day).

All classes are in English. We also speak French, German, Danish, Swedish and Norwegian!

Non participant guests may attend for lunch and dinner by arrangement.

There is a break each day following lunch and before dinner allowing students time to relax or explore the local area (normally between 2.30pm and 6.00pm). Bring comfortable walking shoes!

This is a famous cycling area. Bicycles are available on request. Ask about our selected cycle routes.

Menus change regularly to reflect the local food markets and seasons.

Students should advise us in advance of any special needs or food allergies.

We recommend all visitors to France to take out full travel insurance for their trip.