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# Silversea announces cooking school series for 2013

By **Lauren Brunetti** on January, 15 2013 | Catering



[Silversea Cruises](#) has announced that David Bilsland, a former instructor at the prestigious Le Cordon Bleu culinary school in London, will host the cruise line's exclusive "Relais & Châteaux L'École des Chefs" interactive [cooking school](#) in 2013.

"What's really great about our L'École des Chefs cooking school is that it's free, fun and entertaining," said Ellen Bettridge, Silversea's President of the Americas. "And it lets our guests get hands-on training, working side by side with an accomplished chef to learn new cooking techniques and sample delectable dishes."

On 14 ultra-luxury voyages across the globe, Chef Bilsland will present a program developed in collaboration with Jacques Thorel, a consulting Grand Chef Relais & Châteaux.

With this new program, Silversea guests can experience a unique cooking school concept while at sea. A broad curriculum of tantalising culinary events has been designed exclusively for Silversea by Relais & Châteaux.

Highlights include specialized workshops covering an array of topics from basic knife skills and kitchen terminology to sauces and baking; cooking demonstrations with wine pairings and interactive Q&A sessions; lively cooking competitions between Chef Bilsland and the ship's own culinary team; a "Lunch and Learn" event offering small groups of guests a chance to sample a delicious meal of specially prepared dishes; and inspired "Take It Home" recipes that will give guests an edge when entertaining at home.

Also offered on certain voyages, when the itinerary permits, is a "Market to Plate" experience that provides an escorted tour of a local market followed by a cooking class, and a "Culinary Outing," an instructor-escorted excursion to a local restaurant, hotel or other venue where guests can enjoy a unique culinary exploration.

Source: [www.cruiseindustrynews.com](http://www.cruiseindustrynews.com)