

PROVENCE - RESIDENTIAL COOKING COURSES at *HOSTELLERIE BÉRARD*

Your introduction to the art of fine cuisine. In a typically French *Provençal* environment join **Chef René Bérard** for a hands-on introduction (in English) to his kitchen, his kitchen garden, his fruit and vegetable markets and to the fisherman who supply him with fresh fish daily. Explore the sights and sounds of Provence in a comfortable hotel and spa in a typical village setting. Nearby the Bastide cooking school and kitchen garden follows the seasons. Discover the fresh, annual herbs and grasses of Provence mint and lavender.

Course costs Includes: * Welcome dinner on Sunday evening (drinks not included)
 * 5 nights twin share / double accommodation with ensuite bathroom
 * 5 buffet breakfasts, 4 lunches with drinks
 * 4 days of cooking courses (10am – 4pm) & one graduation
 * All recipes (translated into English)
 * 4 afternoon excursions (vineyard, honeybee farm, olive grove, cheese farm...)

Cost does not include: * Transfers to or between the hotel & the bastide and personal expenses.

Cost per person: Regular season: AU\$2620 per person (twin/double share) Single person cost: AU\$3195
 High (June/July): AU\$2825 per person (twin/double share) Single person cost: AU\$3390

Dates for 2010: Regular season: 2 - 7 May, 16 - 21 May,
 High season: 30 May – 4 June, 13 – 18 June, 27 June – 2 July, 4 - 9 July
 Regular season: 12 – 17 September, 26 Sep – 1 October, 10 – 15 & 24 – 29 October



After midday, one of our staff will accompany each group to discover the Bandol appellation wines with a vintner, to visit olive oil groves or a mill for oil tasting.

Meals - Lunches are served under the arbour of the Bastide (weather permitting) or in the beautiful dining room. Four evenings are at your own arrangement.



Suggested program (to be confirmed each day):

Sunday: Arrival on Sunday evening with a dinner reception.
Monday: Departure to our Provençal bastide, 3km from the hotel to visit the vegetable garden.
Tuesday: Early morning at the country market in Sanary, meet the fishing boats to purchase fish for lunch
Wednesday: Preparation of vegetables (stuffed aubergine caviar, tian, truccia...) followed by lunch "tasting"
Thursday: Day of desserts (crusty with honey, melting chocolate, sorbets) & the presentation of diplomas
Friday: Depart after breakfast.

Places are strictly limited contact Outdoor Travel for more details and reservations:

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