

Use of the Kitchen

Our kitchen is registered as a Commercial kitchen and has to comply with certain regulations.

For every occasion, when the kitchen is in use for re-heating or cooking food, there must always be a minimum of 1 person who has completed a recognised course and holds a certificate in Level 2 Food Safety or other relevant qualification. These people can work on multiple tasks eg preparing and cooking a complete dish. Other people, without any formal qualification, may help them but can only work, under supervision, on single tasks eg chopping vegetables. Everyone who comes into the kitchen to help while re-heating or cooking is taking place, must comply with health and safety guidelines ie they must change their top and outdoor shoes or put on an overtop and overshoes, as well as wearing an apron.