

# Ashdown Manna Cookery School - Covid 19 Update

**We are delighted to confirm that we will be reopening the school on the 17th April 2021.**

**This will be in line with Government Guidelines and will include reduced group sizes, necessary social distancing measures, and adhering to our normal strict hygiene procedures. Until we can fully reopen we will continue with the procedures we had in place previously (see below).**

**Thank you for your continued patience and support during these difficult times and we look forward to welcoming you back to the school very soon.**

- We will continue to operate with reduced group sizes to ensure social distancing between different households.
- On arrival please try and enter alone, a member of staff will greet you and you will have a quick temperature scan. Please leave unnecessary bags etc. 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 our kitchen.
- You will not have to wear a mask when sitting watching our demonstrations or working at your own work station, but we would ask you to wear one when entering and leaving the building and when moving around our communal areas.
- During the course all doors and windows will remain open, weather permitting, to ensure optimum ventilation.
- Our inhouse air extraction system will be on during the course to help with air circulation in the kitchen.
- We have installed hands free taps to improve hygiene standards.
- 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 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 in the kitchen and toilet facilities.
- When our chefs need to move around the group for hands on tuition, they will always wear a face mask/visor and 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.

