

TANTE MARIE

Culinary Academy

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The UK's oldest
independent culinary
training establishment, now
proudly associated with
Gordon Ramsay

About the school...

Tante Marie, the UK's oldest independent cookery school, was founded in 1954 by the acclaimed cookery writer Iris Syrett. It was the first school in the UK to offer a Cordon Bleu Diploma, and the internationally acclaimed Tante Marie Cordon Bleu Diploma continues to be the backbone of Tante Marie's course structure today.

In 1967 Tante Marie moved to its current location, Woodham House on Carlton Road. Through years of experience and development of Tante Marie's courses and curriculum, our graduates have become established as some of the world's most highly trained culinary professionals.

In April 2008 the school was bought by its then Deputy Principal, Andrew Maxwell, along with Gordon Ramsay Holdings and Lyndy Redding – a former graduate of the Intensive Cordon Bleu Diploma course, who now owns London's leading catering and events planning business, Absolute Taste.

This exciting new era for the school sees Tante Marie take a major step towards becoming the worlds leading provider of training for those wishing to develop a career in the culinary arts.



Gordon Ramsay on Graduation day at Tante Marie, November 2010

What we do...

- **Professional Qualifications**

- 1) The internationally acclaimed Tante Marie Cordon Bleu Diploma – a professional qualification with global acclaim.
- 2) Level 4 Diploma in Professional Culinary Arts – Created by Tante Marie and the Confederation of Tourism and Hospitality, this is one of the world's highest rated practical cookery qualifications. It is now being offered at colleges around the world, meaning the reach of Tante Marie's culinary training expertise is now global.

- **Gap Year Courses**

- 1) Tante Marie's 11-week Cordon Bleu Certificate course – ideal for those who are passionate about food but are not necessarily looking for a professional qualification, but are interested in developing their skills, and working on yachts or ski chalets as part of a year out. This course is also very popular with enthusiastic home cooks
- 2) The 4-week Essential Skills course – ideal for those with less time to spare, who want to fine tune their skills and learn the basic principals of professional cookery but without the exams involved in the longer courses
- 3) 1 and 2 week Beginners courses – for those who can't cook a breadcrumb and want to learn where to start!

- **Lifestyle Courses**

- 1) 1 and 2 day Modular courses – specialist topics such as Mastering Meat, Focus on Fish, Perfect Pasta, Pastry and Bread courses... And our most popular course of all... our 1 day Men Only! course – now with an advanced version!
- 2) Demonstration Days – visiting chefs such as Adam Byatt, Mike Robinson, Michael Caines, Angela Hartnett and Stuard Gillies, doing demonstrations to the public and showing off their signature dishes!

- **Schools Courses**

A version of our 4-week Essential Skills course, adapted into 28 short 2 hour classes run at local schools in Surrey for 16-18 year olds as an after school activity – ideal for the student who wants to go to university and not have to live of baked beans on toast for 3 years, or for those who are considering a career in food but want to test the water first!

Our graduates...

Here are just a few examples of what past Tante Marie graduates have gone on to do:

Lyndy Redding

Having catered for private clients in Great Britain and Europe, Lyndy ran directors' dining rooms in London and has worked in Formula One motorsport for over 16 years, nearly all of which has been with Vodafone McLaren Mercedes. In 1997 Ron Dennis, McLaren Group Chairman and CEO together with Lyndy formed Absolute Taste, which has grown under Lyndy's management from providing the hospitality for Team Vodafone McLaren Mercedes and its sponsors at grand prix events all over the world into London's leading caterer and event design company. Absolute Taste also has an inflight division, providing meals on executive jets. The latest addition to the AT portfolio is a series of high profile cafés at Chelsea Harbour, TAG Farnborough airport and at London's Harvey Nichols. Lyndy is now a co-owner and director of Tante Marie.

www.absolutetaste.com

Glen Sharman

Glen graduated from Tante Marie in 2008, aged just 16. He quickly took up a role at the famous Pennyhill Park Spa and Hotel as a Pastry Chef. In the last two years, Glen has enjoyed entering, (and winning) a number of competitions. These include no less than 5 awards at the 2010 Hotelympia Awards. These were the 'Best in Class' and 'Junior Grand Prix d'Honneur,' as well as winning Gold in the Tea Display and Chocolate Display awards, and Silver in Chocolate Petit Fours. His ultimate accolade came in 2011 when he was awarded The Academy of Culinary Arts Award of Excellence. Glen's name is now written alongside the likes of Anthony Demetre, Nathan Outlaw, Mark Sargeant and Tristan Welch, all previous winners of the award.

Ryan Stafford

Ryan's achievements since graduating are quite spectacular. In 2009 he reached the finals of the BBC's Professional Masterchef! Ryan graduated from the Intensive Cordon Bleu Diploma in 2007. He took a job Gordon Ramsay's Boxwood Café before moving on to work at Jamie Olliver's restaurant, Fifteen where he was training chefs from under privileged backgrounds. Ryan was then invited to help develop menus for the new chain of restaurant, Jamies Italian, where his head chef put him forwards as a candidate to represent the UK at the Gastronomy by the Seine competition in Paris in July 2008. Ryan made it through to the final in Paris where he was up against representatives from 8 other countries. He won and, as if this was not enough, Ryan then entered the 2009 BBC Professional Masterchef competition and progressed through to the finals!

Our graduates cont'd...

Harry Eastwood

After graduating from Tante Marie, Harriet went on to launch a career in food writing. She became the co-host of Channel 4's 'Cook Yourself Thin' in 2007 and has just released her new book, Red Velvet and Chocolate Heartache: The ultimate book of natural cakes that taste naughty.

Becky Harryman

After graduation, Becky took up a role as Head Chef at the cafe in the trendy Chelsea Design Centre - part of the Chelsea Harbour development. Becky excelled in this role, but has since moved on and is now the Head Chef at the internationally acclaimed Ottolenghi in Notting Hill.

Kate Titford

Kate left Tante Marie and worked for a catering company in Henley before taking a job as a Food Assistant at Prima magazine where she subsequently became Food Editor. She has now moved to Sainsbury's magazine as Food Editor.

Jennifer Smith

Since leaving Tante Marie Jennifer has set up a guest house in Morocco called Dar Roumana where she is also running cookery classes. Dar Roumana has been recommended by the Lonely Planet guides as one of Morocco's leading hotles.

www.darroumana.com/english.htm

Holly Fisher

After leaving Tante Marie completed a ski season with Ski Scott Dunn, before teaming up with best friend Philippa Eyles to set up Ski Fish and Pips. The pair now manage 5 exclusive private chalets in Meribel and employ a small army of fantastic chefs and hosts. In 2010, Ski Fish and Pips have been voted as The Times Chalet Chefs of the Year, and have now opened 3 stunning chalets in Val D'Isere!

www.fishandpips.co.uk

Danielle Proctor

Danielle's association with Tante Marie did not end when she graduated. She now works for Sauce Communications – the PR company who handle all the public relations needs for Gordon Ramsay Holdings, Absolute Taste, and a number of the industries top chefs.

www.saucecommunications.com

Jamie Landale

Jamie set up a Catering Company in Scotland called Wild Thyme that recently won the Scottish Independent Caterer of the Year Award. It is a huge success and has become one of Scotland's foremost catering companies winning a number of awards including Outdoor Caterer of the Year in 2008

www.wilde-thyme.co.uk

The Facilities

Set in a beautiful Victorian town house just a few minutes walk from Woking station, and only 20 minutes by train from London Waterloo, Tante Marie's facilities are second to none.

Through our relationship with a select group of the industries leading suppliers and equipment manufacturers, Tante Marie's 5 teaching kitchens, library, theory classroom and Demonstration Theatre are home to a wide range of state of the art equipment, ensuring that as part of their training our students are exposed to every scenario that they might be likely to face as they graduate and develop their careers.

Our Poggenpohl Kitchens, De Dietrich induction hobs and ovens, Fagor gas cookers and ovens, and Liebherr professional fridges offer a beautiful yet clinically professional environment and our relationship with only the finest brands such as Le Creuset, Thermomix, All-Clad and Magimix mean that our kitchens are equipped with the most up to date, modern equipment that our graduates will encounter during their careers.

Tante Marie and Gordon Ramsay...



The school's owners:
Gordon, Lyndy and
Andrew

Gordon Ramsay Holdings bought Tante Marie together with Lyndy and Andrew in April 2008, seeing the school as an incredible opportunity to become involved in training the chefs of the future and giving those with professional aspirations the opportunity to benefit from the wealth of industry experience at the group's disposal.

Tante Marie's courses are designed in close consultation with Gordon and his team to ensure that our students are always learning the most up to date skills as demanded by the industry at the highest level.

"This is an incredible opportunity for me to inspire young chefs and students alike to get in the kitchen and start cooking!" Gordon Ramsay

Contacting us...

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