

# Ashdown Manna Cookery School - Covid 19 Protocol

**We are really excited to be able to open our doors again and felt it was important to let you know the extensive steps we have taken to ensure your safety during your visit to our school.**

**Your experience with us is going to be a little different but we will be trying our hardest to make it as unnoticeable as possible and that your course is both safe and enjoyable.**

**As we move through the next few weeks/months the new conditions we find ourselves under will undoubtedly change so please bear with us whilst we adjust.**

**We look forward to seeing you all very soon.**

- We have reduced our group sizes by 50% to a maximum of 4-5 people per course. This will ensure you have at least 1 meter+ social distancing from your fellow students.
- We have extended our main demonstration area and installed Perspex screens to ensure protection during our chef demonstrations enabling you to see and hear clearly without our chefs having to wear a mask.
- We have installed hands free taps to improve hygiene standards.
- We have installed hand sanitizing stations including one as you enter the building and there will be hand sanitizers positioned around the kitchen. Regular hand washing will be encouraged during your course.
- Our kitchen is cleaned to an extremely high standard and will be deep cleaned after each course. We will be regularly sanitizing all contact points including door handles within the kitchen and toilet facilities.
- When our chefs need to move around the group for hands on tuition, they will always wear gloves and a face mask/visor.
- Our kitchen assistants and attending staff will all be wearing either face masks/face visors.
- Disposable gloves and face masks will always be available if required, or if you would prefer to bring your own face mask, then please do so.
- Remember social distancing where possible.
- On arrival we would request that you enter alone, a member of staff will greet you and you will have a quick temperature scan. Please leave unnecessary bags/clothing in your car.
- You will have your own work station, hob and set of equipment. Couples/friends on cookery courses from the same household will have the option of working together.
- All ingredients will be pre-weighed for you and ready for you at your work station to stop contamination of packaging and reduce student movement around the kitchen.
- Throughout the course all doors and windows will remain open to ensure optimum ventilation throughout the building.
- On our full day courses, seating at lunchtime will be for a shorter period and students will be divided (2-3 per room) between our dining room and kitchen. We are developing a new outside garden area and when weather permits lunch will be taken outside.
- If you feel unwell or are required to self-isolate prior to your course because of corona virus please contact us up to 24 hours prior to let us know, and when you are feeling better, you will be able to reschedule for another date within 12 months.

