

enrolment form

Surname _____

First name _____

(Mr/Mrs/Miss/Title) _____

Name you like to be called _____

Date of birth _____

Nationality _____

Address _____

Home telephone number _____

Mobile telephone number _____

Email address _____

Course reference number(s) _____

Deposit enclosed: £ _____

Resident Non resident Single room when available (supplement payable)

Food Safety in Catering Level 1 (for Essential Cookery Course students only - supplement payable)

Address for account if different from above _____

Telephone _____

Any physical or dietary factors which may affect the course for you? _____

Next of kin _____

Address _____

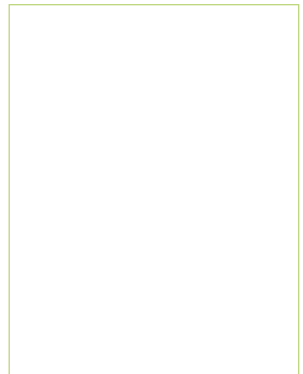
Telephone _____

Source of introduction _____

I have read and accept the Terms and Conditions

Signed

Date:



Students applying for the Essential Cookery Course, please attach a passport size photograph

Cheques should be made payable to Cookery at the Grange Ltd.

VAT Registration No: 927 6478 80

For more information on our courses please contact:

The Grange
Whatley
Frome
Somerset BA11 3JU

tel 01373 836579
email info@cookeryatthegrange.co.uk
website www.cookeryatthegrange.co.uk

"I've had the best month of my life."

Amelia Earl

"The Grange tuition is so simple and so skilful that they shed light even into my dark soul. Value for money they call it, and so it is."

Good Housekeeping

"Enjoy hands on cooking of garden produce as well as accommodation in a pristine house and cottage set in 20 acres of farmland."

Country Living

"Jane & William Averill run this most hands-on of residential cookery schools in a seventeenth century farmhouse, idyllically set in a quiet Somerset valley."

Harpers & Queen

"I had a wonderful, productive month at The Grange. We made a huge variety of dishes ranging from the most humble of potato cakes to scarily expensive things. Along the way we were taught to prepare meat, fish and game, to make Middle Eastern and Mediterranean food and to recognise good quality ingredients."

The Times

"I never thought a course could be so much fun, whilst learning on such a steep curve. The life experience has been invaluable on a myriad of levels."

Phoebe Huestis

"I have learned a tremendous amount in an atmosphere that could not be surpassed in any way. The Grange is spectacular."

Georgie Craggs

"I was stunned by the excellence of every aspect of the week. I thought every member of staff without exception was terrific. This included the splendid expertise of Diana, Maura and Sarah plus every other worker I came into contact with, who I found to be helpful, eager to please, friendly, and, in whatever they were doing, an expert willing to share their knowledge and experience. The accommodation was delightful, the kitchens were beautifully equipped, and I was bowled over by the generosity of our hosts."

Pat Silver

"I've been working at The Grange for almost 15 years and in that time I've seen it grow and flourish without ever really changing. It's a unique place in my experience – a 'cookery school' of course, but that doesn't adequately describe its mission. What happens here is much more than cooking. There's a magic; an alchemy happening, which comes from Jane's vision which she's never lost or wavered from despite the constant expansion and improving. She has a crystal clear idea of how everyone should be – staff and students alike. First and foremost its fun – we teach and cook with enthusiasm, good humour and love. We have a fabulous team of staff and we've hardly ever had anyone leave. Here, it's like joining a great gang of friends who all share the same passions – people and food. We're all inveterate talkers, very sociable and we love looking after our students.

We looked after one student so well that he didn't want to leave, so he married Jane. Will has proved to be the perfect partner to Jane, bringing new energy and ideas to The Grange. He's a very creative person who really knows and enjoys his food and cooking. Along with this, he has tremendous practical skill and has had a huge influence on improving our kitchen design and efficiency. He's a perfectionist and it shows.

Jane and Will have a real connection with everyone who works here: knowing all of us and what's going on in our lives. The Grange is a part of all of us and we are all very proud of it. Did I say this was work?"

Maura Dillon Malone