



COVID19 Safety Procedures for classes

Our venue is 120msq which allows a 30-person maximum under the current restrictions. However, we have set a **maximum of 10 guests** for classes in our space, to ensure distancing between groups of 2 people working together in a cooking class. To accommodate this, guests must book in groups of 2, to work together during the class at our preparation bench.

The following procedures outlined below will be put in place to ensure adherence to restrictions and the safety of all staff and guests. The procedures aim to avoid unsafe congestion during a cooking class and mitigate against risks for guests.

1. *Booking a place in a cooking class*

Bookings must be made online for two people and all personal details for each participant must be recorded. Customer details will be held confidentially. When making a booking, customers consent to their personal information being provided to the NSW government in the event of a COVID19 incident occurring at Moonacres School. Drivers licenses will be checked on arrival at the School. (If there is a change in participant those details will be collected either before the class or on the day before the class begins.)

2. *Entering the School*

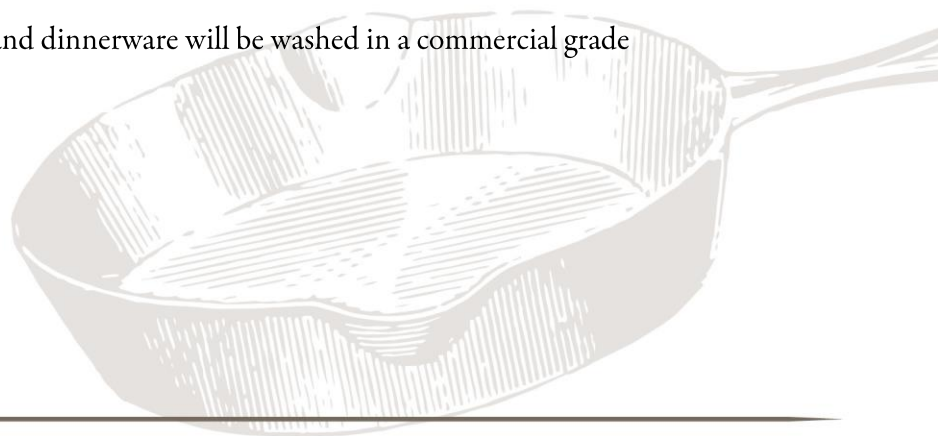
Please enter through the south or eastern doors, in single file and practising social distancing. While waiting for the class to start please practise social distancing with other participants.

3. *Gathering and chatting*

When inside the School please practise social distancing. The School has a large internal area with a range of spaces to stand/sit. The large table is 1.1m wide, so standing behind the chairs at a comfortable distance around the table to chat to others will provide 1.5m distance.

4. *Hygiene and Safety*

- Hand sanitiser will be available throughout the class.
- All surfaces will be cleaned and sanitised during break periods within a class and after every class.
- All cutlery, glassware and dinnerware will be washed in a commercial grade dishwasher.



- Staff will wear gloves while cleaning and wash hands thoroughly before and after.
- SHAC building toilets have ample soap, sanitiser, and paper towels for all guests.
- Physical distancing and hand cleaning signs will be displayed

5. *Meals and snacks*

All snacks and meals will be provided on individual plates. Communal snacks/food are not permitted.

6. *Accessing coffee or tea*

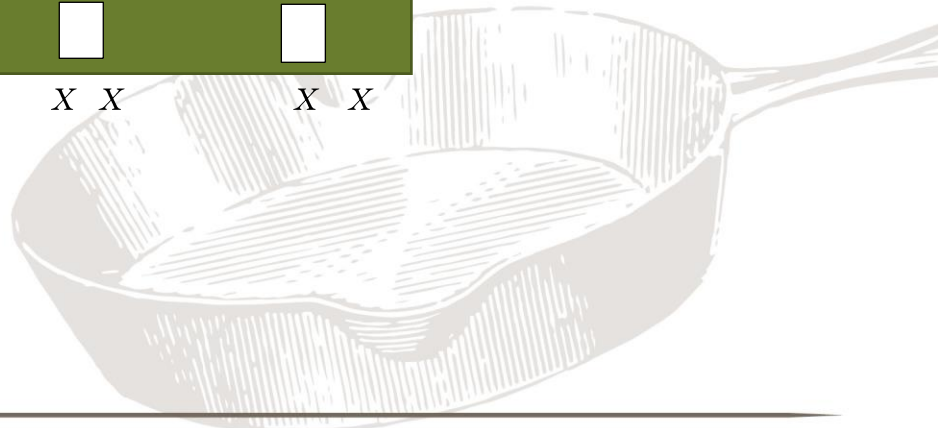
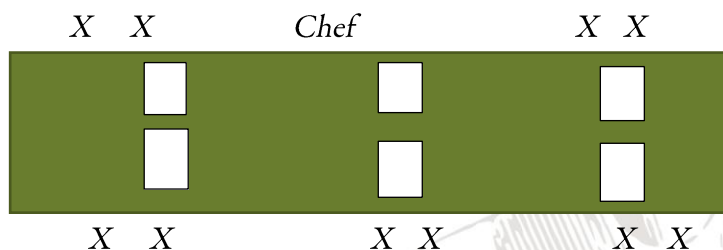
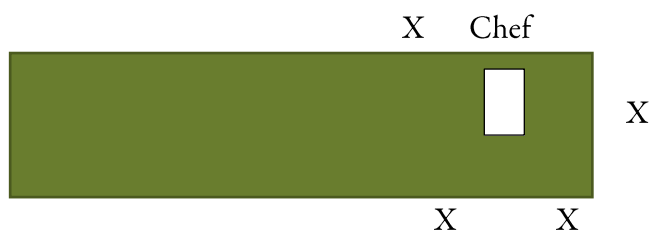
One person at a time should access the coffee and tea making facilities.

7. *Using the sinks*

When filling pots or washing produce at the main sinks only two people should be in that area at any time.

8. *Watching a demonstration*

For close demonstrations around cook tops, the end induction hob will be used with 4 people around the 3 sides and repeated by the instructor. Or for more general instruction in the second diagram. (Please see below)



9. *Cooking at induction hobs*

The induction hobs are placed 1.5 metres apart so pairs of two individuals may cook together at each of these hobs.

10. *Tasting and Feasting*

- All food for tasting or meals will be served on individual plates
- When tasting food around the work bench be mindful of keeping a distance from others.
- When seated at our feast table for tasting or a lunch after a cooking class we will seat guests in their pairs with 1.5m between each group of two.

