



Leiths stars shine bright

It is a source of immense pride to see so many of our former students go on to achieve great things. Among our alumni, we have TV presenters, podcasters, and award-winning writers; entrepreneurs, development chefs, tasters, buyers, and producers; food educators and activists; and a host of successful chefs, stylists, and restaurateurs.



Natalia Middleton
Head of Food Education,
Food Behind Bars



Tom Calver
Cheesemaker and founder
of Westcombe Dairy



Henry Harris
Chef patron of Bouchon
Racine, London



Sam Newman
Founder of Hackney Gelato



Matt Tebbutt
Presenter of BBC's
Saturday Kitchen



Joshua Hunter
Head Chef, Holland
& Holland; Chef Patron
of Hawthorn, Kew



Florence Knight
Chef and author



Olia Hercules
Chef, activist, and author
of Home Food, Mamushka,
Kaukasis etc.



Diana Henry
Cookery writer, The
Telegraph; author of
bestselling cookbooks
including How To Eat A Peach



Lara Lee
Food writer and author
of Coconut & Sambal
and A Splash of Soy



Sophie Wyburd
Writer, podcaster, and former
Head of Food at MOB
Kitchen



Ayesha Kalaji
Executive chef and
co-founder of Queen of
Cups, Glastonbury, and
contestant on MasterChef:
The Professionals.



Katja Tausig
Recipe Developer at
Ottolenghi Test Kitchen



Michael Lavery
Chef and co-owner of Forza
Win and Forza Wine



Angela Malik
Indian food expert,
entrepreneur,
and broadcaster



Gizzi Erskine
TV presenter, chef,
and restaurateur.



Lulu Grimes
Managing Editor,
BBC Good Food



Caitlin Walsh
Pastry Chef at Harrods;
Young Pastry Chef of the
Year 2022



Oliver Gladwin
Chef owner of The Shed,
Nutbourne, Rabbit etc



Lisa Markwell
Editor, The Telegraph
Magazine

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LEITHS SCHOOL of FOOD &



Welcome to Leiths

It was a very different world when Prue Leith and Caroline Waldegrave founded Leiths School of Food and Wine in 1975. Spaghetti bolognese was considered exotic; ready meals were catching on; and cheese fondue was the height of chic. Leiths' founders sensed that change was in the air.

Their mission at Leiths was to train a new generation of chefs to implement that change. They did so by giving them a rigorous and comprehensive education in cookery that put the focus on freshness, flair, and flavour.

Fast forward to today, and you'll see that Leiths School of Food and Wine is known as one of the world's best cookery schools. Wherever great food is cooked and eaten, a Leiths graduate won't be far away.

Our brilliant alumni can be found running restaurants, editing magazines, catering parties; and writing bestselling cookbooks; they're setting up social enterprises; styling food for TV; and cooking at farms, festivals, and football stadiums. They're working as buyers, tasters, and development chefs for food brands and supermarkets. You may also spot them creating viral recipes on social media, recording podcasts, and hosting sell-out supper clubs. Cooking has changed, and Leiths' students are changing with it.

Our job is to nurture our students, to teach them, guide them, and equip them with the skills they need to develop into the creative, confident cooks of the future. One of those cooks might be you.

Freshness,
flair, and
flavour



Creative,
confident cooks
of the future

LEITHS LIST

Connecting Leiths students and
graduates with the food industry



Sainsbury's

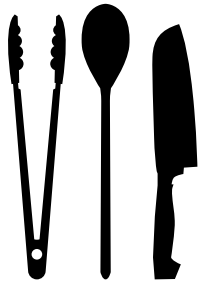
RICK STEIN

^{BBC}
goodfood

delicious.



Your career starts here



We feel a responsibility to our students, not only to educate them to the very highest standard, but to support them as they make their way in the world outside Leiths. It was to that end that we created our very own in-house recruitment agency and careers service called Leiths List. Its objective is simple: to place cooks in work. If you want to hire a cook or find a job, turn to Leiths List.

The team at Leiths List has four decades experience between them and a network of industry contacts that is, quite simply, unparalleled. Every year, they help Diploma students find work experience that will make their C.V.s stand out from the pack. The best restaurants, food magazines, TV shows, and top end catering companies will all open their doors to Leiths Diploma students, knowing them to be passionate, diligent, and reliable.

We are committed to helping students build a career that is not only purposeful and fulfilling but sustainable long-term. We offer Diploma students regular one-to-one chats with our careers advisors, and organise seminars with industry leaders including magazine editors, chefs, restaurant consultants, and entrepreneurs. We also teach students essential business skills with sessions in the following key subjects:

Insurance
VAT
Business planning
Health and safety legislation
Taxation

Leiths List continues to nurture students even after graduation, placing them in jobs small and large, temporary, and permanent. These can be anywhere from top restaurants, hotels, holiday resorts and catering companies, to in-house at food brands and supermarkets, at PR and marketing agencies, behind the scenes of TV shows, writing recipes for magazines or styling food on photo shoots. Whatever your career goals, a professional qualification from Leiths will take you places.

To hire a chef or find a job, please visit leithslist.com

"For me, it was a career change, so I really enjoyed the community at Leiths, meeting others in the same boat. The support from the teachers and the school was one of the best things. They were very encouraging, giving guidance about the different paths you could take in the industry and helping you tailor a career post-Leiths that isn't necessarily about being a chef working in a kitchen."

Maryam Gambo-Saliu, Chef

"I got in touch with Leiths List when I was looking to return to work after maternity leave and needed something a little more flexible than my previous full-time roles. I'm now happily installed at Ocado Retail in a part-time role food-styling and writing."

**Sophie Austen-Smith,
Food Stylist and Writer**

"Leiths List was instrumental in finding me my current role at Rocket Food, from helping to arrange a week's work experience over our Easter break to then working with Rocket to organise a month's paid internship over the summer. After thoroughly enjoying this placement, I was offered a full-time position and have since been promoted to Senior Chef de Partie."

Sorcha Williams, Chef

Companies open their doors to Leiths Diploma students, knowing them to be passionate, diligent, and reliable



LEITHS

LEITHS
SCHOOL OF FOOD AND WINE

There's no such thing as a typical Leiths student. We welcome students, whatever their gender, whatever their age, from ambitious cooks straight out of school right through to later life career changers. Everyone who walks through our doors has their own story, their own lived experience. But if there's one thing that unites each and every one of us here at Leiths, it's a love of good food.

We want
you to thrive,
not just here
at Leiths
but in your
future career

This shared passion informs our approach to education. You'll find the atmosphere friendly but focused, the workload fast-paced and immensely stimulating. There's always something going on, be it a delivery of a crate of live lobsters fresh from the fish market or a visit from one of our acclaimed guest chefs. No two days are ever the same.

While classical European cuisine is the backbone of the curriculum, we are constantly evolving what we teach, introducing new ingredients and ideas to reflect the way that people love to eat today. We don't follow trends slavishly, but we are responsive, curious, and always hungry for new discoveries.

We are committed to helping all our students achieve their full potential. We want you to thrive, not just here at Leiths but in your future career. That's why we won't just teach you to cook, we'll show you how to lead a kitchen, start a business, advance your career goals, and uncover the creativity within. We can't wait to see what you achieve.

"I love that you never really leave the Leiths family. Whenever you need a helping hand in your career, or if you need some advice, they're there for you."

Rebecca Woollard, Food Editor and Stylist





Teaching is our passion

Our teachers are as passionate about teaching as they are about cooking. Many of our teachers trained here themselves; all have a minimum of two years' industry experience. They know from first-hand experience the pressures of working in top-level kitchens and getting dishes to the pass on time and the challenge of catering for a hundred guests when every dish must be perfect.

Classical techniques are the bedrock of our curriculum

We set standards high, with a high ratio of teachers to students, and a class size of a maximum 16 working in the kitchen at any one time. Every student is assigned a class tutor who will become their mentor for the duration of the course. At the end of each session, the teacher tastes and marks the students' food and gives constructive feedback about each dish.

Classical techniques are the bedrock of our curriculum. That said, we also incorporate a huge array of flavours from across the world, as we share with you a delight in gastronomic exploration and cooking the food that today's global citizens want to eat. We believe in a theory of repetition, meaning each technique you learn will be applied across different recipes. Practice makes perfect.

On the Diploma, study is divided between demonstrations and practical cooking. We find this to be the best way of learning techniques and, most importantly, learning the science behind the technique. Teacher demonstrations are taught in a light and airy demo room, with cameras trained on the bench, so you can see the action close-up. Students should expect some homework such as menu planning, costing exercises and preparing for end of term assessments.

Without question, one of the most popular features of the Diploma is our guest chef programme. Every year we play host to a roster of illustrious industry figures who come to the school to give demonstrations and meet the students. Jeremy Lee, Samin Nosrat, Yotam Ottolenghi, Olia Hercules, Tom Kerridge and Atul Kochhar are just some of the names we've welcomed over the years.

Additionally, we hold a careers fair every year, for students on any of our professional courses to network directly with future employers and plan their next step.

"The Diploma was amazing. I wish I could do it all again. The demonstrations, the teachers, the chefs that you're exposed to... you get to witness their brilliance."

Sophie Cumber, Head Butcher



The facilities

Leiths School of Food and Wine is located over four floors of a light-filled space on a quiet residential street in West London. The school has four kitchens, three of which are used for the full time Diploma students, the fourth being used for recipe development, workshops, photography, filming, and events.

Visitors used to commercial kitchens are always amazed by how light and airy our kitchens are, fitted out with equipment to a high industry spec. Gas ovens and hobs are just like those you will encounter in your working life. Students on our professional courses all get their own cooking station and share an oven with just one other.

You'll also have plenty of opportunities to use up-to-the-minute equipment such as the sous vide, Thermomix® and Pacojets you'll come across in restaurant and catering kitchens.

It is, however, a central principle of our teaching that all students can execute correct techniques even with the simplest equipment, as not every kitchen they'll work in will be equipped with all the latest technology.

Our light, airy kitchens are fitted out with equipment to industry spec



On the ground floor, we have a demonstration kitchen, where Leiths' teachers, guest chefs and visiting speaker do demonstrations and deliver lectures. The room is fitted with LCD screens and cameras trained on the bench so students can follow every step of the action in close detail. We also have a library on the top floor, where students can take a break from the stoves and pore over our vast collection of cookbooks, both classic and contemporary.

“The foundational knowledge I gained helped massively in feeling confident. At Leiths, it does feel like you’re in a proper kitchen. Kitchen awareness, the tools we use, how to move around the kitchen... that really helped.”

Ellie Seaton, Pastry Chef



The Leiths Diploma

Employers
want Leiths
students,
not only for
their cooking
ability but for
their attitude

The Leiths Diploma is perhaps our most famous course and is the industry-leading full-time cookery course for aspiring food professionals. The full Three Term Diploma is a one-year course, comprising Foundation, Intermediate and Advanced Certificates.

The Diploma may also be taken in two terms, depending on the individual applicant's previous experience. Students pursuing the Two Term Diploma do one week's induction at Leiths before joining the rest of the cohort at the start of the Intermediate Term. You can read more about the programme on the Foundation, Intermediate and Advanced term pages (p21-25).

The Diploma is an intense, fast-paced learning experience, that is designed to give you a comprehensive knowledge of food and wine to prepare you for success in an increasingly competitive food industry. The training is grounded in timeless classical techniques, enhanced by the international cuisines and new trends that shape the way we eat today. These are the skills you'll need to flourish wherever your career may take you. Employers want Leiths students, not only for their cooking ability but for their attitude. Leiths graduates are known for their discipline, focus, and attention to detail, and you'll find that many of today's top chefs, food stylists, editors, and buyers have all come up through Leiths Diploma kitchen.

Our teaching is an engaging blend of practical demonstrations and hands-on cooking sessions. You can see more details of the skills you'll learn and recipes you'll perfect overleaf. Our teachers, many of whom have years of industry experience, are the best in the business. We are proud too of our programme of guest chefs and visiting lecturers. You can look forward to learning from industry experts such as wine buyers, cheesemakers, food stylists, development chefs and entrepreneurs.

The course also includes the following certificates if successfully completed:

Chartered Institute of Environmental Health Level Two Award in Food Safety in Catering

Chartered Institute of Environmental Health and Safety in the Workplace

Control of Substances Hazardous to Health (COSHH)

Allergen Awareness

First Aid

Wine and Spirit Education Trust Level One Award in Wines (during the Foundation term)

Wine and Spirit Education Trust Level Two Award in Wines (during the Intermediate term)

CTH Level 4 Diploma in Professional Culinary Arts

"The Diploma allowed me to develop the building blocks of cookery to take into my own venture. I'm very thankful that we had to do the end of year portfolio as this is what led me to start exploring Goan cuisine in more depth and was the starting point of my food business."

Emma Ryan, Chef and Cookery Writer



Skills and recipes

To give you some idea of the breadth and depth of the Leiths Diploma, here's a look at the skills and recipes you'll cover throughout the course. This list is by no means exhaustive.

Diploma Skills



Butchery
Roasting and carving
Game
Sauces
Lobster, crab, and shellfish preparation
Smoking, curing and fermentation
Flat and round fish preparation
Choux, shortcrust, and puff pastry
Gelatinés and mousses
Ice Creams
Fresh pasta
Tempering chocolate
Sugar work
Preserving
Cooking for buffets
Sourdough bread
Enriched bread doughs
Menu writing
Matching food with wine
How to start a business



Sample Recipes



Cauliflower soup with truffle oil, beer bread rolls
Gâteau Pithivier with rum crème anglaise
Crispy oysters, pickled vegetables, citrus mayonnaise
Grilled plaice fillets with seaweed butter
Soy-glazed salmon with hot and crunchy salad
Za'atar-crusted prawns with bulghur wheat and herb salad
Deep-fried squid in salt and pepper batter
King oyster mushroom, salt-baked celeriac, hazelnut vinaigrette
Assiette of rabbit
Roast pheasant and accompaniments
Veal sweetbreads with Madeira jus
Salt and spice-roasted pork belly with caramelised peanut and chilli dressing
Steak with béarnaise sauce
Pan-fried scallops with roe butter and dashi
Spaghetti con le vongole
Hand-rolled garganelli with pesto siciliano
Almond pannacotta and apricot sorbet, raspberries, hibiscus meringue
Bay bavarois, roasted pink rhubarb, and sable biscuits
Gâteau Opera
Chelsea buns
Rosemary focaccia
Celebration cakes



Leiths International Diploma in Food and Wine

A qualification from London's prestigious Leiths School of Food and Wine holds great cachet all over the world. Students from far and wide aspire to do their culinary training here.

Now, with the Leiths International Diploma, a hybrid of online and in-person learning, overseas students are able to achieve the full Leiths Diploma whilst committing to just six months in London on a standard visitor short-term visa. International students wishing to apply for full nine-month course will need a Tier 4 visa (further information available on leiths.com).

Here's how it works

The first part of the course, the foundation term, is taught online. These first 24 units are delivered in the form of high-quality videos for students to follow and revisit as often as they wish. Students submit images of their food and receive detailed and timely feedback on their work from their dedicated Leiths tutor.

Equipment and ingredient requirements are sent well in advance of sessions so students can be fully prepared; and full technical support is available. Students are part of a single cohort of students all following the same syllabus, so they are able to learn together and form a virtual community before they come to London to join the Two Term Diploma in Food and Wine (see p.15).

We encourage students to start their online learning in May to allow time for the repetition of skills. Students with prior industry experience may be able to work through the initial training at a faster pace.

An induction week takes place at Leiths in London in early January for students to familiarise themselves with the kitchen, meet their teachers, and get to know their fellow students. International Diploma students go in at the same level as their peers from the on-site Diploma. Students then complete the academic year in London. The Diploma is a full-time course allowing students to establish friend groups quickly and settle easily into London life. Progress onto the Intermediate and Advanced terms in London is dependent on students completing the Foundation term to the required standard.

About the course

Leiths International Diploma in Food and Wine is a rigorous programme of education that prepares students for a long career in the food industry. The course is founded on core classical techniques, increasingly informed by global cuisines, trends, and techniques, ensuring students are well prepared to enter what is a dynamic industry. Students leave with a secure, rounded knowledge of food and wine, solid culinary skills, and a sound understanding of the business skills required of their chosen profession. For a more detailed look at the course, visit leiths.com or pages 21-25.

How to apply

Prospective applicants are invited to arrange an informal, one-to-one chat with a senior member of the Leiths team. Interviews come later and can be conducted in person in London, by telephone, or via video call. Successful applicants will have very good spoken English and good written English. Please visit our Leiths International Diploma page at leiths.com for further information about entry requirements, visas, and fees. Alternatively, contact us by emailing registrar@leiths.com or calling **020 8749 6400** with any questions.

The course
is informed
by global
cuisines,
trends, and
techniques



LEITHS

LEITHS
SCHOOL OF COOKING AND BAKING

Foundation Certificate in Food and Wine

A one-term course but a potentially life-changing experience

A standalone professional course and the first term of the Leiths Diploma.

Our Foundation course gives a grounding in cookery that aspiring food professionals can call upon again and again for the duration of their culinary career. It's an intensive one-term immersion, founded on a comprehensive curriculum of core practical skills supported by a deep understanding of the theory behind them.

The teaching begins with key chef techniques such as knife skills and egg cookery and builds up to more advanced work. You'll be taught a repertoire of classical recipes and techniques, complemented by world cuisines and artisan skills to reflect how people love to cook and eat today. Here are just some of the subjects you'll cover:

Breadmaking
Cake making
Cooking for buffets
Choux and shortcrust pastry
Jointing chicken
Pan sauces
Flat fish and shellfish preparation
Matching food with wine
Costing menus and invoicing clients

One aspect of the course that all our students cherish is the opportunity to learn from visiting lecturers and guest chefs as well as Leiths own resident experts. Over the years, we've hosted any number of revered industry names and have covered subjects such as plant-based cooking and healthy eating. There's also a strong focus on professionalism, something employers tell us again is the hallmark of a Leiths graduate. You'll learn time planning, menu planning, cooking for large numbers, organisation, food safety and hygiene.

A one-term course but a potentially life-changing experience. You'll come away not only with new skills, new knowledge, but also a network of student peers who share your passion and drive to succeed. At the end of the term, you will take a theory and practical exam.

Students who complete the course successfully receive their Foundation Certificate in Food and Wine as well as the following qualifications:

WSET (Wine and Spirit Education Trust) Level 1 Award in Wines

Level 2 Food Safety in Catering

Food Allergen Awareness

Control of Substances Hazardous to Health

First Aid Training

You may then choose to further your practice professionally or take the next step, namely the Intermediate Certificate in Food and Wine.

"As a career changer looking to leave corporate life firmly behind me, I wanted a course that would provide the right preparation to go on to work in a restaurant. The Foundation Certificate does exactly that. Not only providing expert guidance and practice on a whole range of processes, styles, and planning but also the necessary certificates in areas like Health & Safety, Allergens and Hazardous Materials. There's even a really good introduction to the wonderful world of wine. Leiths List is also an incredibly useful service; my current role as a chef de partie was through the school. Without exaggeration, Leiths and the Foundation Certificate has changed my life, providing me a new sense of purpose and value in the community and a cracking job."

Richard Firminger, Chef



The Intermediate Certificate in Food and Wine

A standalone professional course or the second term of the Three Term Diploma. New students can join the Diploma cohort at this point, omitting the Foundation Certificate, provided they have sufficient previous professional experience.

The Intermediate Certificate is a full-time course that builds on the skills acquired in the Foundation Term. You'll tackle more technical recipes and master more advanced techniques. Your repertoire will be ever-broadening, with practical sessions on dishes as diverse as braised octopus with aioli, rhubarb soufflé, crispy cod cheeks with soused vegetables and citrus mayonnaise, and chocolate tart with honeycomb.

The course mixes theoretical and practical components, and you will be continually assessed during practical sessions. It's during this term that you will start to spend some full days in the kitchen and to work to service schedules. You will be expected to do some homework, to produce time plans, menus, and costings, some of which will form your end of year portfolio. Wine is increasingly large component of the course, with students studying for the WSET (Wine and Spirit Education Trust) Level 2 Award.

Every day is different on the Diploma. You can look forward to a lively programme of Leiths teaching, mixed up with demonstrations and tastings led by experts in their field, an early morning visit to Billingsgate Fish Market and a wine trip to a vineyard to see the process from vine to bottle.

By the end of this term, you will be a proficient cook, able to cook modern and classic dishes to a high standard. Your own creativity will increasingly come into play as you develop your own dishes without formal recipes to follow. Below is a short selection of subjects you'll cover:

Butchery
Enriched bread doughs
Gelatine and mousses
Soufflés
Fish and shellfish preparation
Pâtisserie
Event planning and costing
Menu writing

Students who complete the course successfully receive their Intermediate Certificate in Food and Wine as well as the following qualifications:

WSET (Wine and Spirit Education Trust) Level 2 Award in Wines

CTH Level 2 Award in Culinary Skills

Level 2 Award in Food Safety in Catering

Level 2 Health and Safety in the Workplace

Control of Substances Hazardous to Health

First Aid Training





Advanced Certificate in Food and Wine

A one-term, full-time professional cookery course for the proficient cook. It represents the final term of the Diploma but can also be taken as a standalone course for students with the requisite skills and relevant work experience.

The Advanced Certificate in Food and Wine refines the skills and techniques acquired during the previous two terms. You'll be using your classical skills to produce contemporary recipes to a restaurant standard. You'll also be thinking ahead to what comes next.

We'll help prepare you for the big opportunities in your future with practical advice on establishing a business including law, health and safety, environmental health, and staffing. Through lectures and guest demonstrations, we'll introduce you to professionals from different sectors of the food world, and our recruitment agency Leiths List will invite in graduates who've followed a variety of career paths to share their experience.

You will be continually assessed during practical cookery sessions and you will also have coursework to complete. We expect students to do around four to five hours of independent study per week. This written work, including time plans, menus and costing exercise forms your final portfolio which is submitted at the end of the academic year. In order to graduate, every student must also pass a theory and practical examination.

At the end of this term, you will be ready to enter a top-level professional kitchen or join the wider food industry, perhaps in food-styling, buying, product development or media.

Below is a short selection of subjects you'll cover:

Ice creams, sorbets, parfais
Refined presentation
Advanced knife skills
Terrines and consommés
Puff pastry
Sourdough bread
Laminated yeasted pastries
Chocolate work
Sous vide cooking
Curing and smoking
Starting a business

Prospective students who have not completed the Foundation and Intermediate terms but who would like to apply for the Advanced term are invited to call the school to discuss their prior training or experience.

Students who complete the course successfully receive their Advanced Certificate in Food and Wine as well as the following qualifications:

Level 2 Award in Food Safety in Catering

Level 2 Health and Safety in the Workplace

Control of Substances Hazardous to Health

First Aid Training



Applying and where to live

Leiths School of Food and Wine is located in a peaceful residential area of West London, near Chiswick, Shepherd's Bush, and Hammersmith. It is conveniently situated for commuters, with good transport links to Victoria and Charing Cross stations. The nearest tube station is Stamford Brook.

Where To Live

We are not able to provide accommodation; however, we keep a list of local rental properties, rooms, and student halls – please don't hesitate to request a copy. Our students who live locally love the area. They have a good social life and benefit from rents that are somewhat lower than the central London average. The area has very good transport links, with many restaurants and food markets just a few stops away.

How to Pay for the Course

Up-to-date information about fees can be found online at leiths.com/diplomalife

Full or partial credit for our professional courses is available through Lendwise, a specialist loan provider dedicated to education finance. Contact Lendwise to apply directly. Please note that other sources of funding may be available.

The Application Process

Our wish is for prospective students who apply to Leiths to feel confident that they've found the right school for them. We offer a number of different ways for you to get to know us.

One-to-one meeting

Informal interviews, both online in person, take place throughout the year. A chance for you to ask questions and discuss your needs with a senior teacher. If you can visit in person, we'll gladly give you a guided tour. Contact registrar@leiths.com

Open Evenings

Whether online or in person, these evenings are a fun and informative way to see the kitchens, meet students, and see the teachers in action.

A Taste of the Diploma: Cooking Experience Day

Experience a day in the life of a Diploma student at Leiths. The cost of the day is redeemable against any professional course fee.

Events

We run events including open days, talks, Q&A sessions, and career workshops, throughout the year.

The Leiths Diploma Hub

Your go-to for all things Diploma-related, from virtual tours to online demos. Sign up to the Diploma Newsletter to keep up with all the latest from the Diploma kitchen. leiths.com/diplomalife

What Happens Next?

Leiths Diploma:

Once you've done a one-to-one interview, it is possible to enrol on the Diploma.

To secure your place on the Diploma, we will ask for a completed enrolment form and a deposit.

If English is your second language, you should have proof that you've attained an IELTS (International English Language Testing System) band score of 6 for the Essential or Foundation Certificate or 6.5 for longer courses. A band score of 6.5 equates to C1 on the CEFR (Council of Europe's Common European Framework).

If you are a non-EU prospective student requiring a Student Visa or a Standard Visitor Visa, please inform us before your interview.

Instagram

Follow Leiths on Instagram, for regular updates from the Diploma kitchens.

[@leithscooking](https://www.instagram.com/leithscooking)
[#leithsdiplomalive](https://www.instagram.com/leithsdiplomalive)

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