HELLO, WE'RE MIGRATEFUL

We are an award-winning charity and social enterprise with a mission to support asylum seekers, refugees and migrants in their journey towards integration and employment in the UK. We do this by training them to be Cookery Class Teachers.

The training programs we provide, and cookery classes and demos they teach, help our chefs develop important skills and gain professional experience.

Teaching provides them with ideal conditions to perfect their English, build their confidence, grow their network, find belonging in a community and share their traditional cuisines, story, culture and knowledge with the public.
WE WELCOME YOU...

to a bespoke learning, dining & social experience like no other with our asylum seeker, refugee and migrant chefs; perfect for team building, events and socials.

FOR CORPORATE GROUPS, WE OFFER:

COOKERY CLASSES
A hands-on cookery class where you can learn and enjoy a traditional menu held at the Migrateful Cookery School.

COOKERY DEMOS
A simpler, more laid-back demonstration from our chefs where they showcase a selection of nibbles at a venue of your choice.

ONLINE COOKERY CLASSES
Virtual cook-along on Zoom where you can learn how to make a menu of traditional dishes. Perfect for remote teams to come together virtually.

ONLINE COOKERY DEMOS
A shorter version of the online cookery class. Ideal for bigger groups who are interested in learning how to make a traditional dish on a Zoom cook-along or simply just watch and interact.
MIGRATEFUL COOKERY CLASSES

In this cookery class, you and your group will learn to prepare a menu of delicious, authentic dishes, taught by a Migrateful Chef of your choice at our purpose-built Migrateful Cookery School.

Throughout the class, your chosen chef will share unique tips and techniques as well as stories about their cuisine and culture. Your chef will be supported by a Migrateful facilitator, who will be on hand to ensure you have everything you need throughout the class.

BESPOKE OFFER
Benefit from a private, tailor-made experience, including choice of chef and dietary substitutions.

AVAILABLE CUISINES
Iranian, Moroccan, Nigerian, Sri Lankan, Syrian, Ghanaian, Turkish, Ethiopian, Iraqi-Kurdish and Turkmen.

Subject to availability and dietary requirements. Please note that the cuisine ultimately depends on the chef’s schedule.

RECOMMENDED TIME SLOTS
- Lunch | 12:00pm - 2:30pm
- Dinner | 6:30pm - 9:00pm

Some flexibility available

GENEROSITY PACKAGE
Treat your team to a glass of prosecco and nibbles on arrival, as well as two drinks of their choice during the class. Each participant will get a complimentary Migrateful apron to take home.

DRINKS
Drinks are available to purchase via pre-order or from our mini-bar on the day.

IDEAL NO. OF PARTICIPANTS
Up to 18 participants.
MIGRATEFUL COOKERY DEMOS

In this 1-hour demonstration, a Migrateful chef will showcase how to make a selection of snacks from their home country while talking through tips and techniques, and stories about their cuisine and culture. Attendees are encouraged to get involved throughout this special learning and dining experience. The demos culminate with snacks shared with everyone. It’s a relaxed, quick and easy activity you can share with friends or work teams!

"It was a very special experience to come to a cooking class at Migrateful. It really hit home the power of food as a way to share our stories and deeply connect on a human level. Our chef Helen shared her journey to the UK with us, and then shared a piece of her home through three Eritrean dishes which were delicious. The session was run seamlessly by a super team of volunteers. I hope to come back again soon*

- Leah, UKFS

AVAILABLE CUISINES
Turkmen, Nigerian, Iraqi-Kurdhish, Turkmen, Algerian, Nicaraguan, Ethiopian, Turkish and Moroccan

Subject to availability and dietary requirements. Please note that the cuisine ultimately depends on the chef’s schedule.

RECOMMENDED TIME SLOTS
Monday to Friday, 12:00 - 19:00

SPECIAL REQUESTS & CO-BRANDING
Our Cookery Demos are perfect either as pocket or main activities for special events. We have partnered with organisations that held private and public functions with guests from the press, community and partner organisations. We can work together on enhancing the experience, such as adding special touches to the venue.

We welcome both one-time and regular events, as well as building partnerships.

DRINKS
As demos can be held at a venue of your choice, you are free to arrange for and/or bring drinks for your event.

IDEAL NO. OF PARTICIPANTS
Ideally a minimum of 10 for a fuller experience. We accommodate a maximum of 25 participants.
MIGRATEFUL ONLINE COOKERY CLASSES

Our special offering for those who want to stay connected no matter where they are in the UK or the world - interactive virtual cook-alongs on Zoom!

In this 1.5 hour session, the chef will teach a menu of traditional dishes. Throughout the session, they will answer questions, share anecdotes, and offer feedback on dishes made by attendees. A Migrateful facilitator will be there to support, ensuring step-by-step instructions are sent in real time.

AVAILABLE CUISINES
ASyrian, Cameroonian, Nigerian, Sri Lankan, Turkish, Ghanaian, Moroccan

Subject to availability and dietary requirements. Please note that the cuisine ultimately depends on the chef’s schedule.

INGREDIENTS & EQUIPMENT
Once a date and a chef is confirmed, we will send you a list of ingredients (with specific measurements) and equipment needed for the class.

Since classes are held from the comfort of the participants' home, most recipes can be adapted to be vegetarian, vegan or gluten-free, depending on the dietary requirements of each participant.

RECOMMENDED TIME SLOTS
Get in touch to discuss a time that works best for you.

IDEAL NO. OF PARTICIPANTS
Up to 25 households/screens
MIGRATEFUL ONLINE COOKERY DEMOS

A more concise version of our online cookery classes. This 1-hour webinar-style, virtual cook-along allows attendees to join one of our Migrateful chefs in cooking one simple dish. This option is also great for anyone who simply wants to watch, learn and join in the conversation.

It’s a wonderful chance to discover new flavours and special cooking techniques at the comfort of your home or office. Most importantly, it is a great opportunity to come together and bond over great food and shared learning.

AVAILABLE CUISINES
Pakistani, Albanian, Filipino, Sri Lankan, Nigerian and Syrian.

Subject to availability and dietary requirements. Please note that the cuisine ultimately depends on the chef's schedule.

RECOMMENDED TIME SLOTS
Get in touch to discuss a time that works best for you.

ACCESSING THE CLASS
We hold our online cookery demos via Zoom. We will provide you with a Meeting ID and a link to log into the call. The class will be facilitated by one member of our team to support the chef.

INGREDIENTS & EQUIPMENT
Once a date and a chef is confirmed, we will send you a list of ingredients (with specific measurements) and equipment needed for the class.

Since classes are held from the comfort of the participants' home, most recipes can be adapted to be vegetarian, vegan or gluten-free, depending on the dietary requirements of each participant.

IDEAL NO. OF PARTICIPANTS
- Minimum of 25 participants
- Maximum of 95 participants

Minimum of 25 participants
Maximum of 95 participants
WHAT OUR CLIENTS & PARTNERS SAY

Our Migrateful chefs have shared their recipes and our dining table with over 100 companies including Google, Salesforce, Waitrose, Meta, Jamie Oliver and others.

Whether they wanted to organise a meaningful social, bring teams together or learn the intricacies of baklava making, our clients and partners agree – Migrateful classes and demos are wonderful shared experiences that left them feeling "a sense of belonging and connection".

By having a class with us, they have all directly supported our chefs by contributing to our training programme and our solidarity fund, while championing diversity and inclusion.

We are proud to share some of the kind words they said about their experiences.

We involved Migrateful chef demonstrations in many of our inclusion workshops and we are always inspired by the experience. The chefs are so skilful and engaging – building a tangible connection to the world around us through their stories and their food.

- Charlotte, Altogether Different

"The most enjoyable, well organized and informative cooking class I've ever been to, and I've been to plenty. The Migrateful mission is truly humbling yet hugely inspiring. I highly recommend supporting this initiative and investing in an experience you won't forget. I will be back again soon."

- Neil, Salesforce

EVERY MIGRATEFUL EXPERIENCE MAKES A HUGE DIFFERENCE

Migrateful looks to support migrants, refugees and asylum seekers in a number of ways relating to wellbeing, employability and integration.

Throughout the 2-year Cookery Class Training Programme, we strive to provide our chefs with important skills, wider social networks, improved English language & communication skills, increased confidence, professional experience in hospitality, a source of income, and opportunities to celebrate and share their culture.

We also provide them with 1:1 support and coaching as well as signposting them to employment opportunities, well-being, legal, & English language support.

All profits from our classes and demos go directly to the Migrateful charity, funding our cookery class teacher programme and our solidarity fund for those who have no right to work or recourse to public funds.

You can read more about our impact over the last few years on our website.
THE MIGRATEFUL COOKERY SCHOOL

In October 2021, we opened our brilliant Migrateful Cookery School.

Everything we do would not be possible without class participants like you, as well as facilitators and volunteers who support every class.

Our happy little home could be the venue for your next team building or social. Head on over to our website to book a class or demo.

Contact Us!

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Recipes rebuilding lives.