



EMMA CROWHURST has enjoyed a varied career, which has encompassed many years as a chef working in some of the top London restaurants.



Emma was Head Teacher at the prestigious [Leith's School of Food and Wine](#) in Kensington before co-presenting [BBC2's Food and Drink Programme](#) and appearing on [Ready Steady Cook](#), [Celebrity Chef](#), [Weakest Link](#) and [The Generation Game](#).



Since moving from London to Suffolk, Emma has established a catering business and continues to lead cooking courses for enthusiastic amateurs also providing private lessons and corporate and leisure cooking days.

Author of '[Men in the Kitchen](#)', Emma also writes for the [East Anglian Daily Times](#) and regularly features on [BBC Radio Suffolk](#), sharing her favourite recipes using seasonal and local ingredients.

A regular on the judging panel for the [Suffolk Food and Drink Awards](#) and at many of the food shows including the highly regarded [Aldeburgh Food Festival at Snape](#).

TERMS & CONDITIONS

In booking any of my Cookery Days you agree to abide by my terms and conditions. I reserve the right to make minor amendments to the days without prior notice.

Payment: All payments should be made in full at the time of booking. I do not take provisional bookings and cannot confirm your place on the course until I receive full payment.

Property & Person: I shall not be under any liability for loss, injury or damage to individuals attending classes or demonstrations, or their property, whether in respect of any neglect or act of omission by Suffolk Food Hall, their employees or visiting chefs.

Health & Safety: Everyone attending our Cookery Days must take notice of the instructions that demonstrators and teachers will give, as this will help prevent any accidents occurring and we suggest that practical clothing and footwear is worn. Aprons will be provided for the hands on sessions.

Fees & Dates: Classes or demonstrations are quoted at the time of going to print and I reserve the right to make alterations or a change of venue should the need arise, as and when necessary or relevant. I will notify people as soon as possible of any change.

Cancellations: Should you have to cancel I will endeavour to re-book the place. A full refund will be given if the place is re-filled. If you are unable to attend yourself, you are always welcome to send someone in your place. In the unlikely event that I have to cancel, I will of course refund your payment or rebook another day for you. Bookings can also be made online at www.emmacrowhurst.co.uk

Bookings can also be made online at
www.emmacrowhurst.co.uk or via the **Suffolk Food Hall website** www.suffolkfoodhall.co.uk/events where you will be directed to my web site for more details and payment.

Follow me on [twitter](#) : @Emma_Crowhurst

Emma Crowhurst Ltd, registered in England No: 08116118

Emma Crowhurst

Cookery Classes



www.emmacrowhurst.co.uk
www.suffolkfoodhall.co.uk

WELCOME TO THE COOKHOUSE

Welcome to Emma Crowhurst cookery classes. My hands on cookery days at The Suffolk Food Hall's Cookhouse are always popular and action packed. The kitchens are beautifully equipped and purpose built to ensure a smooth and professional, yet very personal experience.

My courses offer an abundance of fresh ideas and build confidence and enjoyment in a variety of different skills and cuisines. I can also offer unique events for corporate entertainment, team-building sessions, hen and birthday parties. I am passionate about quality ingredients and use local and seasonal produce wherever possible.

Whether you are a dab hand in the kitchen looking for adventure and exciting ways to present and enliven your repertoire, or a relative novice wishing to learn the art of entertaining in style with the minimum of stress. My hands-on classes and demonstrations will offer something for everyone.

Cookery Days begin at 9.30am, with welcoming coffee and finish around 4.00pm. The cost is £130 which is inclusive of all refreshments throughout the day, lunch with wine, all cooking Ingredients and a folder brimful of delicious recipes and tips, as well as a selection of mouth-watering food to take home.

Feedback about by cookery courses

"A memorable experience, Emma was a joy!"

"Very professional, but warm and welcoming"

"Brilliant hospitality from start to finish"

"Very impressed with Emma's ability to cook and teach and her culinary knowledge"

"A thrilling experience as usual"



COOKERY DAYS 2013 & 2014

COURSE DATES

Saturday 21st September 2013
Patisserie & Baking

Meringues, tarts, mousses, cakes. English high tea or just a love of pastries, everything you need to host the ultimate tea party.

Saturday 19th October 2013
Game Day

Full preparation of partridge, pigeon breast salad with smoked belly pork, venison with chestnuts and cranberries pheasant and roast beets and more...

Saturday 16th November 2013
Men in the Kitchen

Not just for men! Beginners course for all, perfect for young and old! Learn how to cook the basics: casseroles, fish, steak, sauces and puddings to increase confidence in the kitchen.

Saturday 18th January 2014
Bread, bun's, sourdough and Danish

Bread, Chelsea buns, sourdough, Danish pastries, the perfect introduction to yeast and sour dough.

Saturday 15th March 2014
All things Chocolate and Sugar

The perfect gift for Mother's Day & Valentines. Truffles, tarts, mousses and cakes.

Saturday 26th April 2014
Entertaining with Style

For the home cook, this course is designed to inspire you with effective and creative entertaining recipes, ideas and skills.

Saturday 17th May 2014
Fish Workshop

This class is a must for fish and seafood lovers, learn how to prepare and cook for beautiful results every time.

Saturday 14th June 2014
Skills back to basics

For those who want to learn professional knife skills and other tricks of the trade including how to cook the perfect steak!

Saturday 5th July 2014
Seasonal Summer Entertaining

Using the best tasting local ingredients to celebrate summer, stunning dressed salmon, super salads & divine desserts. everything for a gorgeous garden party.

HOW TO BOOK

To join one of my Cookery Days, simply complete the booking form and return it to me with a cheque for £130.00 per cookery day (made payable to Emma Crowhurst Ltd)

Alternatively visit www.emmacrowhurst.co.uk for online booking and payment.

I would like to book the following Cookery Days:

- | | |
|---|--|
| <input type="checkbox"/> Saturday 21st September 2013
<i>Patisserie & Baking</i> | <input type="checkbox"/> Saturday 15th March 2014
<i>All things Chocolate and Sugar</i> |
| <input type="checkbox"/> Saturday 19th October 2013
<i>Game Day</i> | <input type="checkbox"/> Saturday 26th April 2014
<i>Entertaining with Style</i> |
| <input type="checkbox"/> Saturday 16th November 2013
<i>Men in the Kitchen</i> | <input type="checkbox"/> Saturday 17th May 2014
<i>Fish Workshop</i> |
| <input type="checkbox"/> Saturday 18th January 2014
<i>Bread, Bun's sourdough and Danish</i> | <input type="checkbox"/> Saturday 14th June 2014
<i>Skills back to basics</i> |
| <input type="checkbox"/> Saturday 8th February 2014
<i>Men in Kitchen</i> | <input type="checkbox"/> Saturday 5th July 2014
<i>Seasonal Summer Entertaining</i> |
| | <input type="checkbox"/> Free choice of date(s)
<i>Day Voucher</i> |

Name:

Address:

.....

Tel:

Email:

Please let us know if you have any special requirements:

.....

I enclose a cheque for £

Where did you hear about us?

I have read and agree to the terms and conditions:

Please let us know if you would like to be kept informed about new dates and events or any special offers:

By email: By post:

Rest assured, we will never share your details with a third party.

Please post any cheques to:
Emma Crowhurst Cookery Classes, Suffolk Food Hall Ltd,
Wherstead, Ipswich, Suffolk, IP9 2AB. Tel: 01473 786 610