Your local COOK shop

COMMUNITY DISCOUNT APPLICATION FORM \* \* \*

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Please fill in this side of the form and hand it in to your local store and we'll get back to you within a week. Discount is offered at the manager's discretion, so by all means discuss it with them first.

#### YOUR DETAILS

Your name	
Your phone number	
Your email address*	

## YOUR EVENT

Name of community group or charity your event is for	
Location of event (e.g town hall)	
Date of event	
Number of mouths to feed	
Description of event (what it is, where it's happening, what the purpose is)	

\*We always want to celebrate great community events and encourage others to do the same. Tick here if you're happy for any photos or feedback quotes you share with us to be used in COOK materials

Y / N Is this the first time using Community Discount?

#### If No – When did you use it before?

## YOUR FOOD

Now for the most important bit! Here are some suggested menu ideas, including 30% discount, which you can discuss with the staff in your local store. If you've already decided, then feel free to fill in the table on the other side of this form, under "product". (rough estimate)

EXAMPLE MENUS	NO. OF PEOPLE BEING FED:					
	20	25	30	40	50	60
LASAGNE AL FORNO with LEMON DRIZZLE CAKE	£52	£65	£77	£100	£122	£144
VEGETABLE AND CHICKPEA TAGINE with APPLE STRUDEL	£54	£68	£82	£104	£127	£149
BEEF BOURGUIGNON with WHITE CHOC & RASPBERRY CHEESECAKE	£74	£92	£108	£142	£176	£210

Please discuss your menu ideas with the staff in store, who will fill in part 1 of the food order with you.

### FOOD ORDER



Date on which food was ordered:

**STAFF USE** 

Part 1: Order		Part 2: On Collection
Product	Portion size Quantity	B/B Date Batch Number
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# ORDER SUMMARY

PLEASE CHECK THAT THE DETAILS ON THE FRONT SIDE OF THE FORM HAVE BEEN COMPLETED.

Name of staff member	Value of Order after discount	Agreed collection date
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## CUSTOMER AGREEMENT

For customer signature:	
I understand that cooking times may vary when food is prepared in large batches. I accept responsibility for ensuring that the food is evenly cooked and piping hot before	serving.
Signed:	
Print name:	
Date:	

Have you Uploaded the order on to the system?



#### YOUR DETAILS

Please fill in this side of the form and hand it in to your local store and we'll get back to you within a week. Discount is offered at the manager's discretion, so by all means discuss it with them first.

Your local store	
Your name	
Your phone number	-
Your email address*	-

] \*We'd like to be in touch to ask for feedback and photos of your event. If you'd rather we didn't contact you, then please tick here.

#### YOUR EVENT

Name of community group or charity	
Date of event	
Number of mouths to feed	
Description of event (what it is, where it's happening, what the purpose is)	

YOUR FOOD

Now for the most important bit! Here are some suggested menu ideas, including 30% discount, which you can discuss with the staff in your local store. If you've already decided, then feel free to fill in the table on the other side of this form, under "product". (rough estimate) NO. OF PEOPLE BEING FED:

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#### DELIVERY

Date order collected:

Staff member:

Product	Portion size	Quantity	B/B Date	Batch Number
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For customer signature:

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I understand that cooking times may vary when food is prepared in large batches. I accept responsibility for ensuring that the food is evenly cooked and piping hot before serving. Signed:

Print name:

Date:

### ORDER DETAILS

PLEASE CHECK THAT THE DETAILS ON THE FRONT SIDE OF THE FORM HAVE BEEN COMPLETED.

Name of staff membe		Value of Order	. 0	
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