

The Grand Hotel York to open new cookery school in 2019



The Grand Hotel York is scheduled to open a new cookery school in March 2019.

Described as ‘a place to relax, have fun, make friends, and learn something new’, this new culinary venture will provide a range of foodie courses, chef demonstrations and hands-on learning experiences to all abilities, ages and budgets.

With over 2500 square foot of space, the cookery school will have 16 workstations equipped with a state-of-the-art induction hob, electric oven and premium cookery equipment. The purpose-built space will offer an adjoining meeting area with tea and coffee stations as well as a separate, state-of-the-art screening room created for lectures, talks, and non-cooking demonstrations. There will also be an external courtyard complete with herb garden and seating area.

Colin Tedder, director of development for Splendid Hospitality, will be leading the build, construction and set-up, having previously worked with The Grand Hotel York to develop its White Rose Lounge and Arrival Lounge. The design, provided by Gareth Syms from Mackenzie Wheeler, is contemporary and open-plan; bi-folding doors and glass panelling connect the spaces whilst flooding them with light to provide an interactive, flowing working environment.

Assisting with the set-up phase is experienced chef and cookery consultant, Rob Cottam, who oversaw the development of the cookery school at Chewton Glen. Working on a consultant basis, Rob will be assisting with the design, recruitment and supplier liaison, as well as overseeing the class schedule. With his extensive experience in the hospitality industry and product development, having Rob onboard will set precedent to what will strive to be one of the best cookery schools in the UK.

Stuart Bailey, CEO Splendid Hospitality, says: “With the launch of the first cookery school within the brand’s portfolio, we aim to fulfil the growing demand for the nation’s desire to learn to cook. Offering a varied course calendar in a contemporary, modern learning space, we hope to offer exciting learning experiences that people will enjoy coming back to.’

Philip Bolson, General Manager The Grand, York, says: “We are so excited to unveil the new cookery school here at The Grand. Offering unique services such as the cookery school further cements our ongoing commitment to providing premium experiences to residents and non-residents.’

The project is one of the final stages of The Grand Hotel’s £15 million expansion and refurbishment scheme, which includes 100 new luxury bedrooms and refurbishment of two restaurants, The Rise and Hudsons by Craig Atchinson.

Enhancing the position of influence within the city, wider area, as well as the food and drink industry, it will also support the wider Splendid Hospitality vision of being one of the leading, privately owned hospitality groups in the UK.

Corporate bookings are available now; advance bookings for the public will be available from December this year.

For more information, visit www.thegrandyork.co.uk or call 01904 380038