

Ashdown Manna Cookery School

Covid 19 Update

19th July 2021

We really appreciate all of your support over these last very difficult 18 months. As the next stage of restrictions have been lifted we wanted to let you know how we plan to continue operating our courses.

Some of the practices we have brought in over the last few months to keep everyone safe will remain, i.e. pre-weighing ingredients for everyone, hands free taps, regular hand sanitizing etc.

Our group size will now revert to our normal maximum of 8 people.

Our kitchen will continue to be cleaned to an extremely high standard and we will continue to regularly sanitize all contact points including work surfaces, door handles, toilet facilities etc.

All our doors and windows will remain open to provide as much ventilation as possible and our in-house extraction system will be on throughout the course.

For the time being staff members will continue to wear visors/masks and customers will be encouraged to still use masks if in close contact with other members of the group.

Staff members who have not been double vaccinated will continue to take regular rapid flow tests to ensure they are virus free.

We will continue to monitor our working practices and if we feel we need to adapt to meet the changing status of the pandemic we will do so, but you will be notified of any changes before your course.

Our aim at the end of the day is for everyone to enjoy their time at the school but still feel as safe and comfortable as possible. Should you have any concerns before attending please either just drop us an email at info@ashdowncookeryschool.co.uk or give us a call on 01825 712434 and we would be more than happy to chat through things with you.

We look forward to seeing you all soon.

Alex and the team

