



The Farm Cookery School

COVID 19 Health & Safety Policy



We can't wait to welcome you back to our Cookery School in this new normal! It has been a hive of activity preparing for your return from the 6th July with your safety and that of our staff always in the forefront of our minds.

We are really excited to introduce our new purpose built Acrylic Pods in the Main Kitchen and our redesigned Little Chefs Kitchen in what was the Party Room. Our calendar for the Summer is available to see on our new look website and there are lots of classes for you to enjoy. Our Adult classes will be back in full from September, watch this space!

How will it work?

In addition to our existing HACCP we have carried out a new COVID HACCP – this stands for Hazard Analysis and Critical Control Points which is the Catering Industry's Risk Assessment requirement.

Here are the Main Points, the complete HACCP is detailed in the following pages:

- Controlled One Way System with signage for entry and exit of the Cookery School
- Sanitising Station in Reception
- Social Distancing of 2 metres adhered to outside of Pods
- Thorough clean of the toilet facilities between each use and Deep Clean of the Pods & Little Chefs Kitchen between each session
- Staff to maintain a 2 metre distance from all customers in the Kitchen and Demonstration Area
- Masks are available on request in Reception for use outside the Pods, this is at your discretion

The Main Kitchen

New Acrylic Pods now in place for each family / bubble in the Kitchen: Your ingredients, cooking facilities, utensils & hand washing facilities are all contained within your Pod.

Washing Up – always a deal breaker!

We consider washing up to be an essential part of cooking for children so in the Holiday Clubs they will also be washing up in their Pods – and then hopefully for you at home!

We also consider that Adults will have done enough washing up in their lives so we will take yours away – just put it on the tray at the end of the pod and it will magically disappear!

The Little Chef's Kitchen

The Little Chef's Kitchen will have distanced tables and all equipment, utensils and craft trays will be thoroughly cleaned using anti-viral spray between each session.

Teachers and assistants in this area will be wearing masks so that they can assist these younger children whilst also keeping everyone safe.



HACCP: Access to and from the Cookery School



CRITICAL CONTROL POINT	HAZARD	RISK LEVEL	PRECAUTIONS AND CONTROL MEASURES
Customer Health	Introducing Covid-19 into the Cookery School	High	Email prior to the class requesting that no-one exhibiting symptoms comes to the Cookery School Terms & Conditions amended to include the above
Car Park	Spread of Covid-19 through: Breach of the 2m distance guideline	High	Safety tape denoting 2 Metres distance Advance notice of procedures emailed to customers
Entering the Building	Spread of Covid-19 through: Breach of the 2m distance guideline Touching surfaces including door handles	High	Safety tape denoting 2 Metres distance Only 1 family / bubble to be in reception at one time One way system in place with signage (see diagram) Door to reception to remain open until all customers have arrived Mandatory use of hand sanitising station which is present in reception before entering Kitchen Advance notice of procedures emailed to customers
Leaving the Building	Spread of Covid-19 through: Breach of the 2m distance guideline Touching surfaces including door handles	High	Parents to wait outside the exit door with a distance of 2 metres between families / bubbles One way system in place (see diagram) All customers to sanitise their hands before exit Families / Bubbles to leave Pods / tables only when directed to do so Door to exit to remain open until all customers have departed



HACCP: Cookery Class Procedures –Main Kitchen



CRITICAL CONTROL POINT	HAZARD	RISK LEVEL	PRECAUTIONS AND CONTROL MEASURES
Cooking in the Kitchen	Spread of Covid-19 through: Breach of the 2m distance guideline Touching surfaces	High	Physical separation by Acrylic Pods – one Pod per family / bubble. Deep clean of Pod and equipment between sessions with Anti Virus Spray
Accessing the Pod	Spread of Covid-19 through: Breach of the 2m distance guideline Touching surfaces	High	Only one family / bubble to enter the kitchen at a time One way system in place with signage (See diagram) Families / Bubbles to be emailed in advance with location of their designated Pod
Handwashing & Sanitising	Spread of Covid-19 through not adhering to Hand Washing guidelines	High	Handwashing confined to individual Pods Hand Sanitiser in place in each Pod Disposable hand towels in place in each Pod
Using Toilet Facilities	Spread of Covid-19 through: Breach of the 2m distance guideline Touching surfaces including door handles	High	Only 1 family / bubble to use the toilet facilities at one time Staff to adhere to 2m distance guideline Handwash & disposable hand towels in place Toilet area and door handles to be cleaned down with Anti Virus Spray after each use Paper toilet seat coverings available on request
Distribution of Ingredients & Equipment	Spread of Covid-19 through: Breach of the 2m distance guideline Touching surfaces	High	Equipment, ingredients & utensils in place in each Pod before customer arrival Additional equipment, utensil and ingredients to be placed on a tray at the end of each Pod when needed
Washing Up	Spread of Covid-19 through: Breach of the 2m distance guideline Touching surfaces	High	Washing up facilities in place in each Pod Tray at the end of each Pod in place for washing up to be removed by staff
First Aid	Spread of Covid-19 through personal contact	High	Any person administering First Aid will wear a protective face covering and gloves Children will not have access to knives or peelers whilst in Pods



HACCP: Cookery Class Procedures – Little Chefs Kitchen



CRITICAL CONTROL POINT	HAZARD	RISK LEVEL	PRECAUTIONS AND CONTROL MEASURES
Cooking in the Kitchen	Spread of Covid-19 through: Breach of the 2m distance guideline Touching surfaces	High	Physical separation by distanced Tables – one Table per family / bubble. Deep clean of Table and equipment between sessions with Anti Virus Spray
Accessing the Kitchen	Spread of Covid-19 through: Breach of the 2m distance guideline Touching surfaces	High	Only one family / bubble to enter the kitchen at a time One way system in place (See diagram) Families / Bubbles to be emailed in advance with location of their designated Table
Handwashing & Sanitising	Spread of Covid-19 through not adhering to Hand Washing guidelines	High	Handwashing in place on each Table Hand Sanitiser in place on each Table Disposable hand towels in place on each Table
Using Toilet Facilities	Spread of Covid-19 through: Breach of the 2m distance guideline Touching surfaces including door handles	High	Only 1 family / bubble to use the toilet facilities at one time Staff to adhere to 2m distance guideline Handwash & disposable hand towels in place Toilet area and door handles to be cleaned down with Anti Virus Spray after each use Paper toilet seat coverings available on request
Distribution of Ingredients & Equipment	Spread of Covid-19 through: Breach of the 2m distance guideline Touching surfaces	High	Equipment, ingredients & utensils in place on each Table before customer arrival Additional equipment, utensil and ingredients to be placed on the table when needed
Washing Up	Spread of Covid-19 through: Breach of the 2m distance guideline Touching surfaces	High	Washing up to be removed by cookery school staff and cleaned in the main kitchen
First Aid	Spread of Covid-19 through personal contact	High	Any person administering First Aid will wear a protective face covering and gloves Children will not have access to knives or peelers at their Table