

# open kitchen

*a total culinary experience*

## **CULINARY CLASS/EVENT POLICIES**

The following are important details for you to know about our classes, prior to registering/attendance. By registering for an Open Kitchen DC or Open Kitchen Santa Fe class/event, you agree and acknowledge that you have read and accepted these policies. Open Kitchen reserves the right to refuse services and classes to anyone. Please call us if you have any questions or concerns: 703-942-8148.

Payment: Payment in full is required to secure your reservation and must be guaranteed with a credit card at the time of making the reservation. We accept Visa, Master Card, and American Express.

Refunds/Cancellations: By registering for an event/class through brownpapertickets.com, we honor their cancellation policy of a full refund within 12 hours of purchase. When registering manually using our request form, a full refund will be honored within 24 hours of purchase. Exceptions will be made in cases of illness or emergency on a case by case basis. In these instances, registered participants can apply their payment to classes or events taking place within 90 days from the original class or event. All cancellations must be made by phone: 703-942-8148 or 703-334-1327. We will not accept email or voice mail cancellation.

Changes to Culinary Instructors, Descriptions, Content and Recipes: Open Kitchen Management reserves the right to change class Culinary Instructors, descriptions, content or recipes of any class/event without notice.

Food Safety: Participants must follow all food safety guidelines provided by the Culinary Instructors throughout the class. To prevent foodborne illness, participants experiencing or have been exposed to any communicable diseases including cold, flu, etc. should not be handling and/or preparing food and thus, should not attend cooking classes. For more food safety information, please visit [www.homefoodsafety.org](http://www.homefoodsafety.org) or <http://www.fairfaxcounty.gov/hd/food/>.

Acknowledgment of Liability: The use of cooking utensils, including sharp instruments, hot surfaces, and equipment, can make cooking dangerous. Open Kitchen and its owners/agents will not be held responsible for any loss, injury or damage, to participants, or their property, due to any act or omission by the participants themselves, Open Kitchen or its agents. In case of accidental injury, self-service First Aid will be readily available and assisted First Aid will be quickly administered to any participant that verbally requests it.

Food Allergies and Dietary Restrictions: The food items that will be prepared in our cooking classes draw from all food groups to create menus of a wide and varied collection of dishes. Therefore, in order to provide the full experience to our participants, we cannot

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accommodate severely restrictive diets such as vegan, macrobiotic, low carbohydrate/sugar, gluten and/or lactose intolerant or individuals with single ingredient allergies such as peanuts or shellfish. While we recognize that some individuals have very real and life threatening food allergies and/or severe dietary restrictions, our particular cooking class setting does not allow for us to accommodate those food issues. Class registration confirms your acknowledgment and acceptance of the potential risks associated with food allergies and dietary restrictions and holds harmless Open Kitchen and its owners/agents for any loss, injury or damage, due to allergic reactions that participant may suffer while attending our classes. However, if you decide to attend one of our classes and you have some specific allergies, make sure to inform the Culinary Instructor at the beginning of the class.

Vegetarian Cuisine Classes: These classes are not based on a Vegan diet. If you are a Vegan, please make sure you inquire about the specific menus of these classes before signing up for a Vegetarian Cuisine class.

Consumption of Meals on Premises and Leftovers: Participants take full responsibility and liability for consuming food items prepared during class on Open Kitchen premises. For liability purposes, we discourage participants from taking home/removing leftover food items that were prepared during the class from the premises. However, if participants elect to do so, participants will assume all responsibility and liability for the proper transporting, storage, and/or reheating of these food items. For more food safety information, please visit [www.homefoodsafety.org](http://www.homefoodsafety.org) or <http://www.fairfaxcounty.gov/hd/food/>.

Class registration confirms your acknowledgment and acceptance of the potential risks associated with consumption of meals prepared during class and taking home or removing leftover food items from the premises and holds harmless Open Kitchen and its owners/agents for any loss, injury or damage, to participants due to such action by participants.

Dress Code: Your safety is important to us. Our approach to hands-on cooking classes, as well as some demonstration-style classes, will have you slicing, dicing, and sautéing your way through all of our recipes. Therefore, unless otherwise pre-approved, pants must be worn (no shorts, skirts, etc.), shirts must have sleeves, no high-heels are permitted, and closed-toed shoes ONLY are permitted (no sandals, flip flops, etc.). If you arrive improperly dressed for class, Open Kitchen management reserves the right to not allow you to participate in the cooking class and you will not be eligible for a refund.

Alcoholic Beverages: Unless the class/event is a wine or beer tasting, wine dinner, or otherwise noted, a selection of non-alcoholic beverages will be available to participants. Alcoholic beverages will only be served to participants of legal drinking age (i.e., 21 years or

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older). Additional beer and wine will be available for purchase. Alcohol brought in from off premise will incur a \$20 corkage fee. Any participants that come to class obviously intoxicated will be required to leave and will not be issued a refund. Class registration confirms acknowledgment and potential risks involved with the consumption of alcoholic beverages. Open Kitchen and its owners/agents will not be held responsible for any loss, injury or damage, to students due to the consumption of alcohol while attending our classes/events.

Smoking: Smoking is not allowed on Open Kitchen premises, including the terrace area.

Cellular Phone: Cellular phones must either be turned "off" or placed on their "vibrate" function at all times while class is in session.

Children: With the exception of our children and family cooking classes, Open Kitchen cannot accommodate participants bringing children under the age of 12 years to adult classes unless previously authorize by a representative of Open Kitchen management.

Photos/Videos: Photos and videos taken during classes and events may be used for promotional material. Class registration confirms your consent to and authorization of the use and reproduction by Open Kitchen or anyone authorized by Open Kitchen of any and all photographs taken of registrant in all forms and media and for any purpose whatsoever without further consideration.