



**INSTRUCTOR  
QUESTIONNAIRE**

**NAME:** \_\_\_\_\_

**BUSINESS NAME:** \_\_\_\_\_

**EMAIL:** \_\_\_\_\_ **MOBILE PHONE:** \_\_\_\_\_

**HOST DATE:** \_\_\_\_\_ **TIME:** \_\_\_\_\_ **LENGTH OF CLASS:** \_\_\_\_\_

**CLASS DESCRIPTION:** \_\_\_\_\_

**EQUIPMENT USED:** \_\_\_\_\_

**INGREDIENTS USED:** \_\_\_\_\_

- **You will need to include 30 minutes before and 30 minutes after the scheduled class for setup and cleanup.**
- **HOSTS do not need to have a food handlers/manager certificate, however, if you do have one that is a plus and you will be expected to practice food safety.**
- **INGREDIENTS must arrive unopen, sealed, and at the correct temperatures to ensure food safety.**
- **You must supply all ingredients, tools, and supplies need to perform your class.**

*Thank you for your interest in Culinary Co-Op!  
We look forward to working with you!*