



Terms & Conditions

1. Class Bookings & cancellation policy

Any dishes listed in class descriptions are only a guide to course content. Amendments may be made at our discretion.

Bookings are made on a first come, first served basis on receipt of full payment. We regret that no refunds will be given. Amendments to bookings may be made, free of charge, up to 21 days prior to the date of the class. Transfers made less than 21 days prior to the date of the class are subject to £20 admin fee plus any difference in cost if booking onto a more expensive class.

Alternatively, you are welcome to send someone else in your place.

These rules apply equally to gift voucher bookings.

Where you are unable to attend a class due to adverse weather conditions our booking and cancellation policy will still apply however at our sole discretion we will apply our Adverse Weather policy (see below).

In the unfortunate and unlikely event that a class has to be cancelled we will always try and give you as much notice as we reasonably can and you will be offered the choice of an alternative class or a full refund. We will not be liable for any other costs or expenses that you may incur. If you need to arrange travel or overnight accommodation, we recommend that you seek appropriate insurance.

Please contact us on 0117 904 6679 or at info@squarefoodfoundation.co.uk if you have any queries.

2. Adverse Weather Policy

As stated in our Terms and Conditions, we are not able to offer refunds or late notice amendments to classes where customers are unable to reach us due to adverse weather conditions.

You should take your own decisions as to whether it is safe to travel to us in Bristol. We do not encourage anyone to take any risks. If you are unable to attend a class please let us know as soon as you can. In the event that you are unable to reach us you may send someone else in your place but again please let us know. We understand that, where adverse weather conditions are concerned, it is not your fault that you are not able to reach us. Please understand that it is also not our fault. We have to go ahead and run our classes where even just one person is able to make it to the kitchen.

3. Alcohol

Many of our workshops and courses include a glass of wine as part of the package. Students must be 18 years or over at the time of the class.

4. Food allergies and dietary restrictions

When booking a class, please notify us of any allergies or intolerances that we need to be aware of. We will do our best to ensure that each programme suits every student but cannot provide dairy/egg/gluten substitute products. E.g. soya. Instead, we'll try and replace the recipe with another that doesn't contain any of the above ingredients. Please note, the cookery school is NOT a completely nut-free environment.

Join the conversation. Make connections. Create choice. **Cooking can change your life.**

www.squarefoodfoundation.co.uk