



CHARITY NUMBER: 1176690



MADE IN HACKNEY

CHANGING LIVES WITH THE POWER OF PLANTS





HEALTHY PEOPLE HEALTHY PLANET

At Made In Hackney we support people to improve their health, create communities that they want to be a part of, and tackle the climate crisis through dietary change.

EDUCATION

Our cookery school offers in person and online food education classes in healthy, culturally diverse, planet-friendly food.

SUPPORT

The UK has more than enough food for everyone to be well nourished. The reality is that 8 million people go hungry on a daily basis. This is wrong. Our emergency support service delivers free plant-based meals to households struggling to access enough food.

CHANGE

We offer consultancy and training to civil society, businesses and healthcare to inspire changes to menus, food policy and culture.

WORK WITH US TO ACHIEVE YOUR CSR GOALS & BRING YOUR TEAM TOGETHER!

CORPORATE EVENTS

HOW IT WORKS

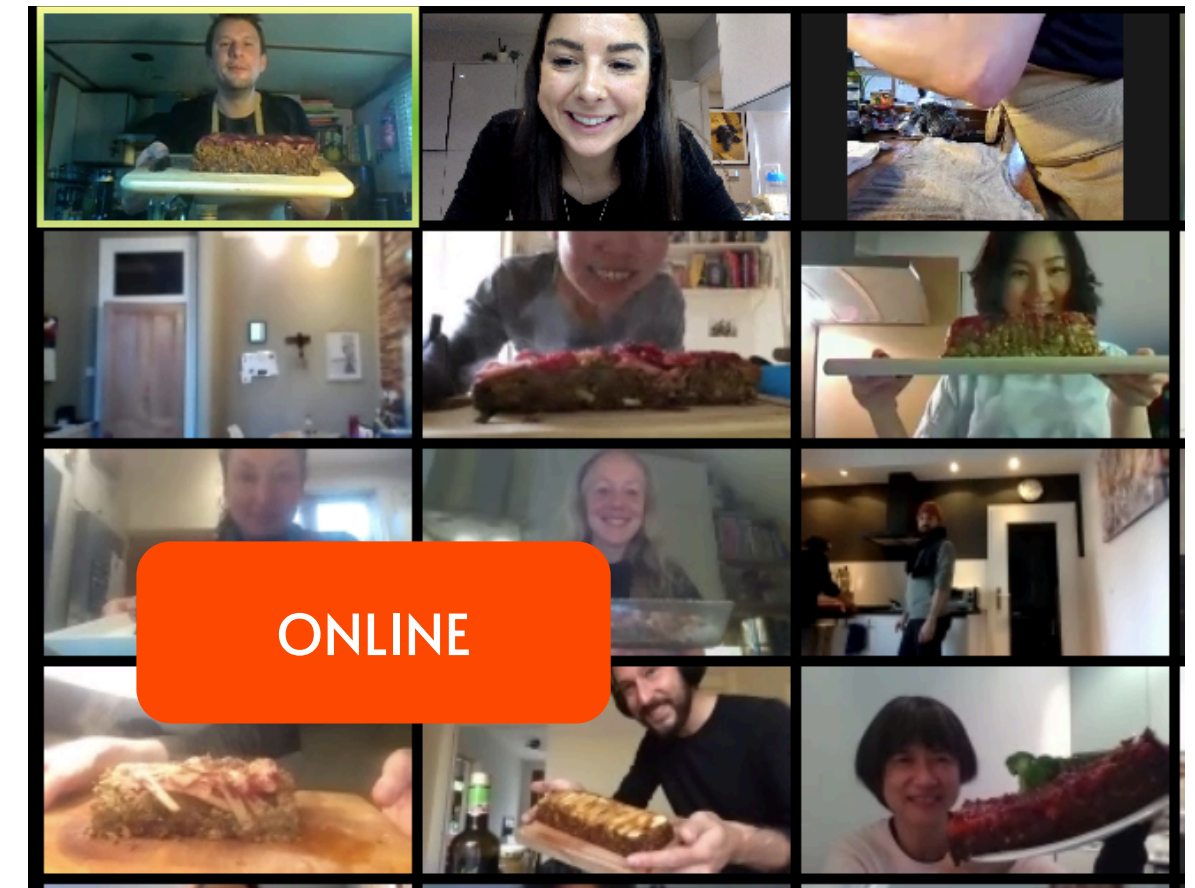
Cook up stronger bonds and celebrate your success! Our cookery teachers will share family stories on the history and traditions of the dishes, while you cook delicious food.

OUR FOOD

We are proud to be London's first 100% plant-based community cookery school. Yes, all of our classes are vegan! Our chefs and teachers are renowned in their fields – many of them being published cookery book authors, sought after experts and chefs. Most importantly they'll ensure you have an incredible experience. Whether you're a complete beginner or a plant-based pro – we have a class for you.

OPTIONS & VENUES

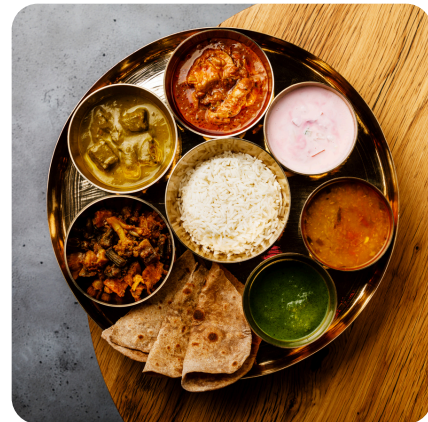
In person at our cookery school at Liberty Hall in Clapton, Hackney - **up to 15 people**
Foraging walks - **up to 30 people**
Online - **unlimited**
Bespoke venues sourced for events with **15 plus** attendees



OUR EXCITING MENU OPTIONS

We're all about teaching people how to cook from scratch using fresh, wholefood ingredients and healthy cookery techniques in a diverse range of **plant-based** set menus.

2 to 3-hour hands-on classes including dining time



INDIAN



CARIBBEAN



MIDDLE EASTERN



ITALIAN



MEXICAN



BRAZILIAN



EAST ASIAN



THAI



FOOD GROWING



ZERO WASTE



KOREAN



FERMENTATION



WEST AFRICAN



FORAGING



BAKING



& BESPOKE

WE CAN DEVELOP A CLASS IN COLLABORATION WITH YOU ACCORDING TO YOUR NEEDS. WHETHER THAT'S A HEALTH, SUSTAINABILITY OR CULTURAL FOCUS, WE HAVE A CLASS FOR YOU

GROUP TYPE & PRICING



ONLINE

You can enjoy a Made In Hackney cooking class from anywhere in the world. We beam the live class straight into your kitchen via the power of Zoom with all ingredients and equipment needed shared in advance of the session.

**Prices start at
£700 (+VAT)**



IN PERSON

Life-enriching classes led by one of our team of chefs, nutritionists, foragers, and food lovers. Our hands-on sessions give you the confidence and knowledge, in an relaxed and encouraging environment, to incorporate these skills into your life.

**Prices start at
£1000 (+VAT)**

CANCELLATION POLICY

We require a £200 deposit/advance to confirm the booking. The deposit will then be deducted from the final invoice.

Client cancellation fee:
7+ days before the event, we will keep the £200 deposit.
7-3 days before the event, we will charge 75% of the full amount.
3 days before the event, we will charge the full amount.

*Ask for our Charity discounts.



CONTACT US

Want to discuss a class? Let's chat!



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