



- 10% discount off of standard participant fee (no additional membership discount).
- Billing set at 10 person minimum.
- Instructor provided.
- Food costs included in total fee.
- Personal check, debit, or credit card transaction at the Service desk for payment before class.
- Clean-up provided as with any normal class.

#### **Agreement for Rental of the Culinary Learning Center:**

Thank you for choosing to rent the Culinary Learning Center at the Lebanon Co-op Food Store. Below are some guidelines and contractual agreement that can be signed prior to initial deposit:

- Maximum number in a demonstration class: 20
- Maximum number in a participatory class: 14
- We have an A/V system in place for overhead views of the island or visual materials to be presented. Training offered at mutual convenience before the class.
- Lessee may use all plates, glasses, utensils, small and large equipment in the Learning Center. A walk-through to familiarize will be offered at mutual convenience.
- Lessee may utilize ingredients in the pantry, (salt, sugar, flour, spices) but is responsible for making the bulk of their own food purchases.
- Wine, beer, or alcohol are not possible in this context.
- The total time for the facility to be in use is four hours.
- \$150 security deposit payable at the Service Desk at least two weeks before class date in the form of a check. If the class is cancelled by the lessee the deposit will not be refunded.
- Balance of \$200 due at the Service Desk before class begins.
- The deposit of \$150 is returnable to the lessee provided that the below conditions are met:
  - The space will be clean when you enter it; please leave it the same as you found it.
  - Any damage to the facility or equipment owned by the Co-op will be the responsibility of the lessee.
  - Compost, recycling, trash are all disposed of in appropriate outside receptacles.
  - No dirty dishes in sink or elsewhere. OK if dish machine is running its last cycle. OK if clean dishes or pans are left drying in the rack.

- Tables and countertops are cleaned and sanitized.
- Wall ovens are turned off.
- Island oven and range top are turned off.
- Hood is turned off.
- Tabletop plug-in burners are cleaned and stored in pantry.
- Under-counter lights are on, main lights off.
- Refrigerator completely closed.
- Monitors and camera turned off.
- All counters and tables wiped down and sanitized.
- Sweep and mop will be done nightly by the maintenance department.
- Double doors and single door are shut and locked.
- Final safety walk through with the lessee by a Co-op staff member. Determination of return of deposit authorized within three days.

I, the lessee, agree to the above conditions.

Signed: \_\_\_\_\_ Date: \_\_\_\_\_