

# **Lecture, Class & Workshop Proposal**

Please type or print clearly, and provide all information requested. For cooking classes, please enclose a sample recipe. For other types of classes, you may enclose a brochure or other supporting material about your area of expertise.

Your Name:				Co-op Owner Number:						
Date Submitted for Review:				Submitted by (Pick 1) Mail: Email: _			Drop Off:			
Phone #:			E-mail Addı	ress:						
Company/w	vebsite/so	cial media (if app	licable):							
Class Title:										
_					e or More:					
Class Format		Description						Class Length	Class Size	Selec
Lecture		Informative session that provides expertise and knowledge regarding specific subject matter.					1 hour	6-25	+	
Lecture		Discussion and resources to be provided to attendees. All topics must meet the standards of								
			the Common Ma	ırket's educatioı	n principles (att	ached)				
Lecture w.	Product	Informative sessi	on describing the ι	ise(s) and benef	its of a product	that the Comr	non Market	1 hour	6-25	
Promotion	1		ntly. Answer quest	•						
(offered by	v CM)	understand why your product is beneficial. Prepare to discuss your business practice and								
(	, , ,	ingredients sourced for your product.								
Dania anatian		*Specials on in-store product, can be advertised during month of class on request  Using informative techniques and visuals, attendees are provided with a "how-to" experience						1-1 ½ hours	6-16	+
Demonstration		that can be achieved using resources that are provided.						1 1 /1 110415	0 10	
Demonstration w.		Using informative			·		experience,	1-1 ½ hours	6-16	+
Tasting		followed by an opportunity to taste and discuss the finished product. Informative resources								
lasting			are provided	to participants	to take with the	em.				
Demonstration		Using informative techniques and visuals, attendees are provided with a "how-to"					1-2 hours	6-16		
and Hands-On		demonstration, followed by an opportunity to make and take home their finished product.								
Workshop	,	Informative resources are provided to participants to take with them.								
OFFSITE		Local businesses who can host and instruct a workshop providing information and hands-on					2+ hours	6-TBD	+	
OFFSITE		experience to further attendees' development of knowledge and skills.								
Select prefe	erred class	day and time: (s	select all that a	pply) Thursday	Friday	Saturday	1			
	<u> </u>									
AM	AM	AM	AM	AM	AM	AM				
PM	PM	PM	PM	PM L	PM L	PM				
Food or Nutrition Health a	Beverage n and Wellne		class format)							
	•	ge prep, environ	mental, backva	ard agricultur	·e)					

<b>Your class description</b> (2-4 sentences only, please. Description should be written as it would be advertised in the Common Market newsletter. We reserve the right to edit as needed):					
The attendees will gain an und	erstanding of:				
The attendees will gain the ab	ility to:				
Relevant instructor's biograph	ical info (as it applies to the class, may be use	d in promotional materials):			
Have very knowled this are convert	har alaas la sallu 2 (Dissas Patrolloss and John				
have you taught this or any ot	her class locally? (Please list where and whe	n.)			
What would you need to conduct your class at the Common Market? (supplies, handouts, technology, etc.)					
Please list the names and phor Name of Reference	ne numbers of two professional reference  Contact Information	es we can contact:  How do you know this reference?			
Name of reference	contact injormation	now do you know this rejerence.			
	<u> </u>				
Any other comments you'd like	e to make that are relevant to the consid	eration of this class:			

#### **Class Proposals:**

- Classes are chosen based on their likelihood for success with Common Market's Owners/customers, the instructor's expertise and references, and evaluations from classes previously taught at Common Market.
- Application processing can take up to two weeks. If we
  have not contacted you after that amount of time, please
  follow up via email at <a href="mailto:education@commonmarket.coop">education@commonmarket.coop</a> or
  by phone at (301)663-3416 ext.112.
- If accepted and scheduled, please let us know at least 3 weeks in advance if you are unable to fulfill your commitment.

Class Schedule Cycle	Proposal Deadline
March/Apr 2020	January 2020
May/June 2020	March 2020
July/August 2020	May 2020
Sept/Oct 2020	July 2020
Nov/Dec 2020	September 2020
Jan/Feb 2021	November 2020
March/April 2021	January 2021

### **Instructor Payment:**

- Instructors are paid \$50 for lectures and demonstrations, or \$75 for hands-on workshops. After 5 classes, instructors can negotiate instructor payment options.
- There will be no payment to the instructors for lectures with product promotion. Discounted sales in the store for the week of the class upon request.
- Common Market will cover the cost of needs for classes based on approved rate. If cost exceeds negotiated limit, the instructor will be deducted based on any overage of expenses.
- Instructors will be sent a check to the address provided within 2 weeks of class.

## Registration:

- Common Market handles all registration of students and collection of fees.
- Scheduled instructors receive promotional support for their events: We will promote your class through our website, our newsletter, in the store, and through social media based on the class description you provide.
- All classes must have a minimum of 6 participants signed up 48 hours in advance for the class to take place.
- Instructors may visit <a href="https://www.commonmarket.coop/community/community-room-events/">https://www.commonmarket.coop/community/community-room-events/</a> or email <a href="education@commonmarket.coop">education@commonmarket.coop</a> to check on registration levels.

# **Class Materials**

- All lectures must provide a handout or access to class resources (link) and have a prepared presentation.
  - o Lectures with Product Proposal should additionally provide samples of their product that are carried at the Common Market.
- All demonstrations should provide a handout or access to class resources for all attendees.
- All hands-on opportunities should provide attendees with a product to take home in addition to a handout or access to class resources.
- All ingredients for cooking classes should be available at Common Market. Common Market will cover the cost of food purchased for each class if shopping list is provided at least 3 weeks prior to class.
- Instructors may provide information about their businesses or areas of expertise, but our classes are meant to spread knowledge, not to advertise.
   Excessive advertisement will result in poor evaluations and cancelation of future classes.
- Common Market does not allow distribution of recruitment or campaign literature.
- Instructors are responsible for notifying the Education Coordinator of special needs/tools at least 1 week prior to class.

# **Our Requirements:**

- You and your organization do not advocate, support, or practice unlawful discrimination based on race, religion, national origin, sex, disability, or sexual orientation
- Once a class has been added to the schedule, instructors will be required to sign and submit an Instructor Agreement Form (to be provided at interview or via email).

The Common Market reserves the right to refuse any engagement, with or without reason, and cannot assume any liability for either your satisfaction with any engagement you take, nor that of the attendees'.

Signature (submitting this form electronically confirms signature)	Date