

# GARDEN MUSEUM

## FOOD LEARNING MASTERCLASS SERIES APPLICATION TO LEAD A CLASS

The Garden Museum is seeking applications from chefs, cookery teachers or food writers who are experts in their field to lead a food learning masterclass at the Museum. These classes are part of our monthly weekend masterclass series held in the Museum's learning studio, forming part of our busy food learning programme.



The Garden Museum explores and celebrates British gardens and gardening through its collection, temporary exhibitions, events and garden.

The aim of the food learning programme at the Garden Museum is to inspire participants to cook with, learn more about, and enjoy to eat; plants. We base our recipes on vegetables and fruits, grains and legumes, nuts and seeds and like to include botanically inspired foods such as edible flowers and herbs. Where possible we take inspiration from items in the Museum's own collection, gardens or the temporary exhibitions.

The programme has an emphasis on healthy nutritious food by nature of its vegetable centric recipes. We prioritise recipes with foods that are high in fibre, contain complex carbohydrates, are lower in refined sugar and promote cooking from scratch. However, the nutritional angle is never pushed or the main focus of the session, as we believe giving our participants the necessary skills to cook delicious nutritious food from whole ingredients is the best way to inspire them to continue with these habits outside of the classroom.

We achieve this through our diverse programme incorporating working with a wide range of groups through our public programme open to all and community based sessions aimed at groups who come along together.

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Each cooking session we do includes sitting down together at the table to enjoy what we have made together. Eating together socially and mindfully is an important aspect of the cooking process, and something which can be neglected in modern life.

In the first year of our food learning programme, we programmed a select number of specialist paid for masterclasses. The classes were a wonderful addition to the programme in terms of extending our reach to the cooking scene in London, bringing people into the Museum who may not ordinarily come, would be self financing as well as raising funds to contribution towards our community programme. Previous masterclasses include;

- Botanical and springtime baking with Henrietta Inman
- The art of botanical chocolate with Meredith Whitely
- Pasta making with chef Dominic Halliday
- Food photography with Lucy Heath
- Gin & teas with Tanya Moulding



We are now casting our net wider, and seeking applications from individuals to lead a masterclass.

## What we are offering you

- A fee of £240 to lead a 3 hour masterclass on a subject of your choice, for up to 8 participants. Specialist, niche subjects are preferred and must fit with the Garden Museum food learning ethos as described above. It is ideal, but not essential that class subjects have a link to gardens or gardening, the seasons, botanicals and our Museum.
- Garden Museum trained class host to help you set up, introduce you to the class, assist you during the class, and help tidy up after.

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- A budget of £10 pp for food and materials. If recipes and shopping lists are submitted 1 week prior to the class materials can be organised on the class leader's behalf. Any niche or specialist ingredients should be brought along and costs within budget can be refunded.
- Listing on our website with links to yours / social media, including a short biography and photograph.
- Classes are usually priced at £70 per participant for the 3 hour workshop.

Classes will take place once a month throughout 2019 on a Sunday morning from 11-2pm or afternoon 2-5pm (potential of Saturday morning if necessary), depending on what would work best for the class.

## Our facilities;

The learning studio is a beautiful light space overlooking the Museum's Sackler garden, in the recently opened new pavilion, alongside the Garden Café and larger Clore learning space.



- Small kitchen with hands on space for up to 8 class participants.
- 1 oven, 4 induction hobs and the possibility of extra plugged in electronic hobs.
- Two sinks
- Various pots and pans (any special equipment required please enquire), mixing bowls, cake tins, baking sheets etc.
- Green vegetable chopping boards.
- Sage green wipe clean oil cloth aprons
- Full set of chef knives (class leaders welcome to bring own).
- Basic crockery – bowls, side plates and dinner plates x 10 of each
- 1 x small Nutribullet and small 1.2litre Kenwood home food processor, electronic hand whisk, basic hand blender.



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## Expectations from class leaders

- Class materials to be submitted 1 week prior to class – recipes, handouts, class plan and shopping list.
- Class leader will need to be adequately trained in food hygiene i.e. have a Level 2 food safety certificate and ideally basic level of First Aid.
- Class leader will need to carry their own adequate insurance.
- Class leader should arrive at least 1 hour prior to class start to set up and be prepared to stay until the learning studio is cleared up at the end (usually takes 30 minutes to an hour).
- Marketing of the class is shared responsibility between the Garden Museum and masterclass teacher. The Garden Museum will include online listings, newsletter coverage and social media shares. The class requires 5 participants in order to go ahead.
- Garden Museum ethos around seasonal produce and vegetarian food to be adhered to.

## How to apply

Please submit;

1. A short biography
2. A one page summary outlining your masterclass idea or recipes you would teach
3. A covering letter outlining your relevant experiences for teaching and cooking, as well as how you would plan to help promote the class.

Please send to

Ceri Jones, Food Learning Officer – [ceri@gardenmuseum.org.uk](mailto:ceri@gardenmuseum.org.uk) by **Monday 28<sup>th</sup> January.**