

# Provisional Evening Course dates for 2011/12

Course name	Description	Start date	End Date
<b>2011</b>			
The perfect Christmas dinner	Trade secrets to guarantee a stress free & delicious meal	Monday 14 <sup>th</sup> November	Monday 21 <sup>st</sup> November
<b>2012</b>			
Traditional Thai	Authentic, street food & family recipes from the Golden Kingdom	Monday 9 <sup>th</sup> January	Monday 6 <sup>th</sup> February
Asian Fusion	A culinary tour of Thailand, India, Indonesia, Vietnam & Myanmar	Monday 13 <sup>th</sup> February	Monday 12 <sup>th</sup> March
BBQ & Summer entertaining	Salads, salsa and marinades, includes cooking in the sun!	Monday 19 <sup>th</sup> March	Monday 16 <sup>th</sup> April
Sea food & sides	Master the skills of fish preparation, cooking & serving	Monday 23 <sup>rd</sup> April	Monday 21 <sup>st</sup> May
French Cuisine	Learn the key techniques behind this influential style of cooking	Monday 3 <sup>rd</sup> September	Monday 1 <sup>st</sup> October
From field to plate (Beef)	Butchery demonstration followed by classic beef dishes	Monday 8 <sup>th</sup> October	Monday 5 <sup>th</sup> November
Canapés	Learn the secrets of Sueco's trademark canapés just in time for the party season!	Monday 12 <sup>th</sup> November	Monday 10 <sup>th</sup> December

**Please note:**

**All courses run for 5 weeks and costs £195, apart from The Perfect Christmas dinner, that runs for 2 weeks and costs £75.00**

All evening courses are located at Beau Sejour concourse kitchens and run from 6.30pm – 9pm.

When a cookery school night coincides with a Bank Holiday, the evening will be rescheduled on a convenient Tuesday.

Please ensure you can make all dates, as these evenings are non-transferrable.

