

Cooking Course in Goa

8 days | Starts/Ends: Goa



Set in palm-fringed Goa, this introduction to the art of cooking Indian food is a course designed especially for the enthusiastic home cook. Let the tropical sun and our expert chefs ensure you return home tanned and talented!

HIGHLIGHTS AND INCLUSIONS

Trip Highlights

- A hands on, fun and interactive Indian cooking course with our expert chefs
- Small group participation in intimate surrounds. Group size is limited to 8 in the kitchen
- Plenty of time to enjoy Goa's tropical beaches, local bars, restaurants and superb shopping
- Non-cooking companions are welcome to come along - Goa has plenty more than sun and sand to offer!

What's Included

- 7 nights 3 star accommodation with breakfast daily
- Arrival and departure airport transfers
- All transportation for the cooking course and market trip
- 3 dedicated hands-on cooking classes with our expert chefs. Jargon free learning, handy tips and techniques.

Uncomplicated cooking - Indian cooking demystified

- Northern Indian, Southern Indian and Goan cuisine explored, as well as your personal favourites. Seafood, chicken & vegetable dishes prepared at each session. The results of the course are then eaten! 3 main meals are enjoyed as part of the course
- Spice and ingredient education in the form of a visit to the local food markets, led by one of our chefs and a half day excursion to a spice garden and plantation
- Spice and utensil guides to aid your market adventure
- India on the menu printed apron and exclusive screen-printed recipe book
- Recipe book

What's Not Included

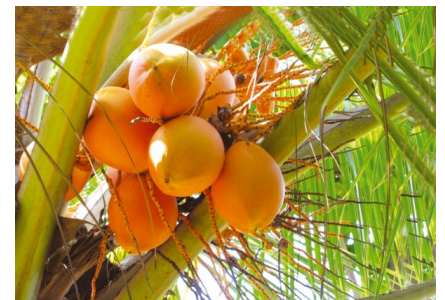
- International flights and visas
- Laundry, drinks, items of a personal nature
- Tipping - an entirely personal gesture

ITINERARY

Day 1 : Goa

Welcome to tropical Goa and your home for the week! Upon arrival you'll be met at Goa airport and transferred to your hotel. Spend the rest of the day at leisure. **Overnight - Goa**

Day 2 : Your first cooking class



This morning you'll be picked up from your hotel and driven to a modern day apartment overlooking the verdant fields of Caranzalem. Here you will learn to cook Indian cuisine in our chef Judy's Goan home. Following an introduction to Indian food, we commence our first cooking class. Afterwards we devour the fruits of our labour for lunch. Finishing early this afternoon, the rest of the day is free. Perhaps relax by the beach. **Overnight - Goa (B, L)**

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www.onthegotours.com
UK 020 7371 1113 info@onthegotours.com
AUS 1300 855 684 aus-info@onthegotours.com
NZ 0800 44 77 69 CAN 1 866 890 7038
USA 1 866 606 2960 SA 0800 990 311

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This information has been compiled with care and good faith. They give an accurate illustration of the proposed arrangements for this holiday. Circumstances beyond our control such as changes in local conditions, inclement weather or other reasons could force us to make changes to this itinerary. Any costs shown are subject to change, though are an accurate reflection of costs at time of writing. Please also note that visa requirements are subject to change and are the responsibility of the traveller and not that of On The Go Tours.

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Day 3 : Head to the market



Its an early start this morning with a visit to the colourful local market with your chef. Check out the fresh 'just picked' produce, chat with spice merchants, buy some Indian cooking utensils and take in the hustle and bustle of this popular spot. We then enjoy a traditional breakfast at a South India cafe in Goa's capital, Panjim. **Overnight - Goa (B)**

Day 4 : South Indian Cuisine



This morning you'll enjoy an introduction to the cuisine of South India, including local Goan food. Not unnaturally, after some 450 years of colonisation, Goan cooking has absorbed strong Portuguese influences. Hanging up your apron, it will then be time to road test the tasty result of this morning class. **Overnight - Goa (B, L)**

Day 5 : Tea and Spices

Today we enjoy a half day excursion to the local spice garden and plantation. **Overnight - Goa (B)**

Day 6 : Your last class



Our third and final cooking session is a treat, where your chef will accommodate a selection of special requests from the class, with pointers on dishes you may have always wanted to know how to prepare - perhaps a favourite local snack that you've come across during your stay in Goa? The afternoon is free for you to further explore Goa or simply take things easy. **Overnight - Goa (B, L)**

Day 7 : Time to relax



A totally free day for you to soak up the tropical sun! By now, you'll have discovered plenty to do in and around Goa, so we leave the choice to you! **Overnight - Goa (B)**

Day 8 : Tour arrangements end

After breakfast, arrangements end. Time to depart for your flight home unless you've booked another week in the sun!

Non-cooking companions are welcome to come along - Goa has plenty more than sun and sand to offer!(B)

travellers who require their own room and needs to be added to the per person price.

PRICES / DATES 2020

Date	Twin Share	Single
04 Apr	USD 2,479	USD 3,698

PRICES / DATES INFO

Prices shown are per person when there are 2 persons sharing a room. The 'Single supplement' applies for single

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