



# The Farm Cookery School

## GCSE FOOD PREPARATION & NUTRITION APPLICATION FORM

Name:		
Telephone:		
Email:		
The following information will allow us to best support students.		
Student name:		
Age:		
Photo permission?	YES	NO
Dietary requirements/Food Intolerances		
Does the student have an EHCP?	YES	NO
If YES, please specify the need and explain how we can best support this:		
<i>(Example) MLD</i>	<i>Verbal and visual instructions</i>	
1		
2		
3		
Other :		
Please specify any information that might affect the students learning & explain how we can best support this:		
Is the pupil currently attending school?	YES	NO
Please tick to commit to all sessions		<input type="checkbox"/>
Please tick to confirm that you have read and understood the attached Terms and Conditions		<input type="checkbox"/>
Signature:	Date:	



# The Farm Cookery School

## GCSE FOOD PREPARATION & NUTRITION TERMS & CONDITIONS

### **Allergies & Intolerances:**

All allergies and intolerances that are relevant to the course must be declared on the Booking Form. We are happy to accommodate students with allergies and intolerances and will work together to plan suitable precautions and alternatives where applicable.

### **Area:**

Cookery course will take place online & in the Kitchen Area and Demonstration Room of The Farm Cookery School. Students will be expected to respect the kitchen and will be required to follow good food hygiene at all times.

### **Behaviour:**

We aim to promote good behaviour, self-discipline and respect for other people. Promote learning as a life-long skill which can be improved on throughout life.

### **Contact:**

The Education Team at the Farm Cookery School with any questions using one of the following:

Email: [enquires@farmcookeryschool.co.uk](mailto:enquires@farmcookeryschool.co.uk)

Telephone: 01380 869478

### **Enrolment process:**

Please complete and return the attached Application Form to [enquires@farmcookeryschool.co.uk](mailto:enquires@farmcookeryschool.co.uk) form at least 2 weeks prior to course commence date.

Once we have received your Application Form, we will be in touch to confirm whether you have been successful.

### **Food Safety guidelines:**

All savoury dishes made on site at the Farm Cookery School, will be consumed by the student in our dining room. This will encourage students to taste test the food they produce. Any sweet treats can be taken home but a container must be provided.

### **Payment:**

If your application is successful, we will send an invoice requesting full payment. Full payment must be made within 7 days of receipt of invoice or at least 2 weeks prior to course start date.

### **Photograph Policy:**

No photos will be used in social media or Marketing UNLESS permission is granted on the Bookings Form. Names will never be disclosed in any Marketing. No photos will be taken without consent.

### **Privacy Policy:**

We will not disclose any of your contact details to any 3<sup>rd</sup> Parties.

All information will be used and stored in accordance with current GDPR regulations.

### **Refund Policy:**

The Farm Cookery School does not offer refunds or transfers in the event of cancellations.

Should one of the sessions be cancelled by The Farm Cookery School for unforeseen reasons, we will arrange for the session to be rearranged & contact the student using the details supplied on the booking form.

### **Risk assessment:**

Each course has been risk assessed using current and up to date guidelines (CLEAPSS, COSHH and HACAP).

### **Timings:**

The course will start at 9am and we ask that students are available online at 8.45am prompt and ready to get started. For the sessions run at The Farm Cookery School, we ask that students arrive 15 minutes prior to the class start time.

### **Transport:**

You are required to arrange transport to and from the course for the student. We have ample parking on site. The Address is **The Farm Cookery School, Bromham, Wiltshire, SN15 2DS.**