



The Culinary School at



OFFICIAL PLAN FOR SCHOOL REOPENING

Updated 8/13/2020 11:56am

SUMMARY

On Wednesday, June 17th, Governor Murphy announced that Private Career Schools will be able to resume in-person instruction on or after July 1st following the creation and posting of a comprehensive Reopening Plan to our website. Please read below for protocols that will be implemented.

SAFETY PROTOCOLS- OPERATIONS

- All classes will be held in the Community Kitchen and limited to no more than 7 participants per session.
- Full compliance with safety protocols is mandatory for participation in the program.
- Perform and record temperature and symptom checks daily (upon entrance into the Community Kitchen). Any staff or student with a fever over 100.4, exhibiting symptoms and/or otherwise feeling unwell will be sent home immediately. Individuals must be cleared by a physician prior to returning and provide documentation to Student Services.
- Upon entering, all students will be required to wash their hands and put on a clean, school-issued apron.
- Regularly disinfect all shared surfaces (doorknobs, handles, light switches, restrooms).
- Supply individually wrapped tasting spoons and forks to avoid cross-contamination. Gloves will be used for all food preparation.
- All staff and students will be required to wear a mask (ear-loop, school-provided) for the duration of the class, removing it only to taste, eat/drink, or when they are smoking. The mask must be put on prior to coming into the building and can only be removed once they leave school property at the end of the day.
- Require all students to maintain social distancing whenever possible/appropriate.

- Persons in communal areas (dish area, walk-in refrigerator and freezer, lockers, stovetop range) will be limited- for example: two people in the dish area at a time, one person in the walk-in refrigerator at a time.
- Top-to-bottom cleaning of the kitchen will be performed at the close of each day.
- Students will rotate as the “sanitation supervisor” weekly to ensure that all safety and sanitation protocols are being followed.
- Frequent breaks for handwashing will be provided.
- Cell phones must be locked in lockers and can only be used during breaks. Hands must be washed after handling cell phones and/or upon returning from any breaks.
- Ensure proper ventilation by keeping the overhead hood system running.
- Hand sanitizing stations will be available at building entry points and throughout the kitchen.
- Post informational posters concerning COVID symptoms, social distancing guidelines and modeling proper hand hygiene throughout the kitchen
- If a student (or staff member) is confirmed to have COVID-19, they must provide documentation to Student Services and be medically cleared to return. The Kitchen will be sanitized upon this notice and will continue its daily sanitization protocols. Staff and students will be notified that a person has tested positive and will continue to have their symptoms checked on a daily basis.
- A reorientation session (explaining the new safety and social distancing protocols) will be held for all students and staff prior to the first day of class.
- New safety and sanitation protocols will be sent to students at least two weeks prior to the start of class via email and certified mail. This information will also be posted on the Eva’s Village website and The Culinary School Facebook page.
- Student Services will continue to check for any revisions to state re-opening plans, CDC guidance, etc. and will adjust operations accordingly.