

Beijing Cooking Class

Basics

Title: Beijing Cooking Class

Duration: 4-5 hours

Meeting Point: Fangjia Hutong;

Place to visit: Local Market, Fangjia Hutong.

Overview: The half day cooking experience will reveal the secrets of Chinese cuisine and enable you to learn how to make authentic Chinese food under the guidance of a professional chef coming from a 5-star hotel. Besides the cooking skills, you will go to a bustling local market and get acquainted with various ingredients. In the end, you will enjoy what you have made and receive a gift from us.

Highlights

- Get close to the authentic Beijing life by visiting a local market;
- Enjoy a private cooking class under the instruction of a professional chef from a 5-star hotel;
- DIY your own lunch or dinner at a quiet Siheyuan in a Hutong;
- Make famous Chinese dishes like Kongpao Chicken, Maopo Tofu, Dumplings, Hand-pulled noodles, etc..

Itinerary

Date	Starting Time	Destination
Day 1	11:00 a.m / 17:00 p.m	Cooking Class

There are two cooking classes available each day. You may choose to participate at lunch time (11:00-15:30) or dinner time (17:00-21:00).

If you only book this tour with us, please advise in advance if you need a private transfer service

to the meeting point (Fangjia Hutong). In case you booked other day tours with us, the private transfer service is free for you.

The tour is divided into three parts.

Part 1: Visit the Local Market

This market used to be a state-owned grain shop where all the staff and managers are Beijingers. Different from the bustling noisy markets, this place is very tranquil and clean. We will introduce all kinds of daily necessities like staples, flours, edible oils, vegetables, condiments, meats, herbs, etc to you. Through this short trip, you will know about the real life of a common Beijinger.



Part 2: Cooking Experience

Each cooking class will teach you 5 traditional dishes including dumplings. You will learn the cooking skills from a professional chef that comes from famous 5-star hotels. He will introduce various culinary culture and customs in different areas of the country, explain seasonings and condiments that you will use, and share some interesting personal stories. Each and every one will be able to participate and practice. The chef will also show you his impressive cutting skills. There will be a guide with you to help you with any communication barriers.



Part 3: Enjoy Lunch/Dinner

After the cooking experience, your chef will do the frying or add some final touches to the dishes you prepared. Then, lunch/dinner shall be served. You will enjoy a tasty and nutritious meal that includes meat, vegetables, cold dishes and warm dishes in different flavors.



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After the meal, you will receive a special gift from us.

What's Important:

What's included:

English-speaking guide;
Professional chef from famous hotels;
Lunch/dinner;
All the ingredients or materials necessary for the class;
Beverage and refreshments.

What's not included:

Transfer service;
Tip for the guide and chef.

What to take: smile and a relaxed enthusiastic attitude.

Good to know:

1. As Lilysun China Tours is capable of providing Beijing city tours, you will get a free private transfer service from / back to your hotel if you booked a half day trip on the same day as well.
2. If you only want this experience with us, please advise in advance if you need a private transfer service from and back to your hotel;
3. The price mentioned above is the group price. Please contact us in advance if you want a private class just for you;
4. If you booked a half day trip before or after the cooking class, your private guide won't accompany you for this activity as there is a guide who specializes in cooking waiting for you in the kitchen.
5. Please advise in advance if you have certain food allergies.

6. This activity can also be arranged for special occasions like your birthday.

FAQ

1. What kinds of dishes will we make?

Re: You will be able to learn the most famous Chinese food, like dumplings, Kungpao Chicken, Maopo Tofu, Red Eggplant, Sweet and Sour Pork with Pineapple, etc..

2. How do we get to the meeting point?

Re: Option 1: Take a taxi to the west side of Yonghegong Street, which will lead you to the East entrance of the Fanjia Hutong. Walk west through the Hutong for about 100m and a big red door in old style will appear. Call, wechat or whatsapp us, our staff would come out and take you to the kitchen.

Option 2: Take Subway line 5 to Bei Xin Qiao Station. Come out from the northwest (A) exit and walk northwards to Yonghegong Street for about 200 meters.

Or, you may take line 2 to Yonghe Lama Temple Station and come out from southwest (C) exit.

Then, cross the street to the west side of Yonghegong street, walk south for about 300 meters.

Both subways will take you to the East entrance of Fangjia Hutong. Walk about 100 meters and contact us, our staff will come and welcome you inside.