



## ***Our Intense Weekly Cooking Program is the only program around with this much cooking.***

*A fantastic program perfect for those who are happy to cook till they drop and stay on a lovely Tuscan estate with the comfort of local transport, shops, restaurants, bars, pizzerias within walking distance. Enjoy the pool and the forest with trails for lovely walks. This program is suited to the more independent traveller wanting free time after cooking. Assistance whenever you need it, internet point on the estate. The kitchens are within walking distance from the accommodations. We decide which of the accommodations will be assigned based on the group's composition, supplements paid and the villas available, they are not chosen by the participants, we do also have upgrade supplements and also private villa supplements available.*

*Be aware that the best friendships are made between those that share a villa, enjoy their coffee together, a glass of wine and their cooking experiences.*

*If you wish to also join an activity that the gastronomical adventurer's are attending you can by simply paying for that tour separately and can be decided on site.*

### ***What the Tuscany Made Simple Program Includes.....***

*Welcome Dinner at the estate or pizzeria*

*6 x 5 hour Immersion Cooking Classes*

*6x 5 course meals after the class with wine and coffee*

*Food Market visit*

*Accommodation in Double Share at the Villa Pandolfini Estate or nearby at the Bed & Breakfast Villa Sellina*

*150 page Tuscan recipe Book & Signature Apron*

*CERTIFICATE OF COMPLETION -Accademia Pandolfini di cucina Italiana*

***WE ARE TAKING BOOKINGS ANY WEEKS BASED ON YOUR REQUESTS, WE BEGIN OUR SEASON FROM MID MARCH THRU TO NOV 07 YEARLY BASED ON WEEKS CONFIRMED BY US (private larger groups excluded, we can take groups at any time based on min numbers required)***

*All final confirmations for the reservations will be sent via email from us on receiving the booking and payment confirmation, the system accepts visa master amex discover or paypal, you are not required to sign up for a paypal account , the agreements with the credit card companies are with paypal merchant services so the receipt of payment will appear as a paypal confirmation, you are signing up with connexions group inc the company which owns the website [tuscan-cooking-class.com](http://tuscan-cooking-class.com).*

***TO BOOK THE PROGRAM AND DETAILS OF PAYMENT OPTIONS SEE BELOW  
THE BOOKING CAN BE MADE FROM THIS LINK SELECTING THE START DATE:***

<http://www.tuscany-cooking-class.com/cookery-classes-in-italy/weekly-courses/intense-weekly-culinary-program/booking/>

The Villa Pandolfini estate is just 12 kms outside of Florence so very handy to get both into Florence and around to the lovely little villages that are scattered through the countryside. The estate produces its own wine and fantastic olive oil and can accommodate groups up to about 40 people. Note **The classes will not exceed more than 14 participants unless it is a private group booking**, there is however ample accommodation for the partners or friends not taking part in the cooking program. Average class numbers are 6-8 pax.

There are also single room supplements and accommodation upgrade supplements for those wanting a private villa or room and bathroom.

If the accommodations on the estate are full then we use our nearby B&B sella estate and all transfer to and from the classes will be taken care of by us.

Any additional transfers as is the case if staying on the estate will be additional.

The B&B sella is 3.5 kms away and has pools, wi fi and also serves breakfast daily ac bedrooms.

## **- VILLA PANDOLFINI ESTATE -**

**All accommodations can be viewed on our website**

The intense program **covers 30 courses, 6 days of cooking a five course meal with a sit down lunch after each class served with wine (duration 5 hrs per day)**. Stay on a lovely Tuscan estate however with the comfort of local transport, shops, restaurants, bars, pizzerias within walking distance. Enjoy the pool and the forest with trails for lovely walks.



Assistance whenever you need it, internet point on the estate. The kitchens are within walking distance from the accommodations. If you are staying off site at the local villa B&B Villa Sellina country estate you will be picked up and dropped off to the classes.



We decide on the accommodations based on the group's composition, supplements paid and the villas available, they are not chosen by the participants, we do also have upgrade supplements they can amuse themselves in the morning then when the class is finished you can all go off in the afternoon exploring. There is a welcome dinner or pizza dinner the first evening, check in is afternoon, checkout by 11am. 7 nights, 6 days.



Some classes are evening and some morning or they may be all morning based on the class schedules we have. All chefs are professional Italian chefs, the classes are conducted in English, they do also speak other languages. We encourage hands on, questions and full participation, some demonstration in each class of course.

Certificate at the end of the week is given by the Accademia Pandolfini di cucina Italiana. You will also receive the academy's 150 page cookbook

Though we limit the classes to 12-14 people, the torre kitchen is spacious enough to accommodate more people, we have 2 kitchens that we can use and split a larger group.

The participants appreciate more time with the chefs and the intimate setting of the smaller classes. The average weekly program is approx 8 pers in the higher season, singles and couples are welcome and we get a mix of all ages. If you are a single traveller, you will not be alone as all the groups mix well and people on their free time generally enjoy each other's company and do day trips or relax by the pool.

We have designed the program so that partners that do not have an interest in cooking don't have to join in. We can organize lots of interesting and fun days trips for the non-participants or participants in their free time. The price for this package (6 cooking lessons, 5 hrs

each and 5 courses. Sit down meal at end ) accommodation is based on double share in a villa on estate , market visit : note **no** transfers are included in this program you are to make your way to the market to meet the chef (local train , it is a 3 min walk from the train station to the market and a 5-10 minute walk to the local station, trains run all day until after midnight and start at 530M), no restaurants or tour apart from market is included in this program .

We have another program to choose; culinary & cooking adventure. This is more expensive however has less cooking, more tours and restaurants included.

## The intense weekly class costs:



The cost for the week will be 1500 Euros per person for double occupancy, while single occupancy room will cost 300 Euros more.  
PLUS 4% ON TOTAL

Optional activities and transportation not included in the program outline will cost extra.  
Note: Wine tasting tours, and visits to other towns or the Chianti countryside with a driver can be arranged for you before or after classes.

A GREAT TIME WITH LOTS OF COOKING, COME AND JOIN US ! TO BOOK SIMPLY EMAIL US AND WE WILL SEND YOU A FORM TO COMPLETE OR DIRECTLY ONLINE FROM THE LINK ABOVE

DEPOSIT OF 30% -50% REQUIRED AT THE TIME OF BOOKING ( if you prefer 30% pls let us know as you need to register through a different link)

60 DAYS FINAL PAYMENT DUE

CANCELLATION. LOSS OF 30% DEPOSIT IF CANCELLED, WE CAN RESCHEDULE WEEKS BASED ON OUR JUDGEMENT AND ALSO CAN BE PASSED TO ANOTHER PARTICIPANT

Our classes have been rated the best of their kind in Tuscany! Why? Because we do different menus daily, our chefs are not seasonally hired but with us and sharing our passion for yrs, for the best quality and content, we do not believe in cooking classes as a mass production churning people through in droves but as a unique, intimate cultural and culinary experience providing an unforgettable experience. We encourage questions, requests and can cater to beginners and professionals alike. We have been operational for over 14 yrs.

The classes are held in one of the two kitchens on the estate, there is a kitchen in the villa and the other in the medieval castle of the estate in the Torre, noted as excellent and largest facilities for culinary classes.

**Chefs- Italian, professional, english speaking, passionate. Teaching you the tricks of the trade whilst having loads of fun, hands on!**

*" I have been to 5 cooking classes in Florence of this type & many elsewhere but this cooking class beats the others hands down!"*

*"Hi, I just took a class in Florence that I had to experience for work to sell and ad to our cooking class offers, does not come close to yours! " Tour Operator Fi*

*" Your weekly program was more than I ever anticipated it to be, I had high expectations! Each year I take cooking vacations over the world, I have taken 8 in Europe (France, Italy and England) alone but your program was first class, such great classes, chefs were amazing and the hospitality warm, gracious and so helpful, keep up the excellent work!"*

*"You have to tell everyone about this as we were looking for lots of cooking and no one had this to offer, we are so glad we found you "*

SEE ALSO OUR CULINARY AND CULTURE ADVENTURE PROGRAM- 4 COOKING CLASSES, WINE TOURS, HISTORIC TOUR, FOOD MARKET TOURS, FABULOUS RESTAURANTS, CERAMICS, CHEESE AND MORE FOR A MORE STRUCTURED PROGRAM:

<http://www.tuscany-cooking-class.com/cookery-classes-in-italy/cooking-tours-in-italy-weekly-culinary-cultural-program>