Hanoi Culinary Market & Cooking Class Experience – Half Day

1D / 0N	Easy	Private	USD 76 / pax
Duration	Difficulty	Tour Type	Starting From

Discover the authentic flavors of Vietnam with a hands-on cooking class in Hanoi. This half-day experience includes a guided visit to a local market to select fresh ingredients, followed by an interactive lesson at the renowned Hoa Sua School, culminating in enjoying the dishes you've prepared.

DESTINATIONS & ROUTE

Hanoi

TOUR OVERVIEW

Overview: A Taste of Vietnamese Cuisine

Embark on a delightful culinary adventure in Hanoi, designed for food enthusiasts eager to explore Vietnamese gastronomy. This half-day tour provides a unique opportunity to immerse yourself in local culture, starting with a vibrant market visit to source fresh ingredients. Under the guidance of expert chefs at Hoa Sua School, you will learn to prepare traditional Vietnamese dishes, gaining insights into the country's rich culinary heritage. The experience culminates in enjoying a delicious lunch made by your own hands.

Highlights of Your Culinary Journey

Guided exploration of a bustling Hanoi local market to select fresh ingredients.

Hands-on Vietnamese cooking lesson at Hoa Sua School with experienced chefs.

Preparation of classic dishes: fresh spring rolls, fried spring rolls, beef vermicelli salad, and black sticky rice porridge.

Enjoying a self-prepared authentic Vietnamese lunch with local beverages.

Learning traditional culinary techniques from English-speaking instructors.

Route Summary: Hanoi's Culinary Heart

The tour focuses entirely within Hanoi, beginning with a convenient hotel pickup. You will be transported to the Hoa Sua School in Linh Nam, Hoang Mai district, located approximately 6 kilometers from their training restaurant and 5 kilometers south of Hoan Kiem Lake. The journey includes a stop at a local market for ingredient sourcing before returning to the school for the cooking session. The tour concludes with a transfer back to your hotel.

Who This Tour Suits

This culinary experience is ideal for individuals, couples, or small groups interested in interactive cultural activities and a deep dive into Vietnamese food preparation. Travelers who enjoy hands-on learning, exploring local markets, and savoring authentic cuisine will find this tour particularly rewarding. It's suitable for all skill levels, from novice cooks to experienced home chefs.

Practical Information

The tour operates as a half-day activity, typically starting in the morning with hotel pickup around 8:00 AM. Participants should wear comfortable clothing and shoes suitable for walking through a market and standing during the cooking class. All necessary cooking equipment and ingredients are provided. The menu is typically fixed but can be confirmed in advance.

TOUR HIGHLIGHTS

* Guided exploration of a bustling Hanoi local market to select fresh ingredients.

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* Preparation of classic dishes: fresh spring rolls, fried spring rolls, beef vermicelli salad, and black sticky rice porridge.
* Enjoying a self-prepared authentic Vietnamese lunch with local beverages.
* Learning traditional culinary techniques from English-speaking instructors.

DAY-BY-DAY ITINERARY

Day 1 — Hanoi Hotel Pickup, Market Tour & Cooking Class

Meals: Lunch | Transport: Private Car Transfer

Your culinary journey begins with a convenient pickup directly from your Hanoi hotel at approximately 8:00 AM. A private car will transfer you to the Hoa Sua School, a renowned vocational training center located in Linh Nam, Hoang Mai district. This school is situated about 6 kilometers from its main training restaurant and approximately 5 kilometers south of the iconic Hoan Kiem Lake, offering a glimpse into a quieter part of the city.

Upon arrival, you will embark on a guided tour of a vibrant local market. Your instructor will lead the way, demonstrating how to identify and select the freshest ingredients essential for Vietnamese cooking. This immersive experience allows you to observe daily life and understand the key components that make Vietnamese cuisine so distinctive. You'll learn about various herbs, spices, vegetables, and proteins, preparing you for the hands-on session ahead.

Following the market visit, you will return to the Hoa Sua School to commence your cooking lesson. The school's experienced chefs, many of whom have international experience and excellent English proficiency, will guide you through the preparation of a traditional Vietnamese menu. Typically, this includes crafting fresh spring rolls with shrimp and pork, crispy fried spring rolls, a refreshing vermicelli salad with dried beef, and a sweet black sticky rice porridge. Each step will be clearly demonstrated, and you'll receive personalized assistance as you recreate these authentic dishes.

After your diligent work in the kitchen, the most rewarding part of the day awaits: enjoying the delicious meal you've just prepared. This self-cooked lunch, served with local beer or wine, offers a true taste of Vietnam and the satisfaction of having created it yourself. Following your meal, a private transfer will take you back to your hotel, concluding your enriching half-day culinary experience with free time for the remainder of the day.

Activities:
Hotel pickup in Hanoi
Transfer to Hoa Sua School
Guided local market tour
Ingredient preparation demonstration
Hands-on Vietnamese cooking class
Prepare fresh spring rolls with shrimp and pork
Prepare fried spring rolls
Prepare vermicelli with dried beef salad
Prepare sweet black sticky rice porridge
Enjoy self-cooked Vietnamese lunch with local beverages
Transfer back to hotel

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WHAT'S INCLUDED

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- v Private car transfer
- v English speaking Vietnamese chef
- v Vietnamese cooking class
- v Shopping market visit
- v Step-by-step recipe booklet to take home
- v Vietnamese lunch with local beer or wine

NOT INCLUDED

- x Personal expenses
- x Drinks (other than specified)
- x Other items not explicitly mentioned

PRICE INCLUDES

- v Private car transfer
- v English speaking Vietnamese chef
- v Vietnamese cooking class
- v Shopping market visit
- v Step-by-step recipe booklet to take home
- v Vietnamese lunch with local beer or wine

CANCELLATION POLICY

Tour Code: IMP-DFC076AE488B