

Discovery Kitchen FAQs

Reservations

1. Where is the Discovery Kitchen located?
 - a. The Discovery Kitchen is located within the Central Campus Dining Hall.
2. Who can use the Discovery Kitchen?
 - a. The Discovery Kitchen is open to all UVM students. For the price of a swipe into Central Campus Dining Hall, students may dine with us and take advantage of any Discovery Kitchen programming. RSVP for a class in advance through the Guidebook app.
3. How can I book the Discovery Kitchen space?
 - a. The Discovery Kitchen will not be available to be booked out until Spring semester of 2018.
4. Is there a rental fee to use the Discovery Kitchen?
 - a. There is no rental fee for students, student groups, or faculty to use the Discovery Kitchen during the school year. At this time we are not allowing individuals not affiliated with the university to use this space.

Formal Programming

5. When are cooking classes held?
 - a. Cooking classes are held two times per week, Tuesdays from 2:45-4:15 pm and on Wednesdays from 5:00-6:30 pm. Check out our schedule on the UVM Dining Guidebook app or on our website for more information and to sign up. If there is not a cooking class underway, this space will have open seating.
6. How long are the classes?
 - a. Cooking classes are 1.5 hours.
7. Do the classes cost money?
 - a. The class fee is included in the price of a swipe into the dining hall. This can be paid with an Unlimited Meal plan swipe, points, CATScratch, or cash/debit/credit.
 - b. All Discovery Kitchen programming will be open to UVM students, on a first come, first served basis. In order to attend a class, we ask that attendees:
 - i. Wear closed-toed shoes
 - ii. Tie hair back
 - iii. Follow the hygiene policies and procedures (see below)
 - iv. Show up to class on time
8. How do I sign up for a class?
 - a. Classes can be signed up for directly through the UVM Dining Guidebook app. Please register for classes in advance because space is limited!
9. Can I request a class?
 - a. Yes! Let us know what types of classes you are interested in and we will definitely take them under consideration as we plan our programming.
10. How many people can take a class?

- a. Generally the capacity of the classes will be 16. Occasionally we will offer larger classes.
11. What happens if people don't show up for a class?
- a. There is no penalty for not showing up to class. If at all possible we encourage students to cancel their RSVP on Guidebook so others may sign up. Classes will not be cancelled for low enrollment or sign up. Think of it as a private cooking lesson.
12. Are walk-ins available for these classes?
- a. If there is room in the class and it has not started, walk-ins will be allowed.

Open Kitchen Format

13. How often can I cook my own food?
- a. The Exploration Station will be open for student meal preparation on weekdays for lunch and dinner and on the weekends for brunch and dinner. The open-kitchen format will be closed during formal programming, on Tuesdays from 2-5 pm, Wednesdays from 4-7 pm, and Thursdays from 4-8 pm.
14. What ingredients will be available for cooking?
- a. The open kitchen format will feature local, seasonal produce for students to cook with. Additionally, if you are looking for a specific flavor or food from home, let Chef Sarah know and we will do our best to source it.

Open Seating

1. Can I utilize this space to simply sit and enjoy my meal?
- a. Outside of formal cooking classes and designated times for student meal preparation, the Discovery Kitchen is open as another seating option for students.

Academic Partnerships

15. Can I use this space for a class?
- a. The Discovery Kitchen will not be available to be booked for classes until Spring semester of 2018.
16. I am a WE student, how do I get credit for attending Discovery Kitchen classes?
- a. You will check in to the class on your app or by scanning a QR code. Please refer any questions about point structure to the WE team.

Hygiene Policy and Procedures

Students using the Discovery Kitchen must follow the following procedures in order to keep this space safe for everyone.

1. Must wear closed-toe shoes and keep hair tied back
2. Must wear apron and hat (provided by UVM Dining)
3. Must wash hands and put on disposable gloves