



Courses For Cooks Travel Trade

I'm Jenny Thomson and I welcome clients into my family home kitchen as guests, to create their very own Taste of Scotland.

Courses for Cooks offers exclusive, hands-on Scottish cookery experiences hosted in a private home kitchen in Fife, led by an experienced chef with over 35 years in the industry. Guests learn to create traditional dishes using seasonal local produce, before enjoying the meal together in a relaxed, welcoming setting.

Ideal for small groups seeking an authentic, personal food experience within easy reach of Edinburgh, St Andrews and key cruise and touring routes.

Suitable for all abilities, traditional Scottish recipes and seasonal local produce are used to create a meal which guests eat at my dining room table.

Rosyth Cruise Terminal 10mins, Edinburgh City 30 mins,

Stirling 45 mins, St Andrews 45mins, Gleneagles 45mins, Glasgow City 1 hour



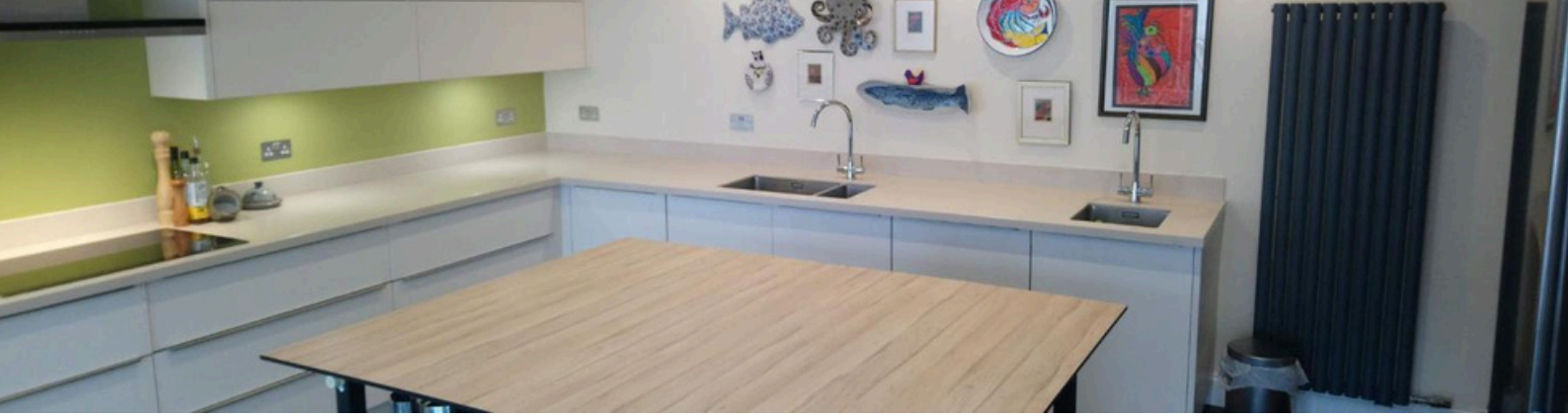
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Courses For Cooks Experience Facts

Cookery Experiences Offered

- Scottish Afternoon Tea with Tutored Tea Tasting
- Taste of Scotland
- Shortbread Making

Inclusions

- 2 to 6 people
- Suitable for all abilities
- Hands on class
- Demonstrations
- Dietary Adaptations
- Aprons & Ingredients Provided
- Recipes & Goodie Bag
- 2 to 4 hour duration

Local Attractions

- Andrew Carnegie Birthplace Museum
- Dunfermline Abbey & Palace
- Culross Palace & Garden
- Falkland Palace
- Aberdour Castle

Facilities

- Toilet
- Teaching Kitchen
- Off Street Parking



[Watch my video](#)

Reviews

- *Fantastic - home style cooking in home, made it very special! Great new skills. I loved it even as a non-cooker! Thank you*
- *Very authentic, hands on experience.*
- *Highly recommend, thanks.*
- *The ladies have hardly stopped talking about the Cookery Course in the days since. They absolutely loved it. Thank you so much for taking such good care of them.*





Exclusive Cookery Experiences for the Travel Trade

Net Trade Rates 2026/27

Taste Of Scotland

A taste of Scotland's best loved recipes, ingredients & seasonal produce.

With traditional Scottish recipes and some modern twists using both delicious seasonal local & Scottish produce, learn some new skills, watch some short demonstrations and eat what we have cooked in the dining room

- Duration 3 to 4 hours
- Exclusive to your clients
- 2 to 6 pax
- Hands on cookery class
- Demonstrations
- Refreshments & lunch
- Goodie bag to take away
- Bookable by email

Sample Menu

Cullen Skink
*
Traditional Oatcakes
*
Drambuie Cranachan
*
Petticoat Tail Shortbread

Travel Trade Net Price 2026 & 27 - £600 for up to 4 pax plus £30 for each additional pax up to 6

Scottish Afternoon Tea with Tutored Tea Tasting

A Scottish afternoon tea is legendary & tea is one of Scotland's most popular drinks. Combine the two in this exclusive experience, Jenny will guide clients through creating then eating your own traditional Scottish afternoon tea, while learning about tea in a 90 minute, expert led, tutored tea tasting. Teas are chosen to compliment the cakes clients have made.

- Duration 4 hours
- Exclusive to your clients
- 2 to 6 pax
- Hands on cookery class
- 90 minute tutored tea tasting with a tea expert
- Demonstrations
- Tea gift pack to take away
- Bookable by email

Sample Menu

Cream Scones
*
Scotch Pancakes
*
Homemade Preserves
*
Sandwich Selection
*
Gingerbread
*
Fruit Cake

Travel Trade Net Price 2026 & 27 - £1055 for up to 4 pax plus £60 for each additional pax up to 6

Shortbread Making

Originating from the 12th Century, shortbread is perhaps the most famous Scottish food.

Discover its history and how to make it, with a choice of serving styles.

While the shortbread is baking, guests can relax with a tea or coffee and of course, some shortbread.

- Duration 2 hours
- Exclusive to your clients
- 2 to 6 pax
- Hands on cookery class
- Demonstrations & Tastings
- Goodie bag to take away
- Refreshments
- Bookable by email

Sample Menu

Shortbread in various shapes, styles & flavours.

Travel Trade Net Price 2026 & 27 - £390 for up to 6 pax



FOR LARGER GROUPS from 7 pax

The Lang Spoon Kitchen is a beautiful workspace in Kirkcaldy, Fife. With 8 fully equipped workstations, it can be hired for groups of 7 to 16 people for the Taste of Scotland, Scottish Afternoon Tea With Tutored Tea Tasting and Scottish Shortbread experiences.

Rosyth Cruise Terminal 30mins, Edinburgh City 60 mins,

Stirling 60 mins, St Andrews 50 mins, Gleneagles 50 mins, Glasgow City 1 hour 15 mins

Taste of Scotland

2026 & 27 Travel Trade Price – venue cost £750 + £30 per each PAX

Scottish Afternoon Tea with Tutored Tea Tasting

2026 & 27 Travel Trade Price – venue cost £1264 + £60 per each PAX

Shortbread Making

2026 & 27 Travel Trade Price – venue cost £440 + £17 per each PAX



PRIVATE CHEF CATERING for up to 20 pax

After a hard day of holiday activities, it's good to come home to a home cooked meal that your guests haven't had to think about!

I cater throughout Scotland for groups of up to 20 guests in exclusive use properties.

Contact me for availability, prices and menus.





FAQs and More Information

Do you offer Free of charge places for Guides, coach drivers or Pax?

- There is a flat rate for up to 4 PAX, if there are less than 4 clients, guides etc are welcome to join in.
- Coach/Taxi drivers are very welcome to join for lunch & refreshments if desired.

Can you accommodate children?

- The experiences are geared towards adults, however children are welcome over the age of 12. They are charged at full price and are the responsibility of the parents during the experience.
- Information on the number and age of children is required before a booking is accepted.

Can you accommodate dietary requirements?

- Yes, if possible. Information on dietary requirements and allergens is required before a booking is accepted.
- The kitchen contains ingredients that are common allergens and the experience may be unsuitable for anyone with severe food allergies.

Are all the recipes made individually?

- For all experiences, there are recipes that are made individually, some are made in pairs or as a group, depending on the experience chosen.

How far in advance do I need to book?

- The more notice you can give of a booking the better. However it's always worth asking.

What is your public rate?

- There is no public rate, the experiences are only available to Travel Trade. All rates are net and offered exclusively to travel trade partners for onward sale.

Are the prices inclusive of VAT?

- We are not VAT registered, so no VAT is charged or included.

What is your booking & cancellation policy?

- Booking Dates are secured with £100 deposit, refundable up to 28 days before the booking date. Non-returnable 27 days before the booking date.
- Balance is due no later than 28 days before the booking date.
- For bookings made 28 days or less before the date, the full amount is payable to secure the booking.
- Bookings cancelled before 28 days before the date will receive a full refund.
- Bookings cancelled 14 to 27 days before the date will incur a 25% admin fee of the full amount.
- Bookings cancelled 2 to 13 days before the date will incur a 50% admin fee of the full amount.
- Bookings cancelled 48 hours or less and no shows will forfeit the full fee and will not be entitled to a refund.