



DO YOU WANT TO HIRE A COOKERY SCHOOL???



- Do you need to launch a product and want to find the perfect kitchen and farm setting to promote it?
- Do you want to hire our cookery school and run your own course or baking club?
- Do you want to use a kitchen without facing massive overheads?

There are so many opportunities here.....

If you are looking for an exciting, one of the best equipped and most beautiful kitchens around. Packed with the latest commercial cooking equipment, induction hobs and much more we are willing to let you hire it....

No overheads, no hassle - just a great environment to work in..

The kitchen is accessible to the whole of the North West and well-served by rail networks (postcode: BL70BY)

For competitive rates, please speak to us on 01204 852113 or email info@thewellbeingfarm.co.uk
Finally, if you can spare five minutes, check out our website www.thewellbeingfarm.co.uk - we'd love to hear from you



CeliaFarm



The Wellbeing Farm



The Wellbeing Farm

The Wellbeing Farm, Wheatsheaf Hill Farm, Plantation Road, Edgworth, Bolton
Lancashire BL7 0BY



The Cookery School Specification:

- Seven well-equipped workstations (15 students plus a tutor will comfortably fit into the Cookery School) and a tutor demonstration workstation – each containing:
 - Induction hobs, pyroclean and combination ovens
 - Induction wok on the tutor demo station
 - All the equipment you would require to run cookery courses (scales, kitchen and baking utensils, professional pan sets, pressure cookers, ceramic coated frying pans, Kitchen Aid and Kenwood kitchen appliances and mixers)
 - Fridges and use of professional blender and industrial mixer.
 - The tutor demo area has a camera which allows you to zoom in close to what the chef / tutor is doing
 - Cameras link the Cookery School to a Café area where guests can observe what's happening in the kitchen whilst enjoying a cup of bean to cup coffee...
 - Plenty of space for camera crews to capture what's going on...



The Commercial Kitchen Specification:

Second commercial kitchen containing MerryChef commercial ovens, commercial dishwasher and a plate warmer.

Indicative Pricing:

Hire of the Cookery School and Commercial Kitchen (you do everything and tidy up afterwards) from £550 per day plus vat

Help with washing up and clearing away – from £75.00 per day plus vat

A chef to teach etc... circa £350 a day plus vat

A half-day team building activity with a chef and washing up support – from £1000 plus vat

