



2 Day Master Class with Chef/Patron Anne Neary



After 20 years of giving one day and evening cookery classes at Ryeland House we started last year with our Master Class series which proved very popular with visiting students. This year we are offering an Intensive Learning 2 day Master Class on Tuesday 6th and Wednesday 7th of March.

The focus of this course is on all aspects of home cooking with a professional edge.

It is intended that on completion of this course that the individual will be well-equipped with all the relevant skills and knowledge required.

The development of learners' core skills is a key objective of our education and training. The opportunity to develop these skills will arise throughout the course. The core skills include:

- Tips on keeping hens and growing your own herbs and vegetables
- Creativity in Dish Design & Construction
- Organising a Dinner Party
- Produce a Range of Classical and Contemporary Products Including Modern European Cuisine
- Ryeland Relishes
- Larder, Fishmongery & Butchery
- Advanced Pastry

The course will be divided into a mix of demonstration and hands on tuition.

The course includes all produce, raw materials and ingredients.

Total Cost of the course: € **320**

Further Information: Tel : 086-2767656 or Email ryelandhouse@gmail.com

