



Harvesting Knowledge: A Sustainable Food Experience

Hosted by the Dames of the London, UK Chapter

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The London Dames have teamed up with [Ballymaloe Cookery School and Organic Farm](#) in Ireland for this award. The Awardee will attend the 'Week of Practical Homesteading' Course at Ballymaloe Cookery School. The course focuses on homesteading, sustainable farming, culinary education, and participation in a vibrant food ecosystem. Led by Dame Darina Allen - an influential leader in global food education and sustainability - the School also depicts the best of the Irish food scene.

The experience at the Schools focuses on regenerative farming, traditional skills, and food sovereignty. The recipient will benefit from invaluable 1:1 time with Darina, alongside the Ballymaloe team, gaining both practical skills and deep insight into how regenerative food systems can be lived, taught and scaled.

The experience concludes in London with chapter Dames, including a curated visit to [Ellie's Dairy](#), an award-winning cheese maker, and a session with the owner of [Rull Orchard](#), a cider production operation.



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for Gastronomy and the Culinary Arts

The ideal candidate for this experience is a woman with 4+ years of career experience in food (including agriculture), beverage, or hospitality with an interest in sustainable food systems, organic farming, or culinary innovation. Chefs, small producers, and hospitality professionals seeking to expand into on-site food production on a small scale would make ideal candidates.

*Timeline: This experience is **only** available the week of October 18-October 25, 2026.*