



## **Covent Garden Farmers' Market** 2020 Summer Workshop Host Application

Each week, we feature a Workshop/Cooking Class focused on local food education: where to get it, how to eat, what to do with it, and why to love it! These workshops are hosted by those working in the food industry: farmers, producers, chefs, and more. We greatly appreciate their talent and knowledge and understand how important their part is to our overall goal as a Farmers' Market.

If you are interested in hosting a workshop or cooking class, please read the information below, fill out the application portion, and send by email to the Farmers' Market Manager at [farmersmarket@coventmarket.com](mailto:farmersmarket@coventmarket.com). We will get back to you concerning scheduling and confirm your availability. Please note that the application is open only to those who are 16 and older, and applying does not guarantee a spot. Appropriateness of the focus of the workshop for the market is taken into consideration.

Thank you for your interest and we look forward to hearing more about your love for local food!

### **Market Information**

Saturdays, we book workshops from 11-12. They are hosted in our Market Kitchen and are largely demonstration only with a sample serving of the recipe/workshop feature provided afterwards. Roughly 30 people attend the workshops each week.

### **Parking**

You may park in the underground parking below the market and use the service elevator to bring up any necessary supplies. We will provide you with a parking pass.

### **Scheduling**

We will do our best to schedule you on your requested dates. Please note that you will receive a confirmation email before the market opens for the season, and then a reminder email a few days before your scheduled workshop.

**Conduct**

You must prepare food in a manner required by the local health unit. Sanitation, food safety, cleanliness, and other important factors must be taken into consideration as you run your workshop. See “Qualifications” for more information.

The workshops are run in conjunction with our Farmers’ Market. The Farmers’ Market hosts a broad variety of vendors and a similar variety of attendees. This must be taken into consideration when sharing any personal opinions on food and food preparation; it must be appropriate and in alignment with the overall goal of the Farmers’ Market.

**Cancellations/tardiness**

Please give ample notice for cancellation (i.e. 48 hours). If there is a possibility you will be late that day, please call the Market Manager immediately. Contact information to be provided upon booking.

**Time Frame**

The workshops run from 11-12, including serving time. You are required to come as much in advance as necessary to be prepared for the start of the class and facilitate clean-up. Most hosts are finished at about 12:30.

**Payment**

Yes, we pay! Details to be discussed when you have applied and are hired.

**Qualifications**

You are required to have your Food Handler Certification provided by an institution that is accepted by the local health unit. Contact the Middlesex-London Health Unit for more details.

<https://www.healthunit.com/>

**Application**

Please fill out, sign, and return to: [farmersmarket@coventmarket.com](mailto:farmersmarket@coventmarket.com).

**Name of Business:**

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**Contact Person:**

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**Phone Number:**

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**Email:**

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**Website:**

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**Social Media Handles:**

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**Emergency Contact and Phone Number:**

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**Dates available:**

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**I have read and agree to the terms and conditions listed above:**

**Name (print):** \_\_\_\_\_

**Signature:** \_\_\_\_\_

**Date:** \_\_\_\_\_