

## *Classes and Event Policies*

The following are important details for you to know about our classes, prior to registering. By registering for a class, 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: 703-334-1504.

**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:** Full refunds will be honored if cancellation is received 5 days or more prior to the cooking class or event. We do not provide refunds for cancellations made within 4 days of the cooking class/event date. Exceptions will be made in cases of illness. In these instances, registered participants can apply their payment to classes or events taking place within 6 months from the original class or event. A \$15 fee will be applied to process all refunds and rescheduling. All cancellations must be made by phone: 703-334-1504. We won't accept email or voice mail cancellation.

Cooking classes/events with insufficient enrollment will be canceled 5 days prior to the class/event date. In these instances, registered participants will be notified by phone and email and will receive a full refund. Open Kitchen also reserve the right to cancel a class due to inclement weather, illness of the Culinary Instructor, or other emergencies. In these situations, participants will be notified as soon as that decision is made and a full refund will be issued or participants can apply payment to a future class.

**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 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 announce it to 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, you will not be permitted to take the class, and will not be eligible for a refund.

**Alcoholic Beverages:** Unless the class/event is a wine or beer tasting, wine dinner, or otherwise noted, one (1) glass of wine (and occasionally, beer when appropriate) will be served as an alternative to a selection of non-alcoholic beverages available to participants at the end of a cooking class, as participants sit down to eat their prepared meals. Such alcoholic beverages will only be served to participants of legal drinking age (i.e., 21 years or older). Alcohol brought in from off premise will not be allowed. 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.

**Gift Certificates:** Open Kitchen cooking class gift certificates are available for purchased either on-line or by calling 703-334-1504. They are good for 1 year from date of purchase. Gift certificates are non-refundable, non-transferable and have no cash value. Complete information on the recipient(s) must be provided at the time of purchase.

When you indicate that you'll be using a gift certificate for a class, it is as if you've paid us in cash. Our cancellation policy also applies to gift certificates (please see above).

**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.

**Photos:** Photos 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.