



Having to eat, of course, is the one thing we all have in common so it's natural that trying out new cuisine is one of the top reasons for traveling.

One experience that every foodie and avid globetrotter should try out is cooking holidays, since outstanding food tastes even more amazing when you crafted it yourself. However, with a countless number of schools dedicated to the hundreds of different cuisines around the world, knowing where to start can be tricky.

With this in mind, we've compiled a list of our favorite culinary breaks featuring the top providers around the world. There's something to suit every budget and taste, stretching from Iceland to South Africa, so dive in and get those taste buds watering!

African Relish

Cuisine: African

Price: Numerous courses available.

Why Book?

This South African school, based in Prince Albert on the edge of the Great Karoo, runs informative three-day courses overseen by master chefs. There's such a huge choice of courses (a staggering variety, in fact) so we're sure you'll find something to suit your taste, and it makes a good base for other activities in South Africa. We highly recommend embarking on a photo safari which is guaranteed to make the unlucky folk back home jealous.



The International Kitchen

Cuisine: Just about every style under the sun.

Location: Over 90 gastronomic breaks in a variety of countries.

Prices: Plenty of classes and trips to suit any budget.

Why Book?

In its seventeen years of business, the International Kitchen has grown to become one of the global leaders in culinary breaks and deserves every commendation it has received along the way. While its scale means there is plenty of variety (from Highland cooking in rural Scotland to the cultural wonders of Peru), the company is still helmed by original founder Karen Herbst.



Cooking Vacations LLC

Cuisine: Italian

Location: Numerous locations throughout Italy

Prices: A long weekend is around \$500. A six-seven night break varies from \$1,500 to \$2,000

Why Book?

Want to make your own tagiatelle before checking out the masterpieces of Da Vinci? Want to drive a Ferrari along the coast before joining expert chefs for a cookery lesson? Of course you do, and these guys provide all this and more. All of their programmes are brilliantly balanced so you'll get to enjoy Italy in a unique way at the same time as receiving first-class tuition in the kitchen. We particularly recommended their Florentine tours.



Walnut Grove Cooking

Cuisine: French, gourmet

Location: Loire Valley, France

Prices: Around \$2,300 for the six-day course (\$2,750 for advanced course). Lower rates for non-participants.

Why Book?

With some of the most gorgeous countryside and finest food in Europe, you don't need many additional reasons to visit Loire Valley. However, at Walnut Grove you'll also be treated to luxury accommodation and the opportunity to craft your own culinary masterpieces, all in a relaxed setting. We highly recommend checking out the recipes and creations on their homepage to see some of the gourmet dishes you'll learn to make during your stay in this magical location.



Tuscookany

Cuisine: Tuscan and Mediterranean

Location: Tuscany, Italy

Prices: From \$2,950 for seven-day course

Why Book?

This course takes place in the luxurious Casa Ombuto, a refurbished Tuscan villa near Florence. You'll be shown the basics of Italian cooking before learning how to create lavish four-course banquets under the guidance of Paula Baccetti. Paula is as local to the area as the ingredients you'll be using, which are bought fresh from the markets every morning.

ITALIAN COOKERY COURSE
CASA OMBUTO
TORRE DEL TARTUFO
TRADITIONAL TUSCAN CUISINE

ITALIAN MEDITERRANEAN COOKERY COURSE
CASA OMBUTO
ITALIAN, FRENCH, SPANISH AND MOROCCAN CUISINE

The Italian cooking vacation is run by Paula Baccetti in Casa Ombuto and Franco Palumbo in Torre del Tartufo and the Italian Mediterranean cooking vacations are run by Laura Grist. Tuscookany has been giving cooking holidays in our Italian cooking school in Tuscany for over 10 years. The lessons are given in English and for the Italian cooking class you will learn to make classic Tuscan dishes and for the Italian Mediterranean cookery course you learn to make dishes from four of the most popular cuisines in Europe and North Africa. The classes are given in the castles which have been expertly equipped as professional kitchens with enough working space for everyone to get rolling and chopping! Casa Ombuto and Torre del Tartufo are both luxurious villas with large large heated pools and are both set on extensive estates in the Tuscan hills with spectacular views of the surrounding hills and valleys.

Tuscan cooking school
Elected by the **Observer Newspaper** as one of the **Top ten cookery schools** in Europe.
What a lovely week, we ate and ate and laughed and laughed... This Italian cooking holiday was top-notch and everyone was so accommodating... Our cooking class in Italy was awesome, the venue fantastic, the people fun and the atmosphere sublime... Enter

Rated as a "Perfect Present for cooks" by **DM.com**
...you have created heaven on earth. Your hospitality and willingness made this a perfect culinary vacation... Cooking School Italy
...You have infused me with a zest for cooking, that I now have confidence to attempt my dish. Italy cooking school

For more detailed information regarding our Cooking School in Italy please click here to enter our website.

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italiancookerycourse.com

Cooking Holiday Spain

Cuisine: Spanish, Mediterranean

Prices: \$2,080 per person, based on double occupancy. Lower rates for non-participants.

Why Book?

Trips to the local market form an intrinsic part of this introduction to rural Spanish cooking. This outfit offers a bespoke, personalised approach to culinary tuition, and it certainly doesn't scrimp on the tapas. Plus, you'll be taken on tours every morning of the six day course. To sum it up, Cooking Holiday Spain will leave you with a taste for the good life.

Cooking Holiday Spain Ltd
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Imagine a company with professional staff and one goal on their mind and that is a "To create memorable gastronomic holidays providing guests with an extraordinary experience that always exceeds their expectations and ensure at all the times that the highest customer satisfaction is achieved".
Our premium product is a 7 day cooking holiday: a vacation dedicated to all people that love food, wine and great holidays.
Our professional team is ready to welcome you to the greatest Gastronomic holiday that has ever been created in the beautiful region of Andalusia in the south of Spain.
The week holiday with us consists of a mixture of cooking lessons, visits to the local market for our shopping, some fishing, great gastronomic experiences that take accommodation in a **charming boutique hotel** in the charming village of Ronda, with free transport to/from the airport. The package also offers the Guelata, Granada or Malaga, 3 cities where most significantly their reputation. To know more about it, go to our **Programme & Prices** link to check a look at a

cookingholidayspain.com

Epicurean Ways

Cuisine: Authentic Spanish

Prices: Depends completely on what you want to achieve.

Why Book?

With Epicurean Ways, you're invited to decide what you want to see and order an itinerary to be drawn up specifically for you. As such, this marvellous service doesn't have an off-the-shelf price, but with so much to choose from and no restrictions on party numbers you certainly won't be disappointed by the customized service.

Epicurean Ways
FOOD & WINE ROUTES OF SPAIN

Call us
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Gourmet Retreats

Cuisine: American

Prices: \$1,450 for a five-day boot camp; cheaper, shorter courses are available.

Why Book?

Small class sizes and a relaxed atmosphere make this Californian cooking school one of our favourites. The five-day 'boot camp' is aimed at reasonably competent cooks who want to sharpen their skills. All aspects of cooking will be covered though, and there are simpler courses available which cater for more novice chefs. The proprietor, Lana Richardson, is a talented chef and inspiring teacher.



Let's Cook in Umbria

Cuisine: Italian

Location: Umbria, Italy

Prices: From \$520 for the four-day course.

Why Book?

With one day lessons and group discounts available, these guys are our top pick for cookery courses dedicated to Umbria. Don't let the prices fool you - the accommodation here is something else, consisting of farmhouse apartments overlooking lush greenery and rolling hills. The courses themselves are also second-to-none, lead by the deeply passionate Raffaella and taking place in her home.



Poland Culinary Vacations

Cuisine: Polish

Prices: Between \$1,500 and \$3,000.

Why Book?

These custom vacations thrust guests into the heart of traditional Poland, exposing them to the culture of Silesia, Lesser Poland and other regions. Dubbed the "Venice of Poland", Wroclaw forms an atmospheric backdrop to your excursion into the Polish lifestyle. English-speaking interpreters are included in the price.



La Maison Arabe

Cuisine: Arabic, North African

Prices: From \$76 upwards (depending on group size).

Why Book?

These short courses in the heart of Marrakech are an effective way to get to the bottom of Moroccan cuisine, as well as the wider culture of Arabic cooking. Dishes like the tagine will be explained to you by a skilled dada, a traditional Moroccan chef. Meanwhile, you'll have the opportunity to explore Marrakech's souks and market squares.



Isafold Travel

Cuisine: Icelandic

Prices: Depends on how many of you there are, and what you want to do!

Why Book?

This is by far our favourite Icelandic culinary tour, partly because of the food and partly because of the flexibility. You can ask for a master chef to accompany you on a bespoke tour, which can involve anything from harvesting your own ingredients for preparation in traditional Icelandic meals, or visiting one of Iceland's food festivals. We recommend going in autumn, Iceland's harvest season.



Good Taste of Tuscany

Cuisine: Tuscan

Prices: \$3,300 for a seven-day course, with discounts available for non-participants.

Why Book?

This week-long course will immerse you in Tuscan cooking. Each day you'll prepare a five course meal in a 14th century villa, set in an historic 150 hectare estate in the Tuscan hills. The itinerary is packed with tours and classes which will ensure you come away from Tuscany with a firm understanding of its culture and cuisine.



Cooking is Fun

Cuisine: Irish

Prices: Starting at \$830 for a two-and-a-half-day weekender to \$14,860 for a twelve-week course.

Why Book?

The Ballymaloe Cookery School champions the link between farming and food. If you want an immersive and challenging experience, you'll find it here as they'll teach you around twenty recipes each day in a traditionally cheerful Irish setting. The family-run school also offers a 12-week certificate course which will bring you to a professional standard for just shy of \$15,000.



Tasting Places

Cuisine: International

Prices: On application. Varies according to specification.

Why Book?

Tasting Places impressed us with the sheer scope of their operation. Not much of Europe is left unexplored by the plethora of courses on offer, while the secrets of England's most prestigious restaurants are available to UK travellers. Culinary tours of Thailand are also available for the more intrepid gastronaut.



Rabbit Hill Inn

Cuisine: Classical

Prices: Varies according to specification.

Why Book?

The Rabbit Hill Inn is renowned as a distinctive New England inn, offering palatial splendour and devoted service. Their cookery classes provide thorough culinary instruction for informal groups of eight. Guests will be treated to world-class food and will receive their own embroidered aprons, all while staying in luxurious accommodation. Foodies won't want to miss this one.



Culinary Vacations

Cuisine: European
Prices: Around \$3,400.

Why Book?

You'll love these all-inclusive cooking experiences. Geared towards students of all abilities, the courses will tackle European cooking styles head-on and will give guests an insight into herbs and seasonal produce. With six historical schools over four countries, you're spoilt for choice.



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Unique, Memorable, Indulge!

Chief John Wilson's Culinary Vacations in Europe include Cremona, Normandy, France; Grosseto, Tuscany; St. Remo de Provence, France; Venice, Milan Italy; Paris, France; and Barcelona, Spain. As well as Gourmet Getaways in Asheville, North Carolina.

If you're looking for a unique and memorable vacation and enjoy the combined pleasures of food, wine and travel, Chief John Wilson's Culinary vacations in all of our locations in Europe and the U.S., promise an opportunity to indulge all your senses.

Book: *Take Home a Taster Taste* by Chef John Wilson To order a copy 1-888-628-2072

Other Culinary Vacation Destinations: www.culinaryvacations.com

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Knowle B&B

Cuisine: Scottish
Prices: From \$537 for four-day course (including five nights of accommodation)

Why Book?

A list of the world's greatest culinary breaks would not be complete if it omitted a trip to Scotland. Overlooking the eerie waters of Loch Ness, Knowle B&B is an excellent retreat for those who want to immerse themselves in Scotland's charm and a perfect setting for their cookery courses. Lead by pro chef Bert Wigman, the day begins with one of the best breakfasts in the northern hemisphere and ends with an informal, hands-on class before the group enjoys the fruits of their labor.



Welcome to Knowle B&B Loch Ness Dist. & Practice Club by Allans

D&B and Cooking Holidays near Loch Ness in the Highlands.

When you are planning a holiday to Scotland it is likely that you will visit [Loch Ness](#) and the village of Drumadrocht with its Nessie Exhibition centers and Urquhart Castle. If you do, please feel welcome to stay in our **Bed & Breakfast with its panoramic view towards the mysterious Loch.**

Hidden from the road, Knowle D&B is a comfortable, quiet situated family home, surrounded by spacious gardens and woodland and offering private parking.

We are located 100 metres from **The Great Glen Way** and have special facilities for walkers and cyclists. We also have **two mountain bikes** available for hire. If you are looking for a good night's sleep, we warmly invite you to be our guest.

To view our price details, booking and cancellation policy [click here](#). Free WiFi available.

Guest Rooms
We have three comfortable bedrooms, two en-suite double rooms (one double and one upstairs) and one upstairs triple room (King-size bed and single bed) with private facilities. The rooms also come with wash-hand basin, tea and coffee making facilities, hair dryer and shower point.

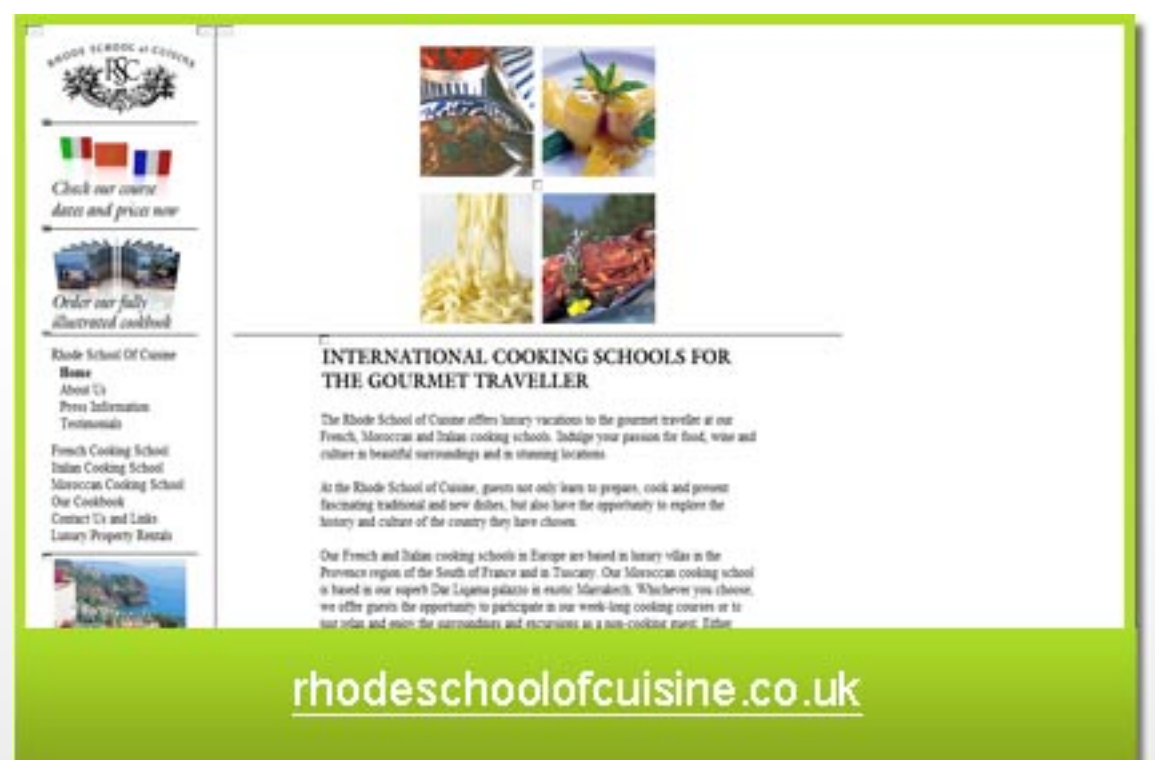
lochnessguesthouse.co.uk

Rhode School of Cuisine

Cuisine: French, Italian, Moroccan
Prices: Depends on destination

Why Book?

The Rhodes School of Cuisine gives intrepid travelers the opportunity to explore a country's culture through the medium of cooking. The school has villas in Provence and Tuscany, as well as a palazzo in Marrakech - all of which have attentive staff, distinctive surroundings and lavish accommodation. Culinary breaks don't get much better than this.



RHODE SCHOOL OF CUISINE

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INTERNATIONAL COOKING SCHOOLS FOR THE GOURMET TRAVELLER

The Rhode School of Cuisine offers luxury vacations to the gourmet traveller at our French, Moroccan and Italian cooking schools. Indulge your passion for food, wine and culture in beautiful surroundings and in stunning locations.

At the Rhode School of Cuisine, guests not only learn to prepare, cook and present fascinating traditional and new dishes, but also have the opportunity to explore the history and culture of the country they have chosen.

Our French and Italian cooking schools in Europe are based in luxury villas in the Provence region of the South of France and in Tuscany. Our Moroccan cooking school is based in our superb Des Lagunes palazzo in exotic Marrakech. Wherever you choose, we offer guests the opportunity to participate in our week-long cooking courses as to our villa and enjoy the surroundings and experience in a non-cooking mood. Enjoy!

rhodeschoolofcuisine.co.uk

Le Quartier

Cuisine: International

Prices: From \$426 to \$1,176 depending on time of year

Why Book?

If you don't fancy doing the cooking yourself, you'll love this last option. Le Quartier offers guests unparalleled opulence and the opportunity to discover local traditions first-hand. The Tasting Room, one of the many restaurants in the complex itself, will devise a bespoke menu to suit your desires while master chefs impart the skills, wisdom and philosophy of classical cuisine.



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