



THE SCHOOL OF
ARTISAN FOOD

BESPOKE PACKAGES



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THE SCHOOL OF ARTISAN FOOD



The School of Artisan Food is an award-winning, not-for-profit school dedicated to inspiring and helping people from all walks of life to learn about healthy, sustainable and delicious food.

Located on the beautiful Welbeck Estate in Nottinghamshire, we offer meeting facilities and fully equipped training facilities suitable for a whole host of events.

- Corporate events
- Bespoke training
- Venue hire
- New product development
- Demonstrations
- Team building

We are conveniently located in the East Midlands, close to the South Yorkshire border, with easy access to the M1 and A1 and mainline train stations.

We look forward to welcoming you.

Alison Swan Parente
Founder and Chair of Trustees

A custom experience to suit your needs

Every bespoke event is different, and we'll work closely with you to design a solution that best appeals to your team, delegates or customers.

For example, you may wish to hire the School solely as a conference space, focus your visit on learning a skill with us, or build an experience that combines use of our meeting spaces with hands-on learning.

However you want to shape your time here, we'll do our best to accommodate.

Here are some examples of how recent client bespoke events have been structured:

- A two-day conference, making use of all our meeting rooms and common spaces.
- A two day visit, with one day of butchery classes, and one day of meetings in our lecture theatre
- A one day event, starting with a 2 hour bread class, followed by a meetings in our library space for the rest of the day.
- Two day rental of our dairy training suite for a client-led filming session, supported by our tech team.





With our world-class facilities and training spaces, we can offer a wide variety of bespoke artisan food classes, including but not limited to:

Baking

- Pastéis de Nata
- The art of traditional British baking
- Authentic Italian focaccia
- Grissini and flatbreads
- Gluten free sourdough
- Scandinavian Kanelbullar

Butchery

- Learn from our master butchers:
- Pork pies from hand reared Welbeck pigs
- Making your own sausages
- Smoking and curing - bacon and sausages
- Scotch eggs
- Pig in a day
- BBQ cooking

Dairy

- Ice cream making
- Cheese making

Grown on the estate

- Foraging around the Welbeck Estate
- Pickling and fermentation

OUR FACILITIES

The School's facilities are purpose-built, with four state-of-the-art training rooms for artisan food production supported by comfortable and well-equipped academic spaces.



Multipurpose Training Suite

A centrepiece of the School, our multi-purpose, air-conditioned, training room features marble-topped workstations, state-of-the-art commercial and domestic ovens, and lots of light and space.



Barbara Curtis Training Room

Renovated in 2020 in partnership with the Barbara Curtis Trust and other funders, this state of the art artisan baking training room features a variety of professional style baking equipment. Spacious and light with glass fronted doors, leading onto our beautiful courtyard.



Dairy Training Suite

Our dedicated dairy training area includes a fully equipped cheese and dairy room, with purpose-built maturing facilities and its own adjoining, designated classroom.

Butchery Training Suite

Fitted with butcher's block workstations and professional equipment for food preparation and demonstration, this versatile room can accommodate a variety of butchery, BBQ and charcuterie classes and modules.



Demonstration Theatre

Our 80-seat demo theatre includes a kitchen demonstration area with convection oven and hob, a large presentation screen, audio system, and camera for live streaming, plus a preparation kitchen at the back.



Multimedia Library

Our Library space is aimed for smaller groups, with a large meeting table which fits 14 around comfortably. The space can be arranged to suit your needs, with a recommended capacity of 25-30.



Common Room

Adjacent to the demonstration theatre, our common room is used to serve our buffet-style lunch for all our guests, short course attendees and staff. Capacity is up to 45 people, depending on seating arrangements.



Further amenities

WiFi

Wireless high speed internet is available in all learning spaces and QR codes are displayed throughout the building for easy access.

Accessibility

In our main building, there is a lift in the ground floor reception, leading into the common room space, with accessible toilets in the main corridor.

Accessible toilets are also available adjacent to the dairy and butchery on the other side of the courtyard, in reception and in the Barbara Curtis Training Room.

Parking

Parking is located behind the School at no extra charge.

Gardens

The School also had small 'no dig' garden, which guests are welcome to walk around, along with a courtyard that can be particularly enjoyed in the summer months.





Catering

We pride ourselves on our first-class hospitality. Our catering team are dedicated to making the most of local, seasonal produce whether that's from our own kitchen garden, supplied by social enterprise Rhubarb Farm or sourced from the Welbeck Estate. Our delicious and nutritious meals are sure to delight you and your guests.

Tea and coffee facilities are available in the common room all day, with filtered coffee, a selection of teas and cordials.

Breakfast is available for £3.95 per person. This includes homemade granola and yoghurt and a selection of pastries made in-house, plus fresh fruit and refreshments.

A buffet-style lunch can be provided at £17.95 per person. This is freshly prepared each day by the School's in-house catering team and champion artisan food producers.

TESTIMONIALS



“The catering at the School is in another league. All the food served is made fresh on site (and literally in front of us in this case) using as much of their locally grown Welbeck produce as possible, including bread from their own bakery and cheese from their dairy (and depending on your course, beer from the brewery). Today’s lunch was no exception.”

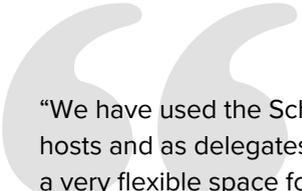
Abby Brennan, Editor at the Great Food Club

“The Worshipful Company of Bakers has been delighted to work with the School of Artisan Food to organise a week of training for bakery students and trainees to give them some intensive experience of sourdough and Viennoiserie production. The course has been expertly taught by award winning tutors, who made their subjects accessible and engaging for our young bakers. Learning to bake in such beautiful surroundings - and with such friendly and supportive staff - has been very encouraging for them as they have got to grips with the topics of the course. The whole experience has been immensely rewarding and the students have gone away simply buzzing with inspirational ideas.”

Sara Autton, Worshipful Company of Bakers

“I want to say a massive thank you to the whole team at The School of Artisan Food, Welbeck, for making this an incredible day. A special thank you to David for his patience the entire day and for sharing some of his vast knowledge with us. To Sally for her help, outstanding lunch and refreshments throughout the day. Also to Joe for organising it all.”

The Stevens Family, Artisan Bread Baking Class for PSP Awareness



“We have used the School of Artisan Food a number of times. As event hosts and as delegates, the venue is perfect for our conferences, it offers a very flexible space for delegates to network and the lecture theatre is ideal for around 80 attendees in theatre style. The refreshments and lunch provided are always fabulous with such an amazing choice of locally sourced food and drink produce.”

Trudi Waldram, Food and Drink Forum

"Working with the School of Artisan Food has really helped our residents to understand the importance of food in terms of working together, building relationships and understanding different cultures. It is difficult to engage homeless young people due to the chaotic nature of their lifestyles, but this programme has inspired them to be more creative and show an interest in learning about food from different backgrounds.

The tutors have really bonded with diverse groups of young people – from unaccompanied asylum seeker children to young people with multiple and complex needs – and provided positive role models. We have noted a marked improvement in participants’ confidence and self-esteem, alongside life skills necessary to promote independent living. We have really enjoyed the programme thus far, and look forward to seeing how this will continue to inspire change in the lives of disadvantaged young people. Thank you to all at SAF!"

Sarah Rogers, Project Lead and Housing Development Manager, YMCA



GET IN TOUCH FOR A
BESPOKE PROPOSAL

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