



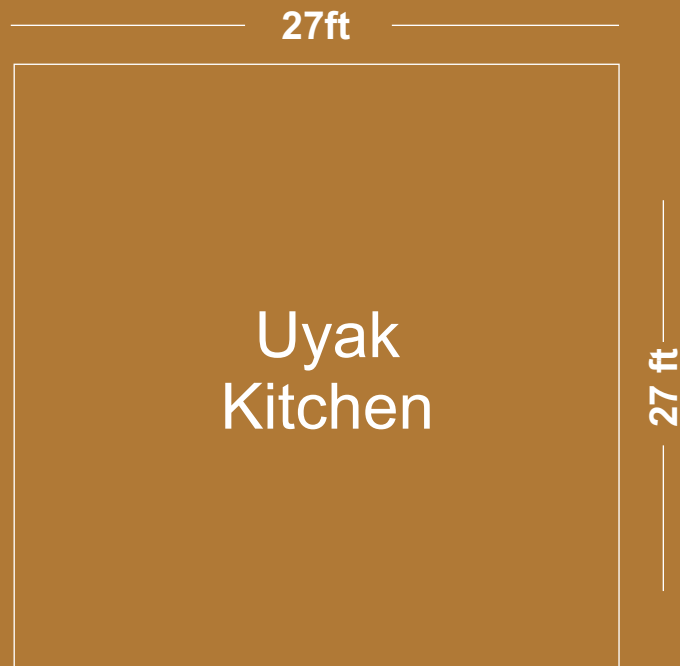
Kitchen Rental Rate Card

38, David Lot Close, 1st Avenue, Gwarimpa, Abuja.
www.mastermindsacademy.edu.ng



Kitchen Sizes

All Kitchen Fully Equipped





Professional Kitchen

All Kitchen Fully Equipped



RATES

Pro - 50,000/ Hour (Includes Equipment & Tools Usage):

All Equipment, cooking tools and Cookware including Oven, Cookers, Mixers, Blenders will be made available and powered for Use. You only have to come with your Ingredients and your Team. This plan is suitable for those interested in hosting a Practical class or shooting commercials.

Medium - 25,000/ Hour (Usage of Non Electrical & Gas Tools Only):

All Equipment, cooking tools and Cookware including Oven, Cookers, Mixers, Blenders will be available in the Kitchen but not to be used. Only kitchen light bulb will be powered, All tools that does not require electricity can as well be used. This is suitable for a Demonstration Class.

Basic - 15,000/ Hour (Kitchen Space Usage Only. No Electrical or Gas Equipment):

All Equipment, cooking tools and Cookware including Oven, Cookers, Mixers, Blenders will be available in the Kitchen but not to be used. No Tool or Equipment will be used or touched. This is suitable for theoretical classes as Only Board and seats will be provided.



Uyak Kitchen

All Kitchen Fully Equipped



RATES

Pro - 100,000/ Hour (Includes Equipment & Tools Usage) :

All Equipment, cooking tools and Cookware including Oven, Cookers, Mixers, Blenders will be made available and powered for Use. You only have to come with your Ingredients and your Team. This plan is suitable for those interested in hosing a Practical class

Medium - 75,000/ Hour (Usage of Non Electrical & Gas Tools Only):

All Equipment, cooking tools and Cookware including Oven, Cookers, Mixers, Blenders will be available in the Kitchen but not to be used. Only kitchen light bulb will be powered, All tools that does not require electricity can as well be used. This is suitable for a Demonstration Class.

Basic - 50,000/ Hour (Kitchen Space Usage Only. No Electrical or Gas Equipment):

All Equipment, cooking tools and Cookware including Oven, Cookers, Mixers, Blenders will be available in the Kitchen but not to be used. No Tool or Equipment will be used or touched. This is suitable for theoretical classes as Only Board and seats will be provided.



Studio Kitchen

All Kitchen Fully Equipped



RATES

Pro - 50,000/ Hour (Equipment & Tools Usage) :

All Equipment, cooking tools and Cookware including Oven, Cookers, Mixers, Blenders will be made available and powered for Use. You only have to come with your Ingredients and your Team. This plan is suitable for those interested in hosing a Practical class

Medium - 25,000/ Hour (Usage of Non Electrical Tool only) :

All Equipment, cooking tools and Cookware including Oven, Cookers, Mixers, Blenders will be available in the Kitchen but not to be used. Only kitchen light bulb will be powered, All tools that does not require electricity can as well be used. This is suitable for a Demonstration Class.

Basic - 15,000/ Hour (Kitchen Space Usage only. No Electrical or Gas Equipment)

All Equipment, cooking tools and Cookware including Oven, Cookers, Mixers, Blenders will be available in the Kitchen but not to be used. No Tool or Equipment will be used or touched. This is suitable for theoretical classes as Only Board and seats will be provided.

1. Purpose of Rental

The kitchen facility is available for short-term hourly rental for culinary-related activities including but not limited to:

- Food preparation
- Product testing
- Catering preparation
- Cooking classes
- Content creation
- Culinary training
- Baking and pastry production

The facility may not be used for illegal, unsafe, or unauthorized activities.

2. Booking and Reservations

1. All bookings must be made in advance.
2. Reservations are confirmed only after payment has been made.
3. Minimum rental duration is One Hour
4. Management reserves the right to refuse or cancel any booking at it's discretion.

3. Rental Fees and Payment

1. Rental charges are billed per hour.
2. Full payment must be completed before access is granted unless otherwise agreed in writing.
3. Additional charges may apply for:
 - i. Overtime usage
 - ii. Damages
 - iii. Deep cleaning
 - iv. Missing equipment
 - v. Utility overuse
4. Full payments are non-refundable after booking except where cancellation is initiated by Management. 60% of total Payment will be refunded if reservation is cancelled after booking.

4. Security Deposit

1. A refundable security deposit may be required before use.
2. The deposit will be used to cover:
 - Damages
 - Missing items
 - Excessive cleaning where kitchen is left without proper cleaning
 - Violations of these terms
3. Remaining balance of the deposit shall be refunded within [Insert Number] days after inspection.

5. Access and Usage Time

1. Clients must arrive and vacate within their booked time slot.
2. Setup and cleanup time must be included within the rental period.
3. Overtime usage may attract additional hourly charges.
4. Access outside booked hours is prohibited unless approved by Management.

6. Kitchen Rules and Conduct

The Client agrees to:

- Maintain cleanliness at all times
- Handle all equipment responsibly
- Follow food safety and hygiene standards
- Use appliances according to instructions

- Respect staff, students, and other users of the facility

The following are strictly prohibited:

- Smoking inside the premises
- Illegal substances
- Reckless or unsafe cooking practices
- Unauthorized guests
- Damaging school property

7. Cleaning Responsibilities

1. The kitchen must be returned in the same clean condition it was received.
2. The Client is responsible for:
 - Washing used utensils and equipment
 - Cleaning workstations
 - Removing waste
 - Properly storing items used
3. Failure to clean adequately may result in enforcing Appendix 4.2

8. Equipment Usage

1. Only approved equipment may be used.
2. Clients shall report any malfunction immediately.
3. Clients are financially responsible for damages caused by negligence, misuse, or unauthorized handling.

9. Storage

1. Temporary storage may be allowed only with prior approval.
2. Management is not responsible for spoilage, theft, or loss of stored items.
3. Unclaimed items may be discarded after 48 Hours

10. Health and Safety Compliance

1. Clients must comply with all health, sanitation, and safety regulations.
2. Proper food handling procedures must be observed at all times.
3. Management reserves the right to stop any activity considered unsafe.

11. Liability Disclaimer

1. The Client uses the facility at their own risk.
2. Management shall not be liable for:
 - Injuries
 - Accidents
 - Food contamination
 - Equipment failure
 - Theft or loss of personal property
3. The Client accepts full responsibility for their staff, assistants, guests, and products.

12. Insurance

Clients operating commercial food businesses are encouraged to maintain appropriate business and liability insurance coverage.

13. Damage to Property

1. Any damage caused during usage must be reported immediately.
2. The Client agrees to cover repair or replacement costs for damaged property or equipment.

14. Cancellation and Rescheduling

1. Cancellations made at least 5 days before the booking may qualify for rescheduling.
2. Late cancellations will result in partial loss of payment.
3. No-shows are non-refundable.

15. Termination of Use

Management reserves the right to terminate the rental immediately without refund if:

- Rules are violated
- Illegal activities occur
- Safety is compromised
- Property is endangered

16. Photography and Media

Management may photograph or record the facility for promotional purposes during shoot unless stated otherwise and agreed. Clients wishing to conduct commercial media production must obtain prior approval.

This clause exists mainly for **protection, control, and business clarity**. In a kitchen rental environment, media production can create issues if it is not regulated. Below is why our facilities includes this clause.

1. Brand Protection

Since the kitchen belongs to a culinary school, someone could film content that:

- Makes the facility look unsafe or unprofessional
- Uses the school's logo or identity without permission
- Creates misleading impressions that they are officially affiliated with the school

The clause gives us control over how our facility appears publicly.

2. Commercial Use Is Different From Normal Cooking

A person casually taking phone pictures is different from:

- YouTube productions
- TV shoots
- Food commercials
- Paid cooking classes filmed for sale
- Influencer campaigns

Commercial shoots often:

- Bring extra people
- Use heavy lighting and equipment
- Consume more electricity
- Occupy more space
- Cause disruptions

So management approval helps us prepare and charge appropriately.♥

4. Liability and Safety

Large productions can increase risk:

- Cables causing trips
- Lighting overheating
- Equipment damaging surfaces
- Crowding emergency exits

Approval lets us assess whether the setup is safe.

17. Force Majeure

Management shall not be held responsible for interruptions caused by events beyond reasonable control including power outages, natural disasters, government restrictions, or emergencies.

18. Governing Law

This Agreement shall be governed in accordance with the laws of the Federal Republic of Nigeria.

19. Acceptance of Terms

By booking, paying for, or using the kitchen facility, the Client acknowledges that they have read, understood, and agreed to these Terms and Conditions.

BOOKING FLOW CHAT

This Flowchart Guides you on how make reservation for our Kitchen Space

Choose Date & Confirm Availability by Completing the
Reservation Form on the link below
<https://forms.gle/d8R42NqRLi5XFmoG6>



Receive Booking Confirmation:

Your Booking will be confirmed by Email and WhatsApp then
you'll be asked to proceed to payment.



Make Payment :

Kindly proceed to making payment and send payment receipt
immediately to confirm booking *(Please note that payment
must been made within an hour of booking, otherwise slot can be
re allotted)*



Receive Booking Confirmation:



Arrive & Use Kitchen



Clean up & Check Out



Receive Refund for Caution Fee Within an Hour after Checkout

For further Enquiries, please send us a Whatsapp Message on 08095559992