Alternatives to Traditional Culinary School   
  
For foodies who want to take their love of dining to a new level, culinary school is often a dream, one most will never act on. However, [Le Cordon Bleu](http://www.cordonbleuusa.com/) and its hefty, multi-year price tag is not the only option to learn to cook like a professional.  
  
Small culinary schools like the one at Tennessee’s Rahal Farms offer a short-term, low-budget alternative. Michael Rahal shares the principles of holistic farming with students, while practically teaching them how to use the farm’s products to create delectable dishes. As a holistic farm owner, [Michael Rahal](http://michaelrahal.net/) emphasizes that happy animals produce high-quality products, so creating a stress-free environment for the animals is good for both the heart and the palate.  
  
Internationally, business is booming in culinary school alternatives. Many international culinary companies offer cooking courses and vacations through the country of your choice, with Italy and France being two of the most common destinations.