



New Class Information for School Holidays -

October 2017

How to find Us:

All of our October 2017 classes will be held in the Food Technology Room at Oxley College, 11-29 Railway Road, Burradoo. As you approach Oxley College with the railway line on your right, take the 2nd entrance (used by buses during term time) and the Food Tech Room is directly in front of you to the right of the library.

What to wear:

All students attending classes need to wear **CLOSED IN NON-SLIP SHOES** and appropriate clothing for cooking. Students wearing sandals or thongs will not be permitted into the cooking school. This is a health and safety issue. **Long hair - boys or girls must be tied up** and shoulders need to be covered with a t-shirt or similar. Please no strappy tops!

Full length aprons are provided for each student and we prefer them to wear ours and not a precious one from home.

Drop Off and Pick Up: Classes are from 9.30am to 3.30pm

Every Student must be signed in to Cookability® by an adult. Please introduce yourself to a member of the Cookability® team as you sign your child/ren in. We recommend students arrive 10 to 15 minutes prior to classes starting so that the class can begin on time. Parents are not required to stay **unless your 4 year old or under is attending the mini cooks class, where you may stay if you wish.**

Pick Up is officially 3.30pm and **every student needs to be signed out.**

If you are running late when collecting students, please do not rush. We would rather you arrive safely and your child/ren will be supervised until they are collected. We do our best to finish classes on time but occasionally we can run a few minutes late and your understanding is very much appreciated. If your child/ren need(s) to leave early please advise a member of Cookability® staff at sign in, and we will endeavour to have their dishes completed.

OUR CONTACT NUMBER DURING CLASS IS:

Alex 0412 060 339 (text preferred during class)

Allergies and Food Intolerances:

Cookability® must be notified of any **student who has a food allergy or intolerance (ie nuts, coeliac, dairy)** at least 48 hours before classes begin. We specifically cater to these dietary requirements and take allergies extremely seriously. This means that sometimes your child/ren will be moved for a particular part of a recipe - (for example making pastry with gluten free flour away from students using normal flour).

We understand that some parents/guardians are for example gluten free, or would prefer not to eat certain foods and would like to enjoy their child's cooking. We do aim to try and keep everyone happy but in some instances it is not always possible to accommodate parents' food intolerances as well as students. We thank you for your understanding and if you need to discuss any of the above please contact Alex directly via alex@cookability.com.au.

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What to bring and What not to bring:

Please bring some containers to take food home in. All food made by your child/ren will be coming home. Each child makes one to two portions for each recipe, therefore take away containers or that piece of Tupperware hiding at the back of the cupboard is ideal. If there is cake on the menu that day please bring a bigger container!

Please bring money for the canteen for Morning tea and lunch. More information on the canteen is mentioned below.

Please do not bring a sick child. Unfortunately illness and food handling are not a good mix. Please avoid bringing a student who has a fever, coughing, sneezing, running nose or other contagious conditions.

If your child requires Panadol/Nurofen or similar the morning of class please do not bring them to class. Our staff are unable to administer medications and we totally understand the disappointment this can bring, however, we do offer make-up classes for any student who cannot attend class due to illness. We appreciate your understanding. Please text Alex on 0412 060 339 to advise if your child is unwell and/or cannot attend class.

Morning tea & lunch: 10.45am and 1pm (approx)

For all day classes we run a small canteen which provides light snacks, flavoured milks, juices, fresh fruit as well as a sausage sizzle at lunch time. GF products are available. Snacks range from 50c - \$2.50, and approximately \$5-6 per child is recommended for the day. Soft drinks are not sold. Students are welcome to bring their own food should it be preferred, but no peanuts or soft drinks please.

Photography Permission:

Parents/Guardians are required to fill in a Photography Release Form for each child attending Cookability®. This form **grants as well as denies** permission for the student to have their photograph taken either by The Media (local paper or television) or Cookability® staff. The permission form details different options and levels of usage and coverage. This form needs only to be completed once per calendar year unless permissions change during the course of the year.

School Holidays Code of Conduct:

Cookability® supports the encouragement of all students in a relaxed and safe environment. All of our staff believe in the well-being of each individual ensuring that each student achieves the class goals. It is expected therefore that students behave in an appropriate manner towards other students, teachers and their surroundings.

Cookability® does not tolerate any form of bullying and/or deliberate bad behaviour inside the cooking school or on the grounds at Kazcare, and consequently parents/guardians may be asked to come and collect a student who is either endangering themselves or another individual.

We are really looking forward to welcoming you and if you would like to contact us in regards to any of the information here-in please email alex@cookability.com.au.

Thank you

Alexandra Nielsen - Owner and Founder