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menu : Classes and Vacations


Classes and Vacations

I am not a great cook, I am not a great artist, but I love art, and I love food, so I am the perfect traveler - Michael Palin



image by: Jim Larrison (<https://flic.kr/p/dejaFW>)

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Some of the best cooking classes and eating vacations on the planet...

For some, a vacation offers the perfect opportunity to get out of the kitchen and let someone else prepare your meals. But for the foodies and apprentice chefs among us, a few days away provides a prime opportunity to pick up a few cooking skills and shake the feeling that you're an amateur in your own kitchen. After all, learning how to craft fresh pasta in Rome or dig for oysters in South Carolina outlasts any souvenir in your scrapbook, not to mention it's a great way to experience a new culture."

Source: Ann Rivall, Tasty Cooking Vacations, Huff Post, July 17, 2013.

Amazing (and Delicious) Trips for Culinary Voyagers

(http://www.huffingtonpost.com/smartertravel/amazing-and-delicious-tri_b_9307466.html)

Some travelers cross the world for a look at a beautiful building; others sail the seas for a glimpse of rare wildlife. And then there are those of us who brave long layovers and cramped flights for the chance to savor the flavors of the world. Culinary travel is as varied as the cuisines of the world.

Tasty Cooking Vacations (http://www.huffingtonpost.com/us-news-travel/tasty-cooking-vacations_b_3610298.html)

For some, a vacation offers the perfect opportunity to get out of the kitchen and let someone else prepare your meals. But for the foodies and apprentice chefs among us, a few days away provides a prime opportunity to pick up a few cooking skills and shake the feeling that you're an amateur in your own kitchen.

Active Gourmet Holidays (<http://www.activegourmetholidays.com/index.php>)

Welcome! If you crave the extraordinary, Active Gourmet Holidays is the perfect place to discover your next adventure. Search our site for divine active or culinary vacations (or a combination of both!), then contact us and let the professionals do the legwork. We offer over 100 splendid cooking school vacations so you can be assured that the experts will make the best recommendations as to which gourmet cooking tours will best fit your needs!

Baipai Thai Cooking School (<http://www.baipai.com/>)

Whether Thai food is your favorite one, or cooking is your hobby, or may be just curiosity. There is no better way to learn Thai cooking than once you are in Thailand and taking a Thai cooking course, taught by qualified Thai professional.

Barcelona Cooking (<http://www.barcelonacooking.net/>)

Join us at our kitchen table, with our professionally trained chefs - in our state-of-the-art kitchen, where you will learn recipes of some of our most authentic & traditional Spanish dishes, prepared with the best organic vegetables and locally farmed meat products.

BookCulinaryVacations (<https://www.bookculinaryvacations.com/>)

BookCulinaryVacations.com is the best source for booking your culinary travel experience. Our website includes holiday packages organized by cooking schools, hotels, travel companies, chefs, and professional guides in the most amazing destinations in the world. You can find cooking vacations, wine tours, and professional food and drink courses to make your dream vacation a reality.

Castello di Vicarello (<http://www.castellodivicarelo.eu/home/>)

Hotelier and cookbook author Aurora Baccheschi Berti offers a fully personalized culinary experience at her beloved Castello di Vicarello in the Tuscan countryside. Typically, Berti determines what to make based on the season and preferences of her guests. One day might contain an excursion to a nearby market. Another day might focus on teaching the basic tenets of making pasta and red sauce in Berti's 11th-century stone kitchen - TravelChannel.com

Cooking Classes in Rome (<http://www.cookingclassesinrome.com/>)

Do you like Italian food but you're not very talented at preparing it? Or are you good at cooking and baking but want a few more ideas and tips in the kitchen? Well then this is the place for you! Are you traveling to Italy for business or pleasure or are you staying in Italy for school or an extended period of time? Taking a cooking class in Rome is a great way to experience the city in a different way, no matter what your reason is for being in Italy.

Cooking Vacations (<http://cooking-vacations.com/>)

At Cooking Vacations we bring you the best hands-on cooking classes & cultural tours in Italy's 20 Regions. You will learn to cook traditional Italian recipes with excellent Chefs, local expert cooks, Nonnas, pastry artisans and bread & pizza makers. Our Italian culinary holidays are original, authentic, and include market, vineyard & cultural landmark tours.

CourseHorse (<http://coursehorse.com/cooking-classes-la>)

CourseHorse makes it easier to find, compare and enroll in all sorts of amazing local classes - from cooking, art and yoga, to design, finance and more.

Culinary Institute of America (<http://enthusiasts.ciachef.edu/cooking-and-wine-classes/>)

If you have a passion for food and wine and a craving to learn, you've come to the right place. The Culinary Institute of America is the resource for enthusiasts. We have it all—classes, award-winning restaurants, cookbooks, and culinary equipment. Come and experience CIA excellence in New York, California, or Texas!

Culture Discovery (<http://www.culturediscovery.com/>)

Our mission is to deliver an extraordinary vacation every time to travelers seeking a casual and authentic experience among friends, in which they can discover and fully embrace the diversity of the culture they are visiting.

EatWith (<http://www.eatwith.com/>)

EatWith is a global community that invites you to dine in homes around the world. Connect with amazing hosts, share stories and unforgettable experiences, and enjoy delicious homemade cuisine.

Edible Destinations (<http://www.epitourean.com/>)

EdibleDestinations.com by Epitourean is where travelers discover their culinary inspirations through unique, world-wide cooking vacations and culinary getaways. Learn the delicious secrets of regional cuisines, relish the adventure of extraordinary tasting menus from today's top culinary artisans, enjoy intimate foodie tours and farmers markets, experience premium wines through orchestrated VIP tastings – and of course, hands-on cooking classes with the area's most talented chefs.

Food N' Wine Vacations (<http://foodnwinevacations.com/>)

Food N' Wine Vacations is a tour designer Specializing in culinary Vacations and wine tours. Our programs feature in-depth exploration of a particular region. We design every tour with the vision of creating an authentic experience. The kind that takes you to the true culture of a place you are visiting.

Gioan Cookery (<http://www.gioancookery.com/cookery/cookery-vi>)

Coming to Vietnamese cooking class, at Gioan restaurant, you will have an amazing day with the Gioan cooking school and feel a wonderful difference of Vietnamese cuisine. Just two hours and thirty minutes, you can visit the local market and shop for local ingredients. We will teach you to cook Authentic Vietnamese Dishes of your choice from the menu at our family run riverside restaurant. Anytime, morning or afternoon and evening. We are flexible and everyone is welcome!

GourmetOnTour (<http://www.gourmetontour.com/index.php>)

Since 2000, Gourmet On Tour offers the ultimate in gourmet holidays, designed for people who love and appreciate food and wine. Whether half a day, a weekend or a week, we provide over 80 cooking courses, culinary and wine-appreciation adventures across Europe, US, Asia and Morocco.

Institute of Culinary Education (<http://recreational.ice.edu/Home>)

Take world-class cooking courses in the heart of New York City! Travel the culinary world from the comfort of our kitchens with our endless selection of hands-on cooking classes taught by ICE's renowned Chef Instructors. Choose from cooking classes that range in focus and discipline, like 'cooking for couples' or 'culinary essentials'. From the perfect Thai curry and Indian take-out, to farmer's market favorites and cooking comfort food classics, you'll find flavor and fun at ICE.

International Kitchen (<http://www.theinternationalkitchen.com/>)

Welcome! We are delighted to have you visit the premier culinary travel company. Our company's owner, Karen Herbst, pioneered the concept of "cooking vacations" almost 20 years ago, and today The International Kitchen remains the leader in the industry, now offering over 90 cooking vacations and over 50 choices for one-day cooking classes. Our credo and promise to you: a top quality, authentic, intimate cooking experience, with lots of laughter and friendship and memories to last a lifetime.

Kitchen at Camont (<http://kitchen-at-camont.com/>)

Kate Hill, a published author and professional cook of 30 years, founded Camont as a cooking school and retreat in 1991 after moving to this fruitful spot in France from the US. Camont is a place to rethink your ideas about food and cooking and Kate is willingly mentor, coach and teacher. We don't cook haute cuisine in chef's whites at Camont – we grow and buy seasonal produce from local farmers and make great Gascon food in the old stone kitchen.

L'atelier des Chefs (<http://www.atelierdeschefs.co.uk/>)

Our selection of themes cover a wide range of skills and spans across the globe. Discover Thai, French, Mastering Macaroons, Bread, Fresh Pasta, Moroccan, Italian and much more. Whether you are a complete novice in the kitchen or a more comfortable cook, from sweet to savoury, from the exotic to the traditional, there is something for everyone at L'atelier des Chefs.

La Cocina (<http://www.lacocinasf.org/>)

Ever wondered how La Cocina chefs make their authentic specialty dishes? Well they're here to show you how! Join La Cocina's talented international chefs as they reveal their secrets and equip you with hands-on experience and recipes you'll be able to recreate at home with confidence.

La Cuisine Paris (<http://lacuisineparis.com/>)

Here at La Cuisine Paris we are all about food: cooking, learning and of course eating. On the basis of customer input we have created cooking classes for all levels, all types of cuisine for bringing the French cuisine to you. All classes are taught completely in English.

Le Cordon Bleu (<http://www.chefs.edu/>)

Drawing upon over a 100 year heritage of culinary excellence; Le Cordon Bleu College of Culinary Arts represents classic culinary techniques with modern innovations and the latest in global cuisine.

Learning Vacation Network (<http://learningvacation.net/cook-eat-drink/>)

One of the joys of travel is tasting local cuisine. When you take a culinary vacation you not only keep your stomach happy on vacation, you also learn skills to impress your family and friends when you return home.

LOS DOS (<http://www.los-dos.com/>)

WHAT MAKES COOKING AT LOS DOS such a delightful experience is that you learn directly with Chef Sterling in his own kitchen. This personal attention – chatting with Chef Sterling over morning coffee or accompanying him to the market – makes spending a day at Los Dos a memorable part of any vacation to the Yucatán Peninsula.

New Orleans School of Cooking (<http://www.neworleansschoolofcooking.com/>)

Welcome to the Fun, Food, & Folklore of the New Orleans School of Cooking! Our entertaining classes and the Louisiana General Store are located in a renovated molasses warehouse built in the early 1800s in the Heart of the French Quarter. We teach the basics of Louisiana Cooking in a way you'll never forget!

Pizza a Casa (<http://pizzaschool.com/>)

Simply translated from Italian, "pizza a casa" means "pizza at home". But it's so much more than that – it's a social happening that brings people closer together, united in the love of creating and sharing good food. At Pizza a Casa Pizza School, fostering this spirit of culinary camaraderie has been our mission since day one.

Poland Culinary Vacations (<http://polandculinaryvacations.com/>)

At Poland Culinary Vacations, we offer customized, intimate cooking vacations throughout various regions of Poland. We combine elements of countryside tourism—known locally as agrotourism—with a satisfying, slow-vacation approach. You'll enjoy hands-on and demonstration-style cooking lessons in Polish villages and acclaimed urban restaurants.

Project Feast (<http://projectfeast.org/>)

At Project Feast, we welcome everyone into the kitchen: whether you're a new cook learning the basics or those with advanced skills. Our cooking classes are taught by local immigrant and refugee cooks, as well as seasoned home cooks.

Salted (<https://www.saltedtv.com/>)

Go inside the kitchens of expert chefs across the country, and learn step-by-step how they make their best dishes.

Sur La Table (<http://www.surlatable.com/category/cat570425/Culinary+Vacations>)

Explore the world of food with Sur La Table.

Sydney Seafood School

(<http://www.sydneyfishmarket.com.au/SeafoodSchool/AboutSSS/tabid/82/Default.aspx>)

With 13,000 guests a year attending classes, Sydney Seafood School is Australia's leading cooking school. It was established in 1989, when Sydney's food obsession was in its infancy; French was the largest category in leading restaurant guides and Asian flavours, taken for granted today, were still considered exotic.

The Brooklyn Kitchen (<http://www.thebrooklynkitchen.com/>)

The Brooklyn Kitchen is your favorite cooking store. We offer ingredient-driven groceries, quality tools and equipment, and technique-based recreational cooking classes. Family owned and operated since 2006!

Tuscan Women Cook (<http://www.tuscanwomencook.com/index.html>)

Indulge yourself in the Tuscan lifestyle and discover the region's passion for food and wine. The best cooks in all of Tuscany, the local women, teach our classes. They'll share regional techniques, ingredients, and family recipes that have been passed down over the centuries.

Tuscookany (<http://www.tuscookany.com/>)

Learn Tuscan cooking true Italian style and have fun doing it. This is your chance to enjoy hands-on Italian cooking classes in Italy while staying in a luxurious villa in the heart of Tuscany. Tuscookany was elected one of the top ten cooking schools in Italy by Observer newspaper. Benefit from the knowledge and passion of our local chefs teaching you all there is to know about Italian or Mediterranean cooking.

Whole Journeys (<http://www.wholejourneys.com/>)

Whole Journeys provides specialized, multi-day international and domestic trips for small groups. These active adventures will focus on truly engaging guests with local cultures in 'through-the-back-door' experiences. Regional cuisines and the culture of food will be key components, as will face-to-face interactions with producers and artisans.

Willing Foot (<http://haenlin.wpengine.com/>)

Willing Foot travelers are savvy, sophisticated and adventurous, looking for unique, interesting experiences. For them, we have designed a wide range of itinerary modules, ranging from 1-8 days, that are real gems. Digging deep into our knowledge bank of destinations, and using the very same guides and drivers, friends and colleagues we have nurtured for more than a decade at Lisa Lindblad Travel Design, we have created these mini-itineraries as building blocks that can be linked together into a seamless, utterly personalized trip.

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