

## Food and Allergens Policy

### For Public Classes

We cannot guarantee contamination-free ingredients or surfaces in any of our public classes.

Ingredients may contain or have been manufactured/prepared on shared equipment with wheat, dairy, eggs, nuts, fish, soy, shellfish, and other allergens. Additionally, suppliers of ingredients are sometimes substituted, so it is your responsibility to double-check at the beginning of each class if you have any concerns over a particular allergen in any ingredients.

You must inform us of any dietary requirements and allergies that you and any other participants have at the time of booking, and confirm those to the class facilitator when you arrive for your cooking class so that our team is aware. Where a person attends in replacement of another person, you must notify us in advance of any dietary requirements.

### Substitutions for Dietary Requirements and Preferences

For our public cookery classes we are unable to accommodate dietary needs but we clearly highlight the dietary suitability of the class menu (vegan, vegetarian, contains meat, contains fish, contains pork). We recommend you only book into classes which suit your dietary preferences and requirements. However, you are welcome to join a class and skip out on any dishes which do not suit your preferences.

### Allergens in Migrateful Classes

For our **Online Cookery Classes**, you will be cooking in your own kitchen with ingredients you have purchased yourself. Additional allergens may be in some store bought ingredients, depending on the brands, which have not been listed on the menu in the class description. Migrateful cannot advise or take responsibility for any ingredient substitutions.

**For all of our in person classes we recommend you do not book if you have life or well-being threatening allergies to any of the ingredients outlined in the menu on the class description.**

For our **Station Style Cookery Classes**, we are able to provide you with a work area that does not have the ingredients you are allergic to, however, you are ultimately responsible for avoiding allergens and we do not take responsibility as we cannot guarantee contamination-free ingredients or surfaces.

For our **Family Style Cookery Classes**, we strictly cannot guarantee non-contamination of work surfaces and therefore strongly recommend you do not book into any classes that contain any ingredients you are allergic or intolerant to. If you decide to attend, we take no responsibility.

You alone are responsible, and we accept no responsibility for ensuring that allergy and dietary requirements are looked after for anyone who consumes any food you take home from a cookery class.

