



MASTERCHEF

Bede's Masterchef Academy is designed for students who have a passion for food and who enjoy cooking. The classes are fun and informative, giving students the confidence to be hands on with raw produce and kitchen equipment. In each session, students create a dish inspired by a different international cuisine. Kitchen experience is not essential but would be helpful.

OBJECTIVES

- To learn both local and international recipes
- To encourage creativity and individuality
- To develop a sense of satisfaction and accomplishment in cooking original meals
- To develop an understanding of basic culinary concepts
- To create new dishes by understanding how different flavours combine with one another
- To increase vocabulary specifically relating to cooking and dining

SUMMARY

CENTRES	Dicker and Lancing (12–17 years)	
VENUE	Food Technology classroom on-site	
HOURS	3 hours per week (2x 1½ hour sessions)	
DATES	Dicker – Week 2: 05/07/2026 Week 4: 19/07/2026	Lancing – Week 1: 28/06/2026 Week 3: 12/07/2026 Week 5: 26/07/2026
DAYS	Tuesday and Thursday	
INSTRUCTION	One teacher per 10 students	
FEE	£295 per week	

Minimum number of students is required for the Academy to run. If an Academy is cancelled, a refund will be given.