



HIRE OF DUDWELL SCHOOL

Dudwell School's fully-equipped professional kitchen is available for hire to event caterers or for external cookery lessons (up to 8 people, residential or non-residential, and on a week, day or half-day basis).

The kitchen is split into a main kitchen and prep kitchen and benefits from:

- 4 professional gas ovens
- 2 large gas grills
- Large fridge and large freezer
- 2 washing-up sinks in the main kitchen, one double sink in the prep room
- 4 large stainless steel work tops
- 4 KitchenAid stand mixers plus pasta attachments
- 4 deep fat fryers (domestic size)
- 4 Magimixes
- 1 good ice cream maker
- Wide range of general equipment, including knives, saucepans, frying pans, bowls, hand mixers etc.
- Oven gloves, tea towels, aprons etc.
- Domestic dishwasher, washing machine and dryer in the prep room
- There is a drive straight to the kitchen door, making delivery and collections easy.



Dudwell School Ltd, Dudwell Lane, Chewton Mendip, Bath, Somerset BA3 4ND | Tel: 07860 123827

www.dudwellschool.com | bookings@dudwellschool.com | Company Number 0776954



Hire for Residential Courses

- For residential courses, the hire price below includes prepared bedrooms with clean sheets, towels, silk flowers, soap, shampoo, bottled water, dressing gowns and slippers. The residential laundry costs are included in the hire price.
- Students can use the washer and dryer provided whilst on the course. There is a TV and free Wi-Fi available. Students can use the swimming pool, tennis court, ping pong table and snooker table but must not use the trampoline. If the swimming pool is to be used, be careful to follow the School's guidelines over when and how it can be used.
- When the hirer leaves the school, the kitchen should be left clean and tidy and any broken items must be replaced as soon as possible. The bedrooms and bathrooms can be left as the students leave them.
- There is a 15% discount for non-residential courses.

Terms & Conditions

- Anyone hiring the school must comply with the Health and Safety instructions that will be supplied to them and students must sign that they have read and understood the advice. The Fire Precautions and Hygiene Management policy must also be adhered to.
- The cleaning schedule must be followed and it is the hirer's responsibility to fill in an allergen register. Laundering of kitchen items will need to be done by the person hiring Dudwell although utility costs are included, and soap powder will be provided. Dudwell will supply the school management policy and allergen register.
- The School building is insured, but anyone hiring the School must take their own insurance to cover for personal and public liability and this must include the hirer's indemnity to the School. A copy of the insurance document must be provided before hire.
- Anyone teaching at Dudwell will need to have up-to-date (within the last 5 years) enhanced DBS clearance for working in a similar sector - this does not apply to caterers hiring the school.
- If teaching children, hirers should write their own Child Safety policy - if needed, Dudwell can provide one that can be adapted. If teaching teenagers, it is important to get written parental permission for responsible drinking.
- Andy (who built the School) will always be available to come should there be any problems with the building (supply of gas etc.) for peace of mind.



Price List (inclusive of utility costs)

A week with 8 residential students from Sunday night to Friday afternoon:	£2,400 (15% discount for non-residential)
A weekend with 8 students staying for one night:	£800 (15% discount for non-residential)
Day course / daily hire (catering):	£200
Half-day course / half-day hire (catering):	£150

If you are interested in knowing more, or want to enquire about a specific date, please email bookings@dudwellschool.com. Alternatively, please fill in your name, dates required and details on the form below and return it to Caroline via email, or by post at the address below.

We will revert to you as soon as possible on availability, including a booking form for your signature and copies of our policies.

Name:

Address:

Email:

Telephone:

Date(s) requested for hire:

Type of hire: Event Catering Cookery Class

If for a cookery class, is this likely to be residential or non-residential: Residential Non-Residential