



## COVID-19 SAFETY STATEMENT

We are looking forward to opening our doors to you once again. We want to reassure our customers we have a well thought out and practical risk assessment in place to ensure the safety of our customers and our staff. We have been in communication with our governing bodies and the council and will continue to monitor government guidelines, as measures are relaxed but feel that the below gives a good outline of the measures we have taken to ensure your course is enjoyable as well as safe.

The list below outlines the measures we have taken to ensure the school is Covid Secure:

### SUPPORT

- Contact details will be recorded
- Protection available if desired: disposable face masks, good quality latex gloves.
- Cancellation support - normal terms are suspended so, if you feel unwell, you can reschedule
- If your course is cancelled due to not meeting minimum participants you will be given at least 7 days notice, to rebook or be issued with a gift voucher to use at a later date. With the smaller class sizes we please ask for your patience over the coming months, we will try our absolute best to accommodate and get you rebooked as soon as possible. Hopefully we will be back to offering our standard course size of 12 soon.

### SANITISE

- The school already has a rigorous cleaning schedule in place, reflected in our 5\* Hygiene rating but extra measures have been put in place
- All contact areas will be fully cleaned and prepped prior to every class
- There will be optional PPE plastic face visors, face coverings and disposable gloves

- Sanitising station available before entering the building
- Hand gel dispenser on every work station
- All aprons washed at 90 degrees
- Regular hand-washing breaks
- Regular sanitisation of contact points throughout the kitchen and washrooms.
- Sanitising station outside and inside WC. Staff will check regularly

## SECURITY

- Cancellation policies relaxed - if you feel unwell, don't attend and we'll reschedule at no additional cost
- Welcome for each course will be held in the Pantry with each participant moving through to the kitchen in groups of three and then being allocated a work station.
- Payments made online or over the phone - all contactless. All payments for drinks must be paid for by card.
- Set of equipment and ingredients for each person at individual work station

## SPACE

- Minimum of 1 mtrs in between customers
- Courses in August will be limited to 6 participants per class – Weber BBQ courses will be limited to 10
- Weber courses are both indoors and outdoors each participant will have their own BBQ to work on and their own equipment.

## SENSITIVITY

- Staff will remain sensitive to individual needs and requests at all times throughout your visit.

