

School of Wok

Award winning School of Wok started out as the brainchild of the young and talented chef Jeremy Pang. Hailing from three generations of Chinese chefs Jeremy developed his passion for food and soon realised the importance and correlation between basic cooking skills and eating well. He attributes his love of food to his father, who was keen for him to experience exciting flavours and exotic foods whilst he was a young boy.

School of Wok, now firmly established in its Covent Garden location since 2012, continues working hard to carve out its niche position amongst cookery schools in London and in Europe alike, in hopes of becoming the centre for all things related to Asian and Oriental cuisine and culture. Awarded 'Best Specialist Cookery School', alongside winning 'Young Rising Star' by Pang himself at the 2014 British Cookery School Awards, this vivacious company has made considerable strides despite its youth. Having started life from a humble origin as chef Jeremy Pang's mobile door-to-door kitchen, it is truly remarkable to see the achievements that this small team of dedicated staff has made over the past several years, now reaching well over 7,000 students since its brick and mortar opening.

Whilst still covering the basics of Asian and Oriental cuisine such as *Knife Skills*- using the Chinese cleaver rather than a western chefs knife, *Understanding the Wok* and how to achieve the right 'wok hei', as well as culinary tours through London's Chinatown, and an intensive five day Dim Sum class, just to name a few, the school has not stopped to rest on its laurels. Rather, the small team has continued to push forward, offering new classes that reflect the trends and interests from the public as well as intensive and in depth learning of specialty cuisine and dishes. These new classes include *Korean BiBimBap* and *Barbeque* lessons, day-long *Chinese Steamed Bun* classes, and evening *Wine Pairing* classes- an element of Asian and Oriental cuisine that is often overlooked.

School of Wok's mission has always been to provide engaging and exciting hands-on opportunities to the public, with a specialist focus in Chinese and oriental cookery. With constant re-evaluation of classes, events, involvement in collaborative projects and consultations as well as charitable initiatives, School of Wok shows incredible and unwavering dedication to their original mission statement of passionately relaying knowledge and engaging, empowering, and igniting curiosity from their students.

School of Wok has celebrated many accomplishments and undertaking since May 2012. They are constantly stretching themselves further, listening to customers' feedback, and responding to the vibrant London food scene, in order to make the most of their potential. Examples of these achievements include:

- Becoming the leading Oriental and Asian Cookery School in the UK
- Teaching over 7000 students to-date, a new lifelong skill
- Creating and running the first ever accredited 90-hour, 3 week Level 2 Professional Training Course with a specific focus in Asian and Oriental Cuisine. Endorsed by Chinese culinary legend Ken Hom, this training course has just seen its third set of graduates (May 2015)
- Consulting, mentoring and assisting in opening numerous Chinese noodle bars and takeaways such as Zing Zing Lee Kum Kee, Premier Foods, Grove Hotel and AEG Training Team
- Collaboration with Macau Tourism board to offer the first ever Macanese cookery class in London
- Opening School of Wok Professional, also known as the Oriental Culinary Institute. In August 2014 School of Wok launched its new professional side of the cookery school, offering anything from a five day dim sum intensive classes, through to a three week professional diploma, certified and accredited by the CTH (Confederation of Tourism and Hospitality). These courses are the first of their kind in Oriental and Asian cuisine and the only type of course run this way in the whole of Europe. Due to its unique nature the School of Wok Professional has had customers from all over the world

in attendance. Now teaming up with Lee Kum Kee and Ming Ai Institute, the collaboration will help create access and ability to deliver these courses in the most authentic way possible.

Recent charitable events included;

- **Action for Hunger**; co-hosting charitable supper club, as well as providing initiative awards to other Action for Hunger participants by offering free classes for those who raised the most money.
- **Ming Ai Institute**; a charity which acts as a bridge between the UK, China and Hong Kong, to bring about educational, cultural, social and economic exchanges, to which head chef Jeremy Pang dedicated his time
- **Soho Food Feast**; an annual festival in which many local business within the Soho community dedicated time and supplies to help to raise over £40,000 for the Soho Parish Primary School
- **Food Academy's Get Into a Career in Hospitality**; Set up through the Newham Workplace, "Get Into a Career in Hospitality" focuses not only on improving the kitchen skills of its trainees, but also includes work experience along with a unique focus on interview skills, in order to increase employability and combat the high unemployment rates of young people through out the UK.

With a focus on providing good value for money and a fresh approach School of Wok also offered unique team building events, inspiring colleagues work together to create a delicious meal to share, served with a glass of wine and a bit of friendly competition. The school's latest corporate event; Cooking for the Homeless also incorporates CSR (Corporate Social Responsibility) by offering clients the option to double the quantity of food created on their event, sending half of the meal created to a local food bank, to serve to those in need. The school has worked hard to provide a fun, positive service that has had delivered great outcomes to a variety of clients.

Despite growing popularity over the past year, School of Wok is still run like a family business. Customers are treated as individuals, with no dietary restriction



too difficult to accommodate and no level of cooking experience too basic to include. School of Wok's aim is to teach what they love, and pass on their passion to others.

School of Wok continues to offer a variety of unique and some first-of-its-kind classes covering cuisines across Asia. Classes include Chinese, Thai, Vietnamese, Malaysian, Korean and Indian, as well as specialty focuses in Dim Sum, South East Asian Street Food, Understanding the Wok, Chinese Steamed Bun classes, and tasting tours of Chinatown.

School of Wok is located at 61 Chandos Place, Covent Garden, London, WC2N 4HG

For more information please contact info@schoolofwok.co.uk or Adrienne@schoolofwok.co.uk

