



Home > Media > Media Releases > **The Akaroa Cooking School**

[< BACK](#)

The Akaroa Cooking School showcases local produce and wines and aims to bring "real" food back into every day life. The Akaroa Cooking School opens its doors for its first class on November 14th.

The School is the vision of Anthony & Louise Bentley. "It is a venture designed to encompass all we enjoy in life including, sourcing quality local ingredients, meeting new people, teaching them how to cook fabulous gourmet dishes and providing a great lifestyle for our family. We plan to develop the Akaroa Cooking School into a successful business that is an integral part of the Banks Peninsula community."



Anthony & Louise Bentley, owners of The Akaroa Cooking School

The school will offer customers a fun filled day of cooking demonstrations peppered with local history and information about the [Banks Peninsula](#) followed by a 3 course meal with matching local wines around the school's large dining table. On top of regular demonstrations will be specialty courses such as the ultimate BBQ, cheese making, bread making, cake decorating, preserves & chutneys. Guest chefs will also feature throughout the year.

"We chose Akaroa for a number of reasons", says Lou who was born and raised on a farm in Oxford, [North Canterbury](#). "The Banks Peninsula has such an abundant array of produce due to its rich soils and unique microclimate. Local salmon, lamb, beef and mussels to name a few as well as great local cheeses, olive oil, nuts, fruit & veges. With its proximity to the ocean local seafood will often feature on the menu. Our aim is to showcase what the Banks Peninsula has to offer and tie in with the historical French connection."

The Akaroa Cooking School is located directly opposite the main wharf in the Village Inn complex in the site of a former café. "Securing this location was a real coup for us" says Anthony. "Not only is the layout ideal for the school but the proximity to the sea and main wharf will ensure maximum exposure for the business". 'Murph' the local fisherman will be supplying freshly caught fish directly off the wharf so it won't get any fresher than that.

There is a growing awareness of the importance of eating well these days. With the rapid rise of fast foods and processed foods over the past 30 - 40 years many people have forgotten or never learned how to cook. With the current recession and rising food costs people are beginning to look at where their food comes from and there has been a big increase in the number of people growing their own produce. "We believe there is a real opportunity here" notes Lou. "We want to tap into this market and not only teach people how to cook and make the most of their own produce but also show that cooking can be fun, bring families together and ultimately bring 'real' food back into everyday life.

Lou was trained through the New Zealand School of Food & Wine and has had many hours experience in the kitchen both in New Zealand and in the UK. Restaurants in New Zealand include [Hays](#) working alongside Celia Hay and in the catering industry at White Tie with Tina Duncan. In London Lou worked at the renowned Bankside restaurant & bar Zacudia from its inception and was instrumental in establishing the menu and getting the kitchen up and running. "After 3 great years of being a full time mum" says Lou, "I'm really looking forward to getting stuck into a new venture".

Anthony will draw on his commerce degree in Tourism Marketing and plans to take a more managerial rather than operational role in the business. "I'm really excited about building relationships with our suppliers who I see as real partners. Their local knowledge and ideas will be invaluable for us in choosing produce and recipes for the school."

The Akaroa Cooking School will be running cooking demonstrations at the Canterbury Farmers Market at [Riccarton House](#) every Saturday during October.

CHRISTCHURCH & CANTERBURY TOURISM

[ABOUT US](#)

[MEMBERSHIP](#)

[IMAGE LIBRARY](#)

[TRADE](#)

[MEDIA](#)

[CAREERS](#)

[CONTACT US](#)

Contact us

Old Chief Post Office Building
15 - 31 Cathedral Square
Phone: +64 (0)3 379 9629
Fax: +64 (0)3 377 2424

[> MORE CONTACT INFORMATION & FORM](#)

Key contacts

Please contact our friendly, helpful and informative team for any additional information.



BUSINESS DEVELOPMENT

If you are interested in understanding how membership of CCT might assist your business, please contact us:

Phone: +64 3 353 5990

[> SEND EMAIL](#)



I-SITE VISITOR CENTRE

An i-SITE consultant can help you plan your holiday to Canterbury:

Phone: +64 3 379 9629

[> SEND EMAIL](#)

For further information contact:

Lou Bentley

Ph:: 021 166 3737

E-mail: info@akaroacooking.co.nz

Website: www.akaroacooking.co.nz

[^ BACK TO TOP](#)

Christchurch
The Garden City, New Zealand

© Christchurch & Canterbury Tourism 2009 [Sitemap](#) [Terms of use](#) [Privacy Policy](#)

[> Christchurch & Canterbury Tourism](#)

[> LOGIN](#)

[> About Us](#)

[> Membership](#)

[> Image Library](#)

[> Trade](#)

[> Media](#)

[> Careers](#)

[> Contact Us](#)

SIGN UP FOR NEWSLETTER

Upcoming special deals,
itinerary ideas, local events...

[> JOIN HERE!](#)



CHRISTCHURCH
i-SITE Visitor Centre

15 - 31 Cathedral Square
Phone +64 3 379 9629

[> INFO@CHRISTCHURCHNZ.COM](mailto:INFO@CHRISTCHURCHNZ.COM)