



Cooking classes are back at Leaning Ladder.

Please see our current offerings, and spread the word.

<https://www.leaningladderliveoil.com/cooking-classes/>

Please know that we are committed to the well-being of each guest and staff member. We are monitoring the COVID-19 situation closely, so please be aware that at any given moment our plans might change. If we make the decision to cancel or modify a cooking class, you will be contacted, and can receive a full refund or continue on with modified offerings. In the event you need to cancel your class due to illness or circumstances related to COVID-19, you will receive a full refund. Leaning Ladder will continue to share information so that you can make informed decisions and together we can strengthen the system and processes to stay vigilant. There are many expected and unexpected challenges that come with running a small business during these unprecedented times; Leaning Ladder is committed to consistent communication, we feel it is the best way to alleviate fears and ensure that everyone has a safe and enriching experience.



Leaning Ladder Healthy Cooking Class Plan 2020

A Healthy Cooking Class Experience:

- If you are showing signs of illness such as running a temperature, shortness of breath, throwing up, have diarrhea, nasal drainage and/or coughing/sneezing, please stay home and contact us immediately. This greatly reduces the spread of illness.
- We ask that you upon entering the class you limit what you bring in, i.e. Please no oversized bags, or materials from home.
- We encourage frequent washing of hands, we will ask that all guests wash their hands before class begins.

- We will take a digital scan temperature of **all staff** before starting the class, if the temperature is 100.4 degrees or higher, we must send the staff member home.
- We will reduce the number of guests per class, from 16 to 10 guests. We need a minimum of 8 in order to conduct a class. Classes may be rescheduled or cancelled if minimum enrollments are not met. If we cancel a class, we will refund your class fee, or hold for another time.
- During the class, we will be switching to disposable plates, utensils, cup when applicable. We ask that you do not share or pass materials to other guests.
- Our staff will continue to wear and support PPE; such as fresh and clean aprons, face shields/masks and disposable gloves, when handling food and interacting with guests and other staff. Guests are not required to wear a mask.
- We will keep up the highest level of sanitization on surfaces in our kitchen and bathroom facilities.
- We will enforce social distancing between groups as they are seated for the class, and ask that you do the same when interacting. We have taken enhanced health and safety measures – for you and our staff. An inherent risk of exposure to COVID-19 exists in any public place where people are present. By taking a class with us you voluntarily assume all risks related to exposure to COVID-19.
- Leaning Ladder reserves the right to substitute instructors, menus or ingredients if necessary. Cooking classes remain 18 and over. Class fee includes instruction, a full meal of the food prepared in the class. All classes are BYOB or wine can be purchased by the glass or bottle at Leaning Ladder.

Please feel free to contact us at 678-401-2609 with questions or concerns.

Thank you for supporting our small business, we look forward to a shared culinary adventure. Thank you!