

Special Measures under Covid-19

We are very sorry that we had to cancel a number of our classes in line with Government guidelines during lockdown and thank everyone for their patience and support. We have tried to re-schedule these classes where possible in this summer programme, but will be re-booking slots for those that we can't reschedule into similar months in next years programme.

If you are Self-shielding: If you have booked onto a course and are at high risk and feel you need to be cautious for longer than most, we're more than happy to postpone your place for a future course up to the end of 2021. Please get in touch ASAP and we will release your place and send you a Cowshed Creative voucher to be used to book any course next year.

We are delighted to be re-opening on 25 August: our priority is provide a fun day out with great opportunities to learn new skills, whilst keeping you safe. We are confident that we have allowed for a sensible delay in reopening, to ensure the risk to you and our tutors is reasonably low. We have discussed re-opening and special measures with all our tutors and they are more than happy to return to delivering our workshops

Special measures to help make your visit with us as safe:

These will be reviewed regularly in line with Government guidelines,

- A minimum 2 metre rule will be in place with work stations assigned to each student and tutor, with floor markings to allow clear passage to sink area and toilet facilities.
- Guests are encouraged to wash hands/hand sanitise regularly. We provide soap dispensers and hand sanitiser. We have installed paper towel dispensers
- Floors and surfaces will be disinfected thoroughly before your arrival
- Hot spots such as light switches, taps and hand-rails will be disinfected regularly throughout the day
- More tea and coffee stations will be provided to reduce contact along with hand sanitiser.
- Toilet facilities are disinfected regularly throughout the day
- Visitors are welcome to wear face masks if they choose.
- Tutors will have gloves and face masks if they need to touch your work. The 2-meter rule will still apply.

Food production: We will be update our guidelines as Govt. advice is updated

- We already have 5 star award for our Food Safety and Hygiene
- Surfaces are disinfected with Government approved disinfectant EN14476
- Food is prepared in a separate kitchen only used for the courses.
- We wear face masks during food preparation
- Extra care is taken with regular hand washing
- Food will be served with a face mask
- Food is kept covered or a food protector is used to cover bread and cakes