

French Dining School Cooking Class Schedule 2018

START DATE	FINISH DATE	REF NO	Maximum Number	French Bank Holidays
4 March	9 March	FDS1/18	8	
18 March	23 March	FDS2/18	8	30 March Good Friday
1 April	6 April	FDS3/18	8	2 April Easter Monday
15 April	20 April	FDS4/18	8	
29 April	4 May	FDS5/18	8	May 1 Labour Day
13 May	18 May	FDS6/18	8	May 8 VE Day
27 May	1 June	FDS7/18	8	May 10 Ascension Day
10 June	15 June	FDS8/18	8	May 21 Whit Monday
24 June	29 June	FDS9/18	8	
8 July	13 July	FDS10/18	8	July 14 Bastille Day
22 July	27 July	FDS11/18	8	Aug 15 Assumption Day
5 August	10 August	FDS12/18	8	
19 August	24 August	FDS13/18	8	
2 September	7 September	FDS14/18	8	
16 September	21 September	FDS15/18	8	
30 September	5 October	FDS16/18	8	
14 October	19 October	FDS17/18	8	Nov 1 All Saints Day
4 November	9 November	FDS18/18	8	Nov 11 Armistice Day
18 November	23 November	FDS19/18	8	

We can arrange private cooking 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. Electric Bicycles are available to hire (20 Euros per week) 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.