



Yr Ysgol Goginio

The Cookery School



Corporate days @ Y Sied

Y Sied offers corporate team building and wellness days to help combat stress and fatigue caused by day to day life. The day aims to help staff to relax away from home and the workplace. Y Sied offers a calm yet stimulating environment and offers workshops aimed at bringing groups together while they learn new culinary skills.

During the cookery workshop, the teams will learn some exciting new dishes based on flavour, ease of preparation, cost & nutrition. We want everyone to maintain a good work life balance, which is essential to maintain a happy family and employer. Learning how to eat well, cook from scratch and spend time with the family is an important part of maintaining this balance, and that's what we aim to address in our workshops. For added fun, we can create team competitions, bake-off style, or offer demonstration only workshops for shorter visits. Emphasis is always on wellness, resulting in happy staff, happy families and happy employees. Workshops are designed to meet the groups requirements.



Please get in touch to discuss costs and availability.

Workshops are designed and run by Lisa Fearn



Lisa established her cookery school The Pumpkin Patch to offer cookery workshops for children, teenagers and adults in a farmhouse setting, where she which focuses on GYO, family cookery and healthy eating.

Lisa is a regular cook on S4C's daytime Prynhawn Da programme and on Radio Wales. She is also a regular chef at London's famous Borough Market, Tatton Park Royal Horticultural Society Flower Show where she runs workshops encouraging families to get cooking together.

Lisa Published her first cookery book Blas / Taste in 2016 and Dathlu / Celebrate in Nov 2018