



**BECKETTS
FARM**

**COOKERY
SCHOOL**

BRING YOUR IDEAS HERE

- **Kitchen Staff Training**
- **Menu Development**
- **Present to Clients**
- **Strengthen Teams**

BECKETTSFARM.CO.UK/COOKERY-SCHOOL





INTRODUCTION

The Orange Kitchen is a professional kitchen space, perfect for business use. Whether you are looking to hire the space to train chefs, develop menus, present to clients or hold a team building event with our own expert chefs, we have you covered.

The Orange Kitchen has been developed to offer all of our clients the ability to use our facilities away from their own busy offices and kitchens. We have designed it to suit both a small operator's needs and even those of national groups, installing equipment that is used in today's modern commercial kitchens. We've worked with companies both big and small within the food and drink industry to meet their event needs.

The separate tasting room makes an ideal space to present to clients or if larger workshops are combined, our conference facilities may be incorporated into your day.

We also offer a great range of team building events and private cookery parties for those that fancy a get together with a real difference. Please take a further look and get in touch with us to discuss your requirements.

“I've always found the kitchen at Becketts Farm a great place to work and demo food. The demo area is well laid out and works really well.”

Tom
Sticky Fig Catering



PROFESSIONAL KITCHEN HIRE

The Orange Kitchen is the perfect space for professional hire for a variety of business needs, fully equipped with state of the art commercial equipment.

The kitchen has six duplicate work stations and a central island. Each station has its own sink, fridge and gas hob. There are two grills, fryers and electric ovens one at either end of the stations and a range oven with 6 ring burners, sink and fridge in the central island. The kitchen also has a microwave, a Rational cooker and a large walk in fridge. Adjoining the kitchen is the tasting room which is also included in the hire price, perfect as a break out space or to be used for smaller presentations.

Kitchen Equipment

- Individual training stations with a sink, fridge and gas hob
- Central training island with range oven
- Microwaves, ovens, combination ovens, grills, fryers and gas burners
- Walk in refrigerator
- Freezer space available

Smaller Equipment

- Zwilling knife blocks
- Food processors
- Various pots and pans
- Colour coded chopping boards

- Full set of small kitchen equipment ranging from slotted spoons to hand whisks
- Service equipment including variety of plates, serving platters, cutlery and glassware.
- *Full inventory available on request.*

Additional Facilities

- Separate tasting and presentation room
- Conference and training facilities for up to 60 people with individual break out rooms (see back inside cover)
- Large Farm Shop on site for any last minute shopping requirements
- Extensive free parking
- Porter available upon request
- Complimentary tea, coffee and water



KITCHEN HIRE PRICES*

If you are looking to hire our kitchen for professional use, please see below prices.

Kitchen Hire - Weekday

Mon-Fri 8am-6pm
Evenings from 6pm-12pm

TYPE	PRICES
Half day (maximum 4 hours)	£400 + vat
Full day (>4 - 8 hours)	£600 + vat
Additional hours	£50 + vat
Porter half day**	£50 + vat
Porter full day**	£80 + vat
Chef hire	£150 half day / £225 full day + vat
Evening hire (from 6pm – 12pm)	£650 + vat
Additional hours evening	£70 + vat

Kitchen Hire - Weekends

Sat/Sun 8am-6pm
Evenings from 6pm-12pm

TYPE	PRICES
Half day (maximum 4 hours)	Unavailable
Full day (>4 - 8 hours)	£700 + vat
Additional hours	£70 + vat
Porter half day**	£60 + vat
Porter full day**	£90 + vat
Chef hire	£150 half day / £225 full day + vat
Evening hire (from 6pm – 12pm)	£750 + vat
Additional hours evening	£90 + vat

* Prices correct at time of publication (18/10/19) and subject to change. Please call to obtain a quote.

** Porter subject to availability.

TEAM BUILDING

The Cook and Dine Experience

For a twist on the office meal, never would it be more apparent that the team will go hungry if they don't pull together.

Delegates will be divided into three teams, each of which will prepare a set course for their meal. Each team will work together to create a starter, main course or dessert, from a choice of Italian, Indian, British or Festive food style menus, designed to have plenty of elements that will keep everyone active and participating in their group.

Once completed, the teams will retire to their own personal dining area to enjoy their culinary delights with wine and other beverages available. There is just one small twist... each group will serve their own course to the whole party!

Dinner conversation always comes round to who should be the winner!

What's included:

- 2 hours hands-on cooking with full guidance from our team of chefs
- Three course fine dining menu in private dining room
- Glass of wine per person (extra bar available on request)
- Full instruction & recipe card for each delegate
- Prize for the winning team
- Total time: 3-4 hours

Price - £90+VAT pp
(Based on minimum 12 delegates)



TEAM BUILDING

Ready Steady Cook

Upon arrival to The Orange Kitchen, delegates will be divided into two teams, the Green Peppers and the Red Tomatoes. The teams will each be given a tray containing a variety of ingredients and will be assigned their own team chef.

They will then break out and spend fifteen minutes planning a three course menu and organising their roles within the group to ensure successful completion of the task.

The teams will then have two hours exactly to execute their plan, organising their time and being as creative as they can with the ingredients, working together to present three delicious dishes. The teams must ensure their dishes are in the presentation area in the allotted time before the whistle blows.

An independent team of judges will be provided to deliberate, cogitate and digest the dishes that both groups have presented to choose a winning team for the day.

What's included:

- 2.5 hours hands on cooking with expert guidance from our chefs
- Free flow tea, coffee and water
- Prize for the winning team
- All equipment and ingredients provided

Price - £60+VAT pp

(Based on minimum of 10 delegates)



TEAM BUILDING

Pasta & Bread Making

This is one of our most popular team building courses, perfect to fit into an afternoon after a team meeting in the morning. The teams will need to work together to make fresh pasta ribbons, competing to see who can get the longest!

The group will then try their hand at kneading and baking an assortment of breads to take home and enjoy with their dinner. It's not as easy as it looks..... but it's lots of floury fun!

What's included:

- 2 hours hands on cooking time with expert chefs
- Free flow tea, coffee and water
- Prize for the winning team
- All equipment and ingredients provided
- Plenty of food for delegates to package up and enjoy at home

Price - £55+VAT pp

(Based on minimum of 10 delegates)



TEAM BUILDING

The Great Becketts Bake Off

Upon arrival to The Orange Kitchen, delegates will be divided into baking teams and each presented with a variety of ingredients along with basic recipes to help guide them along their way! After an introduction from our chef, teams will then break out to their cooking areas and be given 15 minutes to plan and prepare their session. Each team is responsible for appointing a Head Chef and organising their roles within the group to ensure successful completion of the task.

The teams will be set a timed challenge to create a selection of tasty bakery treats which may include a show-stopping cake, mind-blowing biscuits and irresistible bread - to all be presented for judging. When the timer sounds - all whisks, spoons and spatulas are to be laid to rest and each team will present their culinary delights before the judges. Judging will be based on presentation, taste, the creativity and difficulty level of the baked goodies.

What's included:

- 2.5 to 3 hours of hands on cooking time with expert chefs
- Free flow tea, coffee and water
- Prize for the winning team
- All equipment and ingredients provided
- Plenty of food for delegates to package up and enjoy at home

Price - £70+VAT pp

(Based on minimum of 10 delegates)



TEAM BUILDING

Chocolate Challenge

For the ladies and gents that just can't resist a choc-attack, this is the perfect treat to enjoy with your friends or colleagues.

True chocolatiers spend many years training but at the Orange Kitchen you will get the basics squeezed into a fantastic workshop, designed for fun and indulgence.

Our chef will guide you, the trainee chocolatiers through the basic techniques for making delicious chocolate ganache. Also, learn the trade secrets behind making perfect chocolate pond puddings.

The party will then get hands on mixing, piping, cutting, shaping, coating and finally packaging up to a selection of their very own delicious truffles to take away.

What's included:

- 2.5 hours hands on practical with guidance from Head Chef.
- All ingredients & equipment including aprons are provided.
- Free flow tea, coffee and water
- A beautifully packaged truffle selection to take away
- Prize for winning team

Price - £55+VAT pp
(Based on minimum of 10 delegates)



TEAM BUILDING

Private Cookery Course

If you aren't looking for an element of competition within your team building day, then why not consider booking a private cookery course. Choose from a wide array of cuisines and enjoy being guided through recipe steps with one of our expert chefs. Take away new skills, top tips and your own creations to show off to family and friends.

What's included:

- 3 hour hands on course
- All ingredients & equipment provided
- Recipe cards to take home
- Free flow tea, coffee and water
- Plenty of food for delegates to package up and enjoy at home

Price - £80+VAT pp
(Based on minimum of 10 delegates)



CHOOSE FROM THE FOLLOWING COURSES

- Best of British
- Caribbean
- Curry
- Fish Preparation and Cooking
- French
- Italian
- Japanese
- Portuguese
- Moroccan
- Pies and Pastries
- Spanish
- Thai
- Vegetarian Cooking



CONFERRNCING

Set in a semi-rural location with great links from the motorway, Becketts Farm Conference Centre is a relaxed, contemporary and totally flexible venue, ideal for meetings, training and workshop events. We have six rooms, catering for between 2-60 delegates.

Our rooms are fully air conditioned with natural daylight and all room hire includes free-flow tea, coffee and water, WI-FI access, projector, screen, flipchart, and free parking. With our award-winning Farm Shop and Restaurant on-site, the food options are not only fresh and delicious but can be fully tailored to suit your requirements.

We pride ourselves on our personal and friendly service. Our dedicated conference team will support you, from your initial enquiry right through to your event and will be on hand throughout the day to ensure everything runs smoothly.

“The customer service food and drink all matched the first class conference facilities provided and made the day one to remember for all delegates”



FOR AVAILABILITY AND PRICES PLEASE CONTACT OUR TEAM ON 01564 823402 TO DISCUSS



CONTACT & HOW TO FIND US



HOW TO FIND US

We're easy to find,
just off junction 3 of
the M42.

Head North, signposted
Birmingham (A435) and
take the slip road on the
left just before
the roundabout.

Telephone

01564 823402

Email

cookery@beckettsfarm.co.uk

Heath Farm, Wythall, Birmingham B47 6AJ

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