

Bond & Beyond Travel

Global Cooking Classes — 7-Day Signature Itineraries

Destinations: Greece, Italy, Dubai, New Zealand, Bali, Vietnam, Turkey, Portugal, Kenya, France, South Africa

Greece

Day 1: Arrival & welcome dinner with local mezze tasting.

Day 2: Hands-on Greek cooking class: moussaka & spanakopita.

Day 3: Olive oil tasting & traditional bread-making.

Day 4: Seafood cooking class on a coastal village.

Day 5: Vineyard visit with food pairing workshop.

Day 6: Sweet treats class: baklava & loukoumades.

Day 7: Farewell feast with live Greek music.

Italy

Day 1: Arrival & pasta dinner.

Day 2: Fresh pasta-making class: ravioli & tagliatelle.

Day 3: Pizza workshop in Naples-style tradition.

Day 4: Cheese & charcuterie tasting workshop.

Day 5: Gelato & tiramisu cooking class.

Day 6: Market tour with cooking experience.

Day 7: Wine & food pairing farewell dinner.

Dubai

Day 1: Arrival & Middle Eastern welcome dinner.

Day 2: Emirati cuisine class: machboos & harees.

Day 3: Spice souk tour & spice blending workshop.

Day 4: Arabic coffee & dessert-making class.

Day 5: Grilling & BBQ on the desert dunes.

Day 6: Fusion cooking with modern Emirati chefs.

Day 7: Farewell rooftop dinner overlooking Dubai skyline.

New Zealand

Day 1: Arrival & farm-to-table welcome dinner.

Day 2: Maori hangi cooking class & cultural experience.

Day 3: Wine & lamb cooking workshop.

Day 4: Seafood cooking class on coastal shores.

Day 5: Farm visit & cheese-making class.

Day 6: Pastry & dessert cooking workshop.

Day 7: Farewell feast in vineyard setting.

Bali

Day 1: Arrival & Balinese welcome dinner.

Day 2: Cooking class: nasi goreng & satay.

Day 3: Market tour & spice blending workshop.

Day 4: Traditional Balinese dessert-making.

Day 5: Farm visit & rice field cooking demo.

Day 6: Plant-based Balinese cuisine workshop.

Day 7: Farewell dinner with Balinese dance performance.

Vietnam

Day 1: Arrival & Vietnamese welcome feast.

Day 2: Pho & banh mi cooking workshop.

Day 3: Market visit & street food class.

Day 4: Seafood cooking on Halong Bay.

Day 5: Spring rolls & dipping sauces class.

Day 6: Dessert-making: che & Vietnamese coffee workshop.

Day 7: Farewell dinner with traditional music.

Turkey

Day 1: Arrival & Turkish mezze dinner.

Day 2: Cooking class: kebabs & pide.

Day 3: Baklava & Turkish delight workshop.

Day 4: Spice bazaar tour with cooking demo.

Day 5: Traditional Ottoman cuisine class.

Day 6: Turkish tea & coffee culture workshop.

Day 7: Farewell dinner on the Bosphorus.

Portugal

Day 1: Arrival & Portuguese tapas dinner.

Day 2: Cooking class: bacalhau dishes.

Day 3: Pastry workshop: pastel de nata.

Day 4: Wine tasting & petiscos cooking session.

Day 5: Market visit & seafood class.

Day 6: Farm-to-table Portuguese countryside cooking.

Day 7: Farewell dinner with fado music.

Kenya

Day 1: Arrival & Kenyan welcome dinner.

Day 2: Cooking class: nyama choma & ugali.

Day 3: Market visit & spice blending.

Day 4: Coastal Swahili cuisine class.

Day 5: Farm visit with organic cooking demo.

Day 6: Dessert workshop: mandazi & chai.

Day 7: Farewell bush dinner under the stars.

France

Day 1: Arrival & French bistro dinner.

Day 2: Cooking class: coq au vin & ratatouille.

Day 3: Patisserie workshop: croissants & macarons.

Day 4: Cheese & wine pairing class.

Day 5: Market tour with cooking demo.

Day 6: Haute cuisine workshop with local chef.

Day 7: Farewell fine dining experience.

South Africa

Day 1: Arrival & South African braai dinner.

Day 2: Cooking class: bobotie & bunny chow.

Day 3: Wine & food pairing in Cape Winelands.

Day 4: Seafood cooking class on the coast.

Day 5: Farm-to-table African fusion workshop.

Day 6: Dessert-making: koeksisters & malva pudding.

Day 7: Farewell dinner overlooking Table Mountain.