

COVID-19 Policy & Procedures

We are very much looking forward to returning to the cookery schools and delivering classes again! There will be some changes and restrictions on the way we do things whilst government guidelines are in place, but we will be doing everything possible to make your experience as enjoyable and as safe as possible. Our staff and client's safety are and will remain our highest priority.

Here are the following steps we have taken:

- 🌻 All of the cookery schools have had a deep clean during the temporary closure.
- 🌻 All staff have carried out prevention of COVID-19 training.
- 🌻 We will be running at 50% capacity to allow for social distancing.

During your booking process and class:

- 🌻 We will provide you with a short set of questions before your class to provide us with some information e.g. have you or any member of your household had symptoms? Have you travelled abroad? Etc.
- 🌻 We will be asking you to take your temperature and notify us of this within 24 hours of your class taking place. Contactless temperature testing will then also be recorded on entry. We will keep a record of this for the purpose of the government's test & trace should we need it.
<https://www.nhs.uk/conditions/coronavirus-covid-19/testing-and-tracing/nhs-test-and-trace-if-youve-been-in-contact-with-a-person-who-has-coronavirus/>
- 🌻 We would also ask you not to use or handle your mobile phone during your time with us.
- 🌻 Hand sanitising stations will be in place upon entry.
- 🌻 We are asking you to bring your own face mask where possible, if this is not something you can do then we will be able to supply them.
- 🌻 We are also asking you to bring your own cold drinks in your own water bottle/drinks container, this will enable us to reduce serving and contact with guests. **Please remember that you cannot bring alcohol.**
- 🌻 Social distancing measures will be in place at 1m+ between guests.
- 🌻 Both staff and customers will be expected to wear appropriate PPE. We will have separate bins by the washing sinks and the customers will be asked to remove PPE at the end of the lesson, then rewash their hands before leaving.
- 🌻 Unfortunately, during this time customers will not be able to taste during cooking or serve - this is something the chef will have to do. However, you will be able to assist and prep after thoroughly scrubbing up and with appropriate PPE (apron, mask, gloves). Dishes will then be served to you to eat.
 - **Serving:** only the chef can serve, and they will place it on the worktop in front of you and then you can take the plate. Obviously, this will be done with full PPE too.
 - **Tasting:** again, only the chef can do this during cooking by taking a sample into a ramekin then they will taste it away from the food and scrub up again before returning to cooking.
- 🌻 A member of staff will be on hand to clean toilets and door handles after every use.
- 🌻 A complete clean of the schools will be carried out between classes, incl seats, etc.
- 🌻 Staff will change their uniforms between classes.