

# THE BERTINET KITCHEN

cooking learning eating





# About Us

The Bertinet Kitchen is a purpose built cookery school in the centre of beautiful and historic Bath. Owned and run by the award winning French chef and baker Richard Bertinet, the school offers a range of relaxed and fun courses for food lovers of all abilities, guest chef classes including Michelin starred masterclasses and bespoke corporate and group events.



" I have had nothing but positive feedback with everybody learning something new in a friendly environment. The location was good, the lunch you provided excellent and the dinner exceeded all expectations...it's a great experience."

Price Waterhouse Coopers – Teambuilding event

" The Bertinet Kitchen...was one of the highlights of our tour. At the end...my clients were still talking about how much they enjoyed the whole experience. I'm still amazed at all that we accomplished. Richard's teaching and demonstrations were so informative and entertaining, and we all thoroughly enjoyed our delicious lunch..."

France by Design, USA



"...they are all raving about how great it was (and for them all to agree it must have been really good)...to see a group of very competitive people working so well together was fantastic... the menu was brilliant...confidence levels have risen enormously...we've all come out learning new skills. The meal...was a fantastic finish to the day and the setting was great...I've already been asked when we can go again." Scorpio Partnership - Team Building Event

# What we do

Group events can be tailored to suit your needs whether it be a structured environment for competitive team building or training sessions, a means of entertaining and getting to know your key clients better or as part of a holiday or tour for a group of keen foodies. Cookery classes and demonstrations can be combined with wine tastings, producers' demonstrations or culinary tours to create the perfect event over an evening, one day or longer. Our upstairs dining room is also available for meetings before or after your class.

" Best for French "

Daily Mail Weekend Guide to the Ten Best UK Cookery Schools 2007

" People come from all over the world to take Richard Bertinet's courses. As if persuading the French to learn cooking in England weren't proof enough of Richard's genius, during our lesson, he also convinced a pescophobe to skin a haddock, got a wheat avoider nibbling Bertinet bread, and let me in on the easy but life-changing method behind the perfectly chopped onion. Everyone left with a new trick to turn in the kitchen, a smile on their face and a full belly" Waitrose Food Illustrated



“Richard Bertinet is a master of his craft who has decided to share his knowledge with the world.”

The Telegraph



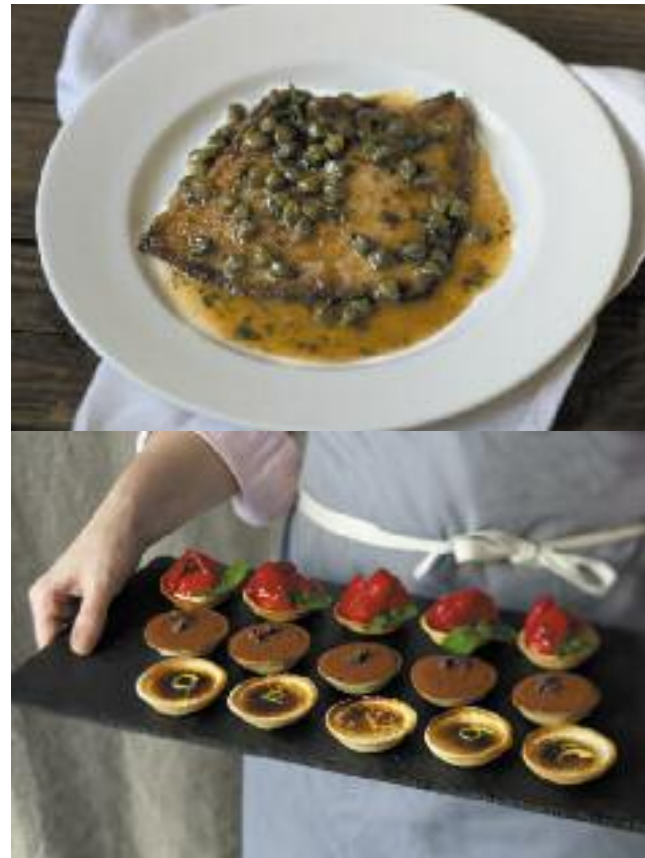
# Our Food

We believe that your time with us should be fun as well as informative. We use delicious local ingredients often from small producers, organic where possible. Menus might focus on the best seasonal British produce, have a regional theme such as spicy Moorish mezze, cosy French bistro or classic Italian entertaining or explore a skill (like pasta or pastry making) in detail – the options are endless. While you will come away with some great professional tips, wonderful recipes and presentation ideas to make your cooking look beautiful, we also ensure that all of our menus are approachable so you feel confident recreating them at home and will want to cook them again and again.

“ Richard’s Gallic charm, enthusiasm and confidence around food and good-tasting ingredients are a major part of the school’s appeal and his passion for his subject is infectious” Folio Magazine

“ It would be hard to find a more passionate and yet patient teacher of the art of cooking than Richard Bertinet... the best night out in a long time.”

The Bath Magazine

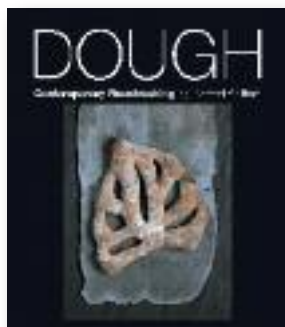


# Richard Bertinet

Originally from Brittany in North West France, Richard trained as a baker before moving to the UK. He has worked at the the Chewton Glen Hotel, as head chef at the Rhinefield House Hotel and at the Silver Plough at Pitton in Salisbury where he was awarded Egon Ronay, Pub of the Year and American Express Magazine Pub Restaurant of the Year. In 2000 Richard launched his consultancy business advising restaurants, bakeries, food manufacturers and supermarkets and started teaching at cookery schools in London. Richard and his wife Jo, a former city lawyer, set up The Bertinet Kitchen in 2005. Richard appears regularly on television and radio and demonstrates at food events around the world.

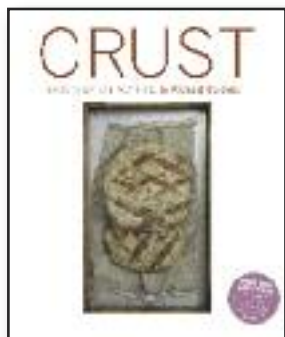


# In Print



WINNER OF  
IACP Best Cookery Book of the Year 2006  
Julia Child Award for Best First Book  
James Beard Award for Best Book Baking & Desserts  
Guild of Food Writers Award for Best First Book

AND SHORTLISTED FOR  
The Glenfiddich Food and Drink awards  
for Best Book & Best Photography  
and for the Andre Simon Memorial Award



" Revolutionary stuff"  
BBC Olive Magazine

" Irresistible... will change the way you bake bread"  
LA Times

" a classy call to arms for breadmakers and novices  
everywhere"  
The Telegraph



# About Bath

Bath is a unique city – a world heritage site that boasts a fascinating array of places to visit including the hot springs and Roman Baths, the splendid Abbey and stunning Georgian architecture and the ultra modern Thermae Bath Spa. Visitors have a wide range of accommodation to choose from including award winning hotels such as the Bath Priory and Lucknam Park, the historic Royal Crescent and the super cool Babington House. Food lovers can sample fine dining in Michelin starred restaurants or eat more informally in delightful friendly bistros and some of the country's top gastro pubs.



## A selection of our Group & Corporate Clients

Allen & Overy Solicitors  
Alliance Cornhill  
Angel Trains  
Atos Consulting  
Conference Connections  
Design Wales  
Enturia Healthcare  
France by Design Travel  
Hotel Desk  
Inneventive  
JPA Recruitment  
KPMG

Kraft Foods  
Lloyds TSB  
Maple Leaf Foods  
Media Clash  
Myla  
Pioneer Property Services  
Playforce  
Pork Farms  
Price Waterhouse Coopers  
ROK Developments  
Scorpio Partnership  
WAA

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" ...a great experience"



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