

# OUR COVID-19 POLICY



## Covid policy – updated 11<sup>TH</sup> March 2021

*Following the latest government update on 8 March 2021, we hope to reopen from 12<sup>th</sup> April 2021, if the national guidelines that as set out are achieved.*

We will be contacting everyone with bookings between now and 11<sup>th</sup> April 2021. We will be taking bookings for face-to-face tuition for courses following that date. We will also direct you to our website where you will be able to choose a date that suits you. If we can help you any other way please respond to our email or emailing us at [john@maddogtheenglishman.com](mailto:john@maddogtheenglishman.com)

When we are fully open for our in-person classes the health and safety of our team and customers at Mad Dog the Englishman Cooking School and BBQ continues to be of the utmost importance to us.

Based on previous government advice, the steps in place included the following and we will review as latest guidance is issued:

- We will take your temperature on arrival.
- Our class sizes will remain at a maximum of 6 people which allows one meter plus between households.
- Unless exempt, you must wear a face covering on entry and around the kitchen you can choose to remove it once seated i.e., when, eating or drinking.
- We will provide visors for all delegates.
- We have extensive hygiene steps in place with increased cleaning of surfaces etc.
- We expect all delegates to wash hands on entry.
- We will provide antibacterial hand gel at each cooking station.
- Each delegate will have their own separate workstation and equipment. Including a single induction hob. Ovens will be shared. Handles will be sanitised between each person.
- There will be no shared ingredients or passing of equipment between attendees.
- We would ask that you [please download the NHS COVID-19 track and trace app ...](#) and that you scan a barcode upon entry for the purposes of test and trace.
- We also have your contact details (name and number) from your booking for test and trace. If you have booked for someone else, please let us know their name and number to capture to avoid having to contact you.
- Anyone with any corona virus symptoms will be asked to reschedule for another time.

We encourage our delegates to book online classes both for our customers and corporate clients. Please [click here](#) for virtual open classes and private and corporate events.

Once again thank you for your continuing patience, understanding and support during these challenging times.

We hope to welcome you in person to our lovely facilities very soon.

# OUR COVID-19 POLICY



## FAQ's

Q. Do we have to wear a face mask?

A. As per government guidelines it will be mandatory for you to wear a face covering on arrival until you are seated at your island where you can remove your mask for eating and drinking during your experience. Standing at the workstation we would ask that you keep them on.

Q. Will hand sanitiser be provided?

A. Yes, we will have hand sanitiser available for everyone to use on their cooking islands.

Q. Will we need to wear gloves?

A. No, we ask that you do not wear gloves. The World Health Organisation (WHO) recommends the use of hand sanitiser and hand washing as it is more effective in the prevention of spreading the virus rather than the wearing of gloves.

Q. Does everyone have to social distance?

A. The kitchen is laid out in order for delegates to maintain social distancing rules. Your tutor will go round during the class to help delegates while maintaining these guidelines to the best of their ability. If you are in a bubble there would be no problem with relaxing social distancing, especially in the case of parent and child.

Q. Will you be taking any precautionary tests on arrival?

A. We will be checking everyone's temperature with our contactless thermometer on arrival in order to limit the risk of spreading the virus. Please be aware that if your temperature is above 37.5C we will not be able to allow you into the cookery school.