



Head office –unit 2, Phillows Barns Business centre  
Hammonds Road, Danbury· Essex · CM3 4BG  
Tel: 01245 227527  
[www.thesmartschoolofcookery.com](http://www.thesmartschoolofcookery.com)  
[enquiries@thesmartschoolofcookery.com](mailto:enquiries@thesmartschoolofcookery.com)

## Welcome To the Smart School of Cookery!

We would like to welcome you to Ann's Smart School of Cookery; we do hope you have an enjoyable experience.

### About us

Ann Hood, past BBC's Masterchef contestant (2009) started the cookery school as a hobby from her home in Danbury in 2007, being a passionate cook, then moved to the Essex premises after just 6 very successful months, and has now become the most enjoyable full time job.

Our classes are for up to 16 people. Chef will ask a small group at a time to join him/her to prepare and cook during your class, but this is not compulsory. Our extensive experience and success is based on this method to ensure maximum education and knowledge is passed onto our guests. Our research has shown 100% hands on limits what you learn. We believe you should benefit from all questions asked by other guests and chefs tuition in a sociable environment.

Please remember this is a cookery lesson with taster dishes and not full size restaurant meals. We are here to teach you.

**Knife skills is 100% hands on – there is no food to be eaten on this class.**

We do offer one to one lessons if you prefer, please enquire for a quotation.

Some classes may run earlier or later than scheduled depending on numbers attending, but all recipes advertised will always be covered.

Recipes are automatically emailed within 24 hours of completing your lesson.

We have a strict 14 days cancellation notice policy to ensure the school continues successfully. A transfer fees will apply in all cases within this period. We advise that you take out our waiver upon booking if you have concerns.

Maps can be downloaded from our website for directions to all venues, please ensure you plan your route prior to setting out as the office phones are not manned at weekends.



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Sorry a few health and safety rules for everyone's benefit:-

Please use the hand wash sink, and hand gel before you prepare and cook with chef and use an apron, provided. As you are in a kitchen environment please be careful with using cookers, hobs and knives. Face masks are currently required to reduce the spread of COVID-19.

Long hair must be tied up

You cannot handle food if you have a cold.

Classes are for strictly over 18's unless a children's class has been booked in line with insurance.

Pre-ordered alcohol will only be served to over 18's but please do not drink whilst cooking or preparing food. **Knife skills** does not allow alcohol.

Our priority is that every guest has a memorable day and takes away skills that will enhance your own way of cooking.

You will be asked to confirm if you have any allergies or special dietary requirements prior to the class starting to reflect your booking form.

We have a range of Ann's Smart products available to purchase after your class or on line at [www.annsonlinecookshop.com](http://www.annsonlinecookshop.com)

**Classes:-**

1 hour express classes, a variety of 2 hour, 3 hour artisan cheese making, 4 hour baking, and 5 hour chef skills courses.

We also offer bespoke one-to-one classes.

**Private hire-** you can hire the school for your own dinner party with one of our chefs and get hands on too or just enjoy a chefs table.

**Corporate Events & Team building-** from 6 to 200 people at any suitable venue in the UK or overseas, incl 'Hell's Kitchen', 'Masterchef' and a chefs 'Taste Event' We work with all the TV Celebrity chefs for private and corporate clients

Best Regards

The Team @ Ann's Smart School of Cookery