

## Cider & Perry Production Courses and COVID-19 (August 2020 Update)

In light of the ongoing threat of COVID-19, we want to reassure you that we continue to carefully monitor the situation and incorporate all necessary steps to address the health & safety (H&S) of those enrolled on courses, other clients and our own staff and partners. Appropriate consideration is taken of advice provided by expert health professionals and governments and we will obviously implement any restrictions introduced by the UK authorities.

Additionally, as many course delegates require the use of local accommodation and restaurants, we will precheck the situation in the locality with respect to feasibility of running a specific course.

### Courses Scheduled for 2020

We still hope to run the Master Class Foundation (Principles & Practice – P&P) and the one-day Make & Enjoy courses on a number of dates from September through to early October 2020.

The number of participants on each course will be strictly limited and we will only be using the Orchard Centre venue, to enable appropriate physical distancing. Initial priority for attendance on these courses will be limited to those who have **already paid** course fees. Once these individuals (if they wish to) have been re-booked onto the dates on offer, then if space is still available, places will then be available for others, including those who have previously booked but not yet paid.

For those individuals who have already paid course fees and are booked onto a future course in 2020, **you must notify us at least 20 working days** before its scheduled start if you either want to cancel **or** transfer to another date. If we do not hear from you at that stage and if the specific course does go ahead as planned, then our standard Terms & Conditions (T&Cs – see booking form) will apply.

### On-Line Video Sessions

Commencing in August 2020 and subject to specific requests, we can host (using Cisco Webex) one-to-one or small group on-line video seminars and ‘virtual’ meetings. These can take the form of simple Q&A consultations through to more formal presentation-led seminars on a wide range of introductory or advanced cider production topics of specific interest. Sessions can be provided on a one-off basis or scheduled to run as a series on a number of different dates and/or times. Please contact us if you are interested in this service.

### Courses in 2021

We plan to **fully** re-launch our world-renowned Cider & Perry Production training programme next Spring, with the Master Class Foundation (P&P) course commencing 17<sup>th</sup> May 2021 and the advanced courses re-commencing in the Autumn. As above, priority for attendance on these will be for those who have already paid course fees for any cancelled courses in 2020 and wish to transfer their booking. Dates and details of all courses planned for 2021 can be found on the website.

### General

In line with our standard T&Cs, if it is appropriate to cancel a specific course at the last moment, all existing paid-up delegates will be offered attendance on another date in the future. In this situation, Activity Transfer Fees will not be charged. If you are unable to attend any of the new dates offered to you, then the course fees you have already paid will be fully re-funded, less any bank, card or transfer fees that you may have been previously charged.

Please note that we are not liable with respect to any payments you have made to others, or any other costs incurred, such as for travel or accommodation associated with course attendance. You are therefore advised to contact these ‘Third Parties’ as soon as possible.

### Course Operations

When running courses, we will be taking all appropriate precautions to address the H&S of all participants. This may include providing some appropriate personal protective equipment and hygiene materials, and emphasising hygienic practices. Please do note that the Lead Tutor on all courses is a fully trained and highly experienced microbiologist & scientist. We are also investigating the possibility of delivering some components of the longer advanced courses on-line, however we still firmly believe that the best way to learn how to make cider is by doing it, hence we will continue to offer significant hands-on training within all courses.

**Please do not hesitate to contact us if you have any questions.**

**Wishing you all well and thank you for all your support.**