

SWINTON PARK COOKERY SCHOOL

TERMS AND CONDITIONS

Rosemary Shrager Courses, Day Courses and Residential Courses

Our Commitment: Swinton Park will use all reasonable endeavours to provide cookery courses of high quality that are enjoyable and value for money. These terms and conditions have been carefully written to ensure that there are no misunderstandings that could detract from your enjoyment. Please take time to read them carefully.

We reserve the right to cancel or change the date of a course where it is impractical for a course to run effectively, and issues that we will take into consideration in reaching this decision will be staffing, equipment, attendance levels and any other matters that affect the operation of the course. We will use all reasonable endeavours to give you 8 weeks notice of a course being cancelled.

The principal instructors who design and run the courses are as follows : Robert Taylor on the Swinton Park Day Courses and Gilly Robinson on the Christmas in a Box courses, along with masterclasses where selected demonstrators attend the course (as per course programme). Rosemary Shrager designs and runs her 2 day courses. In the event that the principal instructor or masterclass demonstrator is unable to attend a course due to illness or other matters beyond our control, we reserve the right to run the course using a deputy in their place.

Your Commitment: You are liable for the cost of a cookery school course in full, and we strongly recommend that you insure the holiday in the event that you have to cancel your place on the course. A full refund will only be made where you cancel a course no later than 16 weeks prior to the date of the commencement of the course. A 50% refund will only be made where you cancel a course no later than 12 weeks prior to the date of the commencement of a course. Subject to these provisions, all bookings are non-refundable. If you wish to change the date of a course, we will be as flexible as possible but this is a matter for our discretion and will depend on the circumstances, and we cannot guarantee that you will not have to cancel your place on the course.

Please note that vouchers are non-refundable in all circumstances, but can (at our discretion) be applied to accommodation, food or other hotel amenities not specified on the voucher. The provisions given above with regard to cancellation also apply, to the effect that a voucher will be reduced in value by 50% if cancellation is given between 16 and 12 weeks prior to the commencement of a course, and by 100% if cancellation is given within 12 weeks of the commencement of a course.

Non Cooking Partners: Non cooking partners are welcome to join the day and residential cookery courses at mealtimes, APART FROM the Wild About Food, Kitchen Garden, Children's Courses, Christmas in a Box, Curry Club and Sushi Dinners. In order to cater for non-cooking partners, advance notice must be given to the cookery school of each meal required. In some cases numbers are limited and we are only able to provide non-cooking partner meals on a "first come first served" basis, we recommend that you contact the hotel reception to check on these arrangements.

Other Activities: There is a break every afternoon during a Rosemary Shrager course for guests to enjoy the facilities in the hotel. There is often an estate tour available that can be booked on the day. Please refer to our brochure for other experiences, such as the spa and treatments, and book in advance where it is indicated that this is necessary.

Timings: Please note that the timing details for each course given in our brochure, website and other publicity materials are approximate, and given for guidance only.

Health and Safety: The equipment used in the cookery school kitchen, and the cooking techniques involved on a course pose certain hazards. Please follow the course principal's guidance on hygiene, handling any equipment and on any technical procedures very carefully. Most of the course will be spent standing (although there is seating available should you choose to rest), so please wear comfortable shoes and casual clothing at all times. Aprons will be provided, but please remove any watches, jewellery or other items of loose clothing that may cause inconvenience. Cooks of all ages and experience are welcome on the courses, but we reserve the right to ask a guest to leave a course if they are behaving in an irresponsible manner.