



# COVID-19 MANAGEMENT PLAN

How Sydney Cooking School is managing operations to keep our customers, staff and community safe.

*The highly trained and experienced staff at Sydney Cooking school are committed to ensuring the enjoyment, safety and well-being of all guests. We have taken additional measures to ensure staff are informed and our hygiene protocols are even more rigorous. Our class size, frequency and quantity of classes has been reduced to minimise the amount of guests on the premises at any one time in keeping with current NSW Government recommendations to help stop the spread of COVID-19.*

Before Entering our Premises	
<input type="checkbox"/>	Customers will be required to scan the Service NSW QR code on arrival, check in and present to our staff representative for confirmation.
<input type="checkbox"/>	Customers are advised to avoid attending Sydney Cooking School if they are sick or displaying symptoms of COVID-19, have been in close contact with a person who has COVID-19 or have been tested for COVID-19 (please note our Cancellation and rescheduling policy).
Physical Distancing	
<input type="checkbox"/>	In keeping with the current regulations, class sizes will be reduced and kept to a maximum of 12 attendees (or 14 depending on the room) per class to maintain the 1.5m social distancing regulation and one person per every 4m2 recommendation.
<input type="checkbox"/>	For majority of cooking classes, guests work in pairs. Therefore attendees known to one another or who book together will work together and those attending individually will work individually where possible or if paired together to cook, will be provided with their own cooking utensils etc where required. <i>*Please note that we cannot guarantee individual work stations for everyone, however will do so when the space allows (depending on the final number of guests participating, max 12-14) however we can guarantee a hygienic and safe working environment for all if everyone is respectful of their own hygiene and cleanliness while participating.</i>
<input type="checkbox"/>	Participants will be seated on stools at their cooking stations and are not required to move about the venue. Depending on the class, guests will dine at their work stations or be provided take away containers if they wish to take the food away.
<input type="checkbox"/>	Social distancing signage will be erected in each kitchen.
<input type="checkbox"/>	Staff in the classroom will be kept to the absolute minimum per class.
Handwashing and Hygiene	
<input type="checkbox"/>	Hand sanitiser will be available at the entry/exit point as well as in the bathroom and at each workstation.
<input type="checkbox"/>	Guests will be directed to each their hands with warm soapy water at the hand washing sink before the commencement of each class.
<input type="checkbox"/>	Our already stringent hygiene and cleaning protocols will be even more frequent. The facilities are thoroughly cleaned with detergent and disinfectant following each class and beforehand when setting up for each class. We use commercial grade detergents, surface sanitiser and food sanitiser.
<input type="checkbox"/>	Benches, door handles, oven handles, fridge door handles and all other frequently touched surfaces will be frequently cleaned with surface sanitiser.
<input type="checkbox"/>	Each workstation will be equipped with cooking equipment, utensils, eating-ware, drinking glass, water bottle and hand sanitiser so guests are only touching their own items and consuming food that they have prepared.
<input type="checkbox"/>	Guests are not required to move about the classroom. Everything they require will be at their stations such as cooking equipment, ingredients, utensils, cutlery or the chef will deliver it to them.
<input type="checkbox"/>	Food grade gloves and face masks are available if a customer requests.
<input type="checkbox"/>	Guests will dine at their stations; or at a dining table which will also be set with ample space; or are welcome to take their food home to enjoy (take away containers provided).
<input type="checkbox"/>	Handwashing signage will be erected in all kitchens.
Cleaning	
<input type="checkbox"/>	Our already stringent hygiene and cleaning protocols will be even more frequent. The facilities are thoroughly cleaned with detergent and disinfectant following each class and beforehand when setting up for each class. We use commercial grade detergents, surface sanitiser and food sanitiser.
<input type="checkbox"/>	Staff will wash and sanitise their hands thoroughly before setting up for each class.
<input type="checkbox"/>	Bins are emptied after each class.
Monitor Symptoms & Customers Details	
<input type="checkbox"/>	Staff have been instructed to advise and stay home if they are sick or if they are displaying symptoms of COVID-19, have been in close contact with a person who has COVID-19 or have been tested for COVID-19.
<input type="checkbox"/>	Customers are advised to contact us to reschedule their booking if they are sick or if they are displaying symptoms of COVID-19, have been in close contact with a person who has COVID-19 or have been tested for COVID-19 (please note our Cancellation and rescheduling policy).
<input type="checkbox"/>	Customers' details are recorded at time of booking including email address and contact number. All customer information is treated carefully in line with privacy laws.

