Saïd Business School
Cooking Classes
Cooking Classes at Oxford Saïd

These classes are available for internal and external groups, executive education programmes and departmental team building.

We would be happy to design a course specially for you.

For more information

The Conference Team
conference@sbs.ox.ac.uk
01865 288846
Introduction to bread and doughs

UP TO 3 HOURS
£45 per person, 8–15 people

- Basic Bread
- Irish Soda bread
- Chelsea buns
- Pizza dough

(which we will use for lunch or dinner)

During this class I will take you through the steps of making basic doughs, the science behind what is happening at each stage and simple tips and tricks for home baking.

This is a three-hour class, finishing with the pizzas as a lunch or dinner with wine, beer and soft drinks. You will get to take home all the sessions baking and recipes.

FULL DAY
£65 per person, 8–15 people

- Basic Bread
- Sour dough
- Bread rolls
- Chelsea buns
- Doughnuts
- Pizza dough

(which we will use for lunch or dinner)

During this class I will take you through the steps of making basic and advanced doughs, the science behind what is happening at each stage and simple tips and tricks for home baking.

As this is a full day (six hours) class we will have pizzas for lunch, with regular refreshment breaks. You will get to take home all the sessions baking and recipes.
Introduction to bread and doughs

UP TO 3 HOURS

£45 per person, 16–40 people (large groups)

Basic Bread
Doughnuts
Pizza dough

(which we will use for lunch or dinner)

This class is designed for groups of 16–40 people, during this class I will take you through the steps of making basic doughs, the science behind what is happening at each stage and simple tips and tricks for home baking.

This is a three-hour class, finishing with the pizzas as a lunch or dinner with wine, beer and soft drinks. You will get to take home all the sessions baking and recipes.

The home baker

£45 per person, 8–15 people

Bread
Scones
Carrot cake
Chelsea buns

During this class I will cover some of the introduction to bread and also some classic home bakes, recreating a traditional high tea. We will go through the science behind what is happening at each stage and simple tips and tricks for home baking.

This is a three-hour class, finishing with a high tea and refreshments will be included. You will get to take home all the sessions baking and recipes.

Dinner party chef

£55 per person, 6–15 people

Cook and serve your own three-course dinner, this class gives you tips and tricks to create the perfect dinner party at home.

This is a three-hour class, finishing with a three-course meal you have prepared. Wine and refreshments will be included.