

**Q. What dishes would I prepare during the class?**

Best Hungarian comfort food, especially the most famous Goulash soup, Chicken paprikash, Somlói sponge cake, but it depends on your choice, as well.

Hungarians eat typically a 3-course menu (soup, a main dish and a dessert) and this is, what you going to have as well.

As the class runs with few people, it can be possible to personalize it to your personal interests. Perhaps you'd like to learn to make strudel, or would prefer a vegetarian menu or jewish kosher, or something very seasonal? Mostly it can work, just let us know in advance.

**Q. Can you cater for vegetarian or other special diets?**

Every class can be customized to meet your needs, including dishes that make the most of Hungarian cooking without meat. Just let us know your requirements when you book.

(Please note however that, as the kitchen is used to prepare all kinds of different meals, we cannot guarantee that there won't be traces of nuts, gluten, or other foods.)

**Q. How many people are in each class?**

We typically have up to 4-10 people per class.

**Q. Do you do classes for just 2 people?**

We can host a private party for 2 people, but it would not be cost effective. For more information on hosting a private cooking, [click here](#).

**Q. Are solo travelers welcome?**

Absolutely! However, please note that we cannot run an experience or event for one. Therefore, your reservation may be subject to a later enquiry by someone else. In that case, we will take your reservation and let you know immediately if and when someone else books the same experience for the same date. If you prefer to book a private on your own only, let us know and we will arrange it to you.

Some people come alone, others with friends, boyfriends or girlfriends, family, or spouses. We always have a great mix of interesting and nationalities in the kitchen.

**Q. Do you have a special class or menu for children?**

If you're bringing children, just let us know when you book, and we'll be happy to work with you to plan a menu that the whole family can enjoy preparing... and eating! If you need a nanny, no problem, we can sort it out.

**Q. Where is the cooking school located in town?**

The main studio is located in the 9th district, very close to the central of Budapest and not far from the main market. Metro line 3 and tram nr 4 or 6 are running next to us. See details here: <http://cookingbudapest.com/#contact> We have two more studios: one in Budapest and one in Etyek to accommodate tourist classes.

**Q. Who are the instructors?**

Our classes are taken by one or more of our talented instructors: experienced hobby and household chefs and food champions.

**Q. Are your classes hands-on or demonstration?**

Our courses are 'completely hands-on'. Students get to prepare all the dishes themselves. We have many cooking stations and ovens.

**Q. Do I need to have any special skills to attend class?**

Not at all. We're here to teach, and students of any skill level are welcome. If you're new to cooking, we suggest you ask your instructor plenty of questions; sometimes people are shy about asking questions, and really that is one of the best ways to learn.

**Q. Can I come even though I have never cooked?**

You are very welcome even though you are not a chef or never cook. It is not just about cooking, but also a cultural experience.

**Q. Will I get to eat what we cooked?**

Absolutely! After the cooking is finished, you will sit down comfortably for a full meal with your class companions, and taste everything what we cooked together. You can take away the rest of your food.

**Q. Can I drink alcohol during cooking?**

Yes, sure!

**Q. Do you serve wine with the meal?**

Yes, we have a very premium wine selection of different wine regions, and also local wines from Etyek.

**Q. Do I need to bring anything to class?**

Nothing! We supply aprons, work towel and all of the equipment needed. We recommend that you wear comfortable, casual clothing.

**Q. Do you provide printed recipes?**

Yes, you get a set to take home so you can recreate the menu at home. And if you ever lose your recipes, we'll be happy to email them to you!

**Q. What if I have to cancel my class, after I make a reservation?**

We understand that sometimes your travel plans may change due to unexpected circumstances.

We kindly ask you to email us at least 72 hours prior to your scheduled cooking class.



**Q. How can I pay?**

We do not request a deposit payment upfront. You can pay after the cooking class, but only in cash. If you prepaid by PayPal we can offer you 5% discount. The payment can be only made by cash transaction on the spot, however we accept: HUF, EUR, USD.

**Q. What Standard cooking is including?**

It is including: cooking ingredients, recipes, chef's help, kitchenware and utensils, use of aprons, refreshment (soft drinks), and of course lunch

**Q. What Premium package is including?**

On top of standard pack: **one** bottle fine Hungarian wine + **one** Hungarian Classics cookbook + **one** Chefparade apron and taxi FROM Hotel TO the Market place/ Chefparade cooking school. Please send us your hotel name, if you require the premium extension!

**Q. Can I apply only for Market Hall visit OR for breakfast?**

No, we are sorry but our main program is cooking. Breakfast and market hall visit are extras, with them you can add it on to your booking, but you cannot skip the cooking session.

**Q. What Is the meaning of Guest Lunch?**

You can invite anyone for lunch but in this case you will cook for 1 more people (or 2 or etc).

**Q. I'd like to know more. How can I get in touch?**

If you have any questions about Cooking Budapest or our services, we'd love to hear from you. You'll find contact details [here](#).