

Log In

Home

Courses

NEW: "Culinary Vacations"

Contact

User

Latest Courses



Welcome!

Please check out all the cool new courses by our innovative and creative chefs.

If you want to see a new course, click the courses page and explore!

If you want to check out a culinary vacation, click the vacations page.

When you see a course you like you can contact us to join! Soon you'll be cooking in your own home.

NEW: Culinary Vacations!!!

Take a second to look over our very latest offerings: Combine your love of food and learning how to cook with a trip to other lands to meet and be educated by famous chefs from a range of cuisines right in their home countries using the freshest, local ingredients.

Our cooking tours generally include:

- Accommodations
- Cooking lessons in English
- Excursions that explore the local culture and cuisine
- Extraordinary food and wine

Cooking vacations generally last between 2 and 7 nights and can be confirmed for as few as two people.

Check out all our latest vacation packages and book soon. They are really selling like "hotcakes "!:-)

View Vacation Packages



Log In

Home

Courses

NEW: "Culinary Vacations

Contact

User

Latest Courses

Courses Table

Create New (Course
litle .	Description
Chocolate World	Dive into the divine world of sweet and bitter chocolate making.
Pasta Boat	Swim through original recipes and paddle your way through linguine
Hot Potato	Potatoes are back and they are hot! Learn 7 different ways you can make potatoes relevant again.





Home Courses NEW: "Culinary Vacations" Contact Users Latest Courses

Culinary Vacation Packages Table

Title	Description
Cuisine de la France	Learn the best of the culinary arts in the heart of France's best restaurants in Lyon.
Thai Cuisine 101	Pad thai, drunken noodles, guay teow, som tom, you name it. Learn how to make them like a pro right at home from the top masters of Thai cuisine.
Pasta, pasta, pasta!!!	Study with the very best of everyday chefs making homemade dished just the way that their Nonna taught them.
Deutsche Kueche: German cooking beyond the bratwurst	German cooking has a long history and is as varied as the countries where German is the prime language. Come explore the wide range of preparation styles, ingredients, etc. that this cuisine has to offer. Your teacher is Matthias Brandt of the Goldener Hirsch in Salzburg, Austria.

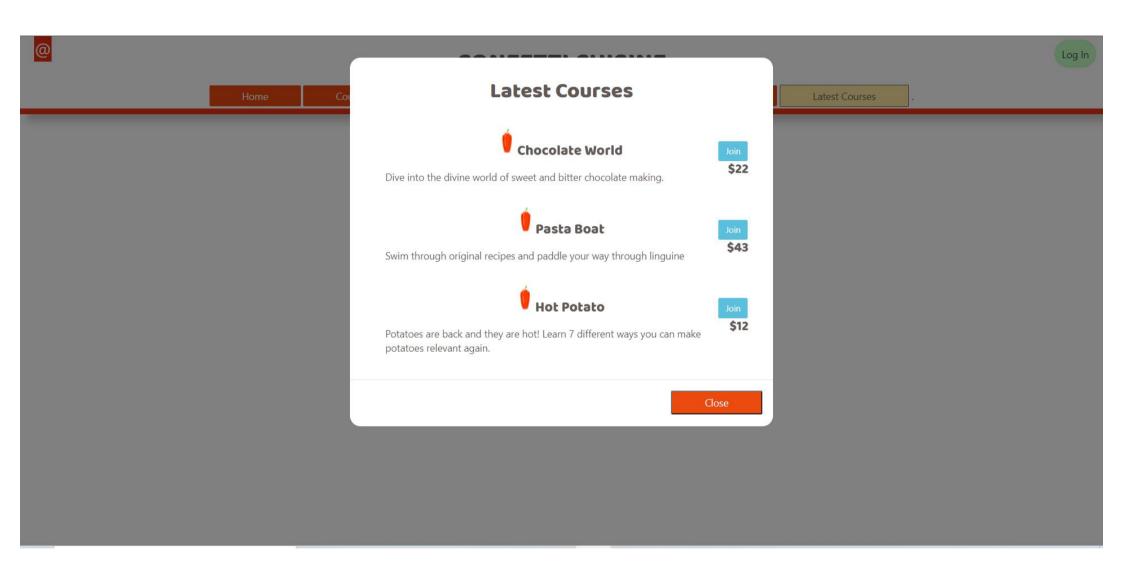




Home Courses NEW: "Culinary Vacations" Contact Users Latest Courses

Create a new subscriber:

Name		
Name		
Email address		
Email address		
Zip Code		
Zip Code Zip Code		
	<u> </u>	
	Create	





Log In

Home Courses NEW: "Culinary Vacations" Contact Users Latest Courses

Users Table

Create User

Name	Email	Zip Code	Edit	Delete
Krishna Sarang	krishna@gmail.com	12345	Edit	Delete
Rutu Gohil	rutu@gmail.com	54291	Edit	Delete
Rutu Krishnabhai Sarang	rutu@krishna.com	34210	Edit	Delete





Home Courses NEW: "Culinary Vacations" Contact Users Latest Courses

User Data for Krishna Sarang

Name	Krishna Sarang
Email	krishna@gmail.com
Zip Code	12345
Password	******

This user has a subscribed account.





Log In

Home Courses NEW: "Culinary Vacations" Co

ntact

Users

Latest Courses

Create a new user:

irst Name
Kri
ast Name
Sara
assword
mail address
krishnasarang43@gmail.com
ip Code
06516
Sign in



Log In

Home Courses NEW: "Culinary Vacations" Contact Users Latest Courses

Create a new course:

Title		
Gulabjamun		
Description		
Sweet		
Max Students		
100		
Cost		
1000		
	Save	



Log In

Home

Courses

NEW: "Culinary Vacations

Contact

Users

Latest Courses

Courses Table

Create New (Course
Title Title	Description
ocolate World	Dive into the divine world of sweet and bitter chocolate making.
sta Boat	Swim through original recipes and paddle your way through linguine
ot Potato	Potatoes are back and they are hot! Learn 7 different ways you can make potatoes relevant ag
ulabjamun	Sweet







Home Courses NEW: "Culinary Vacations" Contact Users Latest Courses

Course Data for Chocolate World

Title	Chocolate World
Description	Dive into the divine world of sweet and bitter chocolate making.
Max Students	14
Cost	\$ 22

Edit Course Details Delete View all courses



Log In

Home Courses NEW: "Culinary Vacations" Contact Users Latest Courses

Edit course:

ïtle
Chocolate World<>
Description
Dive into the divine world of sweet and bitter chocolate making.
Nax Students
15
ost
2200
Save



Log In

Home

Courses

NEW: "Culinary Vacations"

Contact

Users

Latest Courses

Course Data for Chocolate World<>

Title Chocolate World<>

Description Dive into the divine world of sweet and bitter chocolate making.

Max Students 15

Cost \$ 2200

Edit Course Details

Delete

View all courses





Logged in as Rutu Gohil Log out

Home

Courses

NEW: "Culinary Vacations"

Contact

Users

Latest Courses



Logged in!

Welcome!

Please check out all the cool new courses by our innovative and creative chefs.

If you want to see a new course, click the courses page and explore!

If you want to check out a culinary vacation, click the vacations page.

When you see a course you like you can contact us to join! Soon you'll be cooking in your own home.

NEW: Culinary Vacations!!!

Take a second to look over our very latest offerings: Combine your love of food and learning how to cook with a trip to other lands to meet and be educated by famous chefs from a range of cuisines right in their home countries using the freshest, local ingredients.

Our cooking tours generally include:

- Accommodations
- Cooking lessons in English
- Excursions that explore the local culture and cuisine
- Extraordinary food and wine

Cooking vacations generally last between 2 and 7 nights and can be confirmed for as few as two people.

Check out all our latest vacation packages and book soon. They are really selling like "hotcakes "!:-)

View Vacation Packages



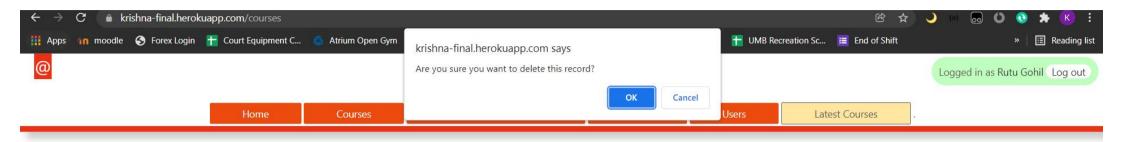
Logged in as Rutu Gohil Log out

Home Courses NEW: "Culinary Vacations" Contact Users Latest Courses

Courses Table

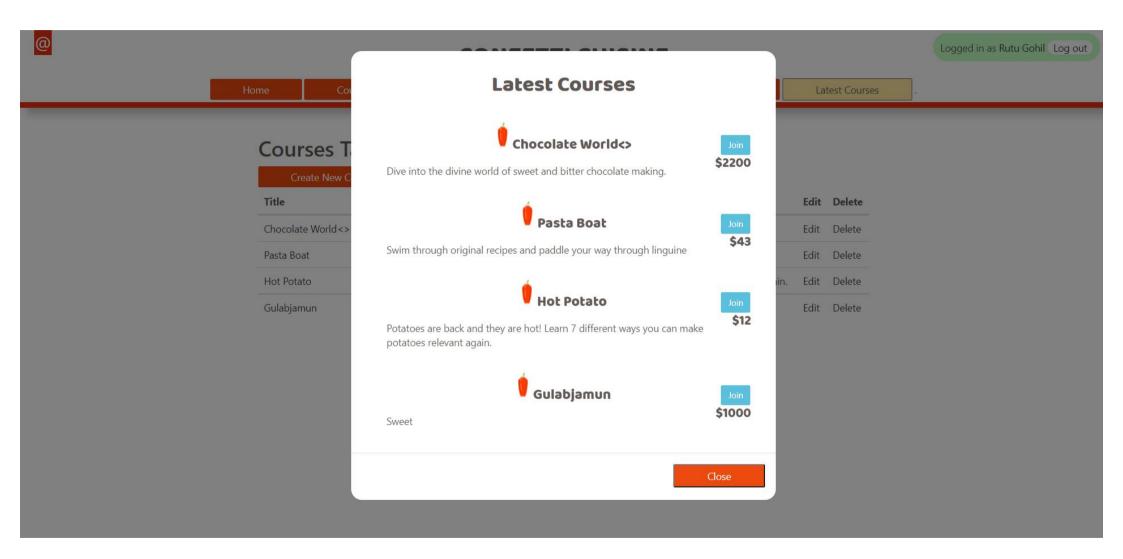
Create New Course

Title	Description	Edit	Delete
Chocolate World<>	Dive into the divine world of sweet and bitter chocolate making.	Edit	Delete
Pasta Boat	Swim through original recipes and paddle your way through linguine	Edit	Delete
Hot Potato	Potatoes are back and they are hot! Learn 7 different ways you can make potatoes relevant again.	Edit	Delete
Gulabjamun	Sweet	Edit	Delete



Courses Table

Create new Course			
Title	Description	Edit	Delete
Chocolate World<>	Dive into the divine world of sweet and bitter chocolate making.	Edit	Delete
Pasta Boat	Swim through original recipes and paddle your way through linguine	Edit	<u>Delete</u>
Hot Potato	Potatoes are back and they are hot! Learn 7 different ways you can make potatoes relevant again.	Edit	Delete
Gulabjamun	Sweet	Edit	Delete



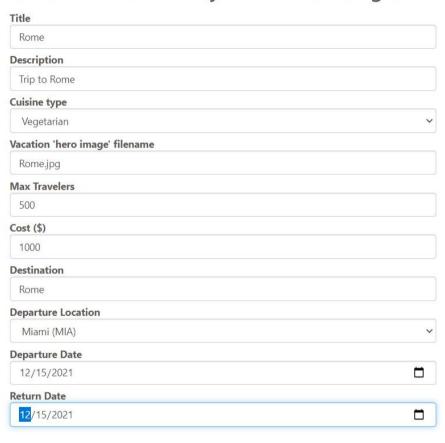


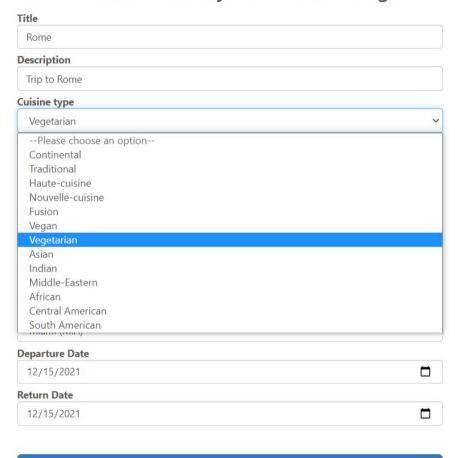
Logged in as Rutu Gohil Log out

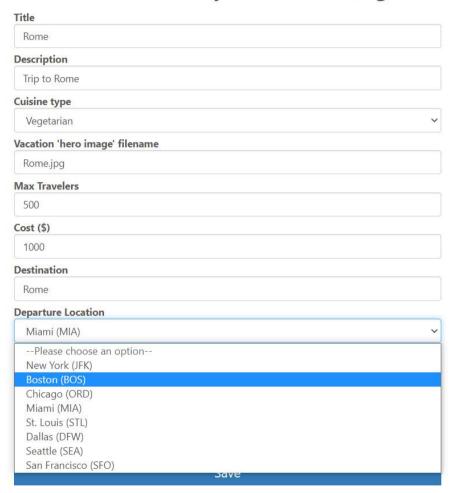
Home Courses NEW: "Culinary Vacations" Contact Users Latest Courses

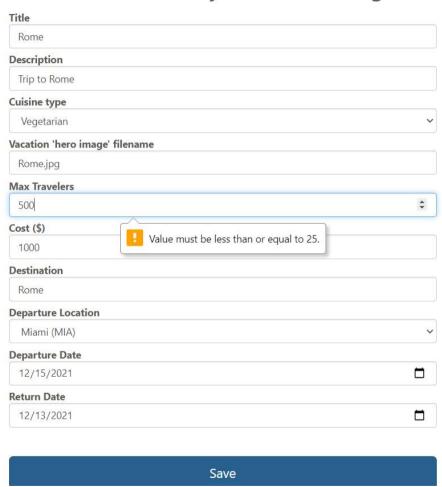
Culinary Vacation Packages Table

Title	Description		Delete
Cuisine de la France	Learn the best of the culinary arts in the heart of France's best restaurants in Lyon.		
Thai Cuisine 101	uisine 101 Pad thai, drunken noodles, guay teow, som tom, you name it. Learn how to make them like a pro right at home from the top masters of Thai cuisine.		Delete
Pasta, pasta, pasta!!!	Study with the very best of everyday chefs making homemade dished just the way that their Nonna taught them.	Edit	Delete
Deutsche Kueche: German cooking has a long history and is as varied as the countries where German is the prime language. Come explore the wide range of preparation styles, ingredients, etc. that this cuisine has to offer. Your teacher is Matthias Brandt of the Goldener Hirsch in Salzburg, Austria.		Edit	Delete









Logged in as Rutu Gohil Log out

Home

Courses

NEW: "Culinary Vacations"

Contact

Users

Latest Courses

Culinary Vacation Packages Table

Title	Description Learn the best of the culinary arts in the heart of France's best restaurants in Lyon.		
Cuisine de la France			
Thai Cuisine 101	Pad thai, drunken noodles, guay teow, som tom, you name it. Learn how to make them like a pro right at home from the top masters of Thai cuisine.	Edit	Delete
Pasta, pasta, pasta!!!	Study with the very best of everyday chefs making homemade dished just the way that their Nonna taught them.	Edit	Delete
Deutsche Kueche: German cooking beyond the bratwurst	German cooking has a long history and is as varied as the countries where German is the prime language. Come explore the wide range of preparation styles, ingredients, etc. that this cuisine has to offer. Your teacher is Matthias Brandt of the Goldener Hirsch in Salzburg, Austria.	Edit	Delete
Rome	Trip to Rome	Edit	Delete



Logged in as Rutu Gohil Log out

Home

Courses

NEW: "Culinary Vacations"

Contact

Users

Latest Courses

Culinary Package Data for Cuisine de la France



Title	Cuisine de la France			
Description	Learn the best of the culinary arts in the heart of France's best restaurants in Lyon.			
Max Travelers	10			
Cost	7500			
Cuisine	Continental			



Title	Cuisine de la France	
Description	Learn the best of the culinary arts in the heart of France's best restaurants in Lyon.	
Max Travelers	10	
Cost	7500	
Cuisine	Continental	
Hero Image	French.jpg	
Destination	Lyon, France	
Departure Location	New York (JFK)	
Departure Date	Tue Mar 01 2022 00:00:00 GMT+0000 (Coordinated Universal Time)	
Return Date	Tue Mar 22 2022 00:00:00 GMT+0000 (Coordinated Universal Time)	

Edit Culinary Package Details

Delete

View all vacations

ENIT A LITTUARY MARTINE DARWAY	
Edit a Culinary vacation Package:	
Title	
Cuisine de la France	
Description	
Learn the best of the culinary arts in the heart of France's best restaurants in Lyon.	
Current cuisine type	
Continental	
New cuisine type	
Please choose an option	~
Vacation 'here image' filename	
French.jpg	
Max Travelers	
15	
Cost (\$)	
75000000	
Destination	
Lyon, France	
Current Departure Location:	
New York (JFK)	
New Departure Location	
Please choose an option	~
Departure Date	
mm/dd/yyyy	
Return Date	
mm/dd/ssss	



Title	Cuisine de la France	
Description	Learn the best of the culinary arts in the heart of France's best restaurants in Lyon.	
Max Travelers	15	
Cost	75000000	
Cuisine		
Hero Image	French.jpg	
Destination	Lyon, France	
Departure Location		
Departure Date	Tue Dec 14 2021 00:00:00 GMT+0000 (Coordinated Universal Time)	
Return Date	Wed Dec 15 2021 00:00:00 GMT+0000 (Coordinated Universal Time)	

Edit Culinary Package Details

Delete

View all vacations