

# COVID-19 Policy & Procedures

We are very pleased to be back to the cookery schools and delivering classes again! There are some changes and restrictions on the way we do things, 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 and we do so regularly.
- All staff have carried out prevention of COVID-19 training.

**PLEASE DO NOT ATTEND IF YOU ARE TESTING POSITIVE FOR COVID-19 OR ARE DISPLAYING SYMPTOMS**

**During your booking process and class:**

- We will be asking you to complete [a pre-registration COVID declaration form](#). Contactless temperature testing will then also be recorded on entry.
- **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. Please wear this upon entry, when walking around, cooking, seated and when leaving. You can remove your mask only when eating or drinking. This is to reduce aerosol build-up in the room and therefore minimise risk.**
- Both staff and customers will be expected to wear appropriate PPE.

Unfortunately, during this time customers will not be able to taste during cooking - 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 where appropriate). **Dishes will then be served to you to eat.**

A member of staff will be on hand to clean toilets and door handles after use.

A complete clean and disinfection of the schools will be carried out between classes, incl seats, etc.

Staff will change their uniforms between classes.