

Cookery Classes – Covid Safety Measures

The comfort, enjoyment and confidence of our clients is most important to us. That is why we are continuing to take extra care to ensure a safe experience and peace of mind for all after the recent outbreak of Coronavirus.

Following the latest government guidelines, we have implemented precautionary measures to protect the safety and welfare of our clients, staff, and the local community. We have put in the following procedures in place (please note these may alter slightly depending on the government guidelines at the time of the class);

- We have reduced our cookery class sizes to a maximum of 6 people.
- Temperature guns are used to take all attendees and staff temperatures on arrival.
- We have hand sanitisers at each entrance to the building and at certain points throughout the building.
- Staff wear visors or masks.
- The ingredients and equipment where possible will be at each work station when needed, and will be sanitised after use.
- Workstations are set to social distancing guidelines.
- The wearing of face masks for attendees is advised.
- People will be reminded even more than usual to wash their hands.
- As usual on our classes every dish made is your own, there will be no pairing up with strangers.
- All our cleaning is done to the highest possible standard. Our staff work in accordance with workplace risk assessment based on the latest government advice.
If you need to cancel your booking because of changes to lockdown requirements or you display coronavirus symptoms, we would be happy to transfer your booking to a date that is convenient to you, or offer you a full refund. For cancellations not related to Coronavirus our usual terms and conditions apply.