

ACCESSIBILITY GUIDE

Swiss Precision. Fleurieu Flavour.



Everyone is welcome at my table.

A WARM WELCOME

Hello, I'm Anita. My cooking classes take place in our rammed-earth home in Goolwa, and I want every guest to arrive knowing exactly what to expect, and to leave feeling the day was designed with them in mind.

Whether you're living with changed mobility, hearing or vision, cooking with an allergy, travelling with an assistance animal, bringing a support person, or simply feeling nervous that you're "not much of a cook," this guide tells you how I'll look after you.

In 2025, I invited Purple Orange - recognised experts in accessibility and inclusion - to inspect both our home and our website. Their feedback confirmed the space is highly navigable for people using mobility aids or living with low vision, and it continues to guide my improvements, including the recent addition of a bathroom handrail.

If anything you need isn't covered here, please just ask. Every booking with me starts with a conversation.



BOOKING YOUR WAY

There's no wrong way to book with me.

By phone: 0451 874 813 — if online booking isn't comfortable or convenient, call me and we'll arrange everything together.

By email: anita@anitarobin.com.au

Online: anitarobin.com.au — built to be mobile-friendly and screen-reader compatible, with clear fonts, strong colour contrast and image descriptions.

When you book, I'll ask about dietary requirements, accessibility needs, cooking confidence and any special occasions — not as a form-filling exercise, but so I can genuinely tailor your day. Support people are always welcome to accompany guests who need assistance and can attend free of charge.



BEFORE YOU ARRIVE

A few days before your class, you'll receive a personal email from me (written by me, not a bot!) with everything you need:

- The exact address and simple directions
- Where to park
- What to bring (just yourself — aprons are provided, and a container or two if you'd like to take leftovers home)
- Start and finish times
- Entry, toilet and facility details
- My phone number for anything at all on the day

Goolwa is about an hour from Adelaide via the Southern Expressway or the Adelaide Hills. Our home is a short drive from the town centre; the exact address is provided when you book.



PARKING & ENTRY

Parking: Level parking is available on our property at the sealed side entrance, approximately 5 metres from the door, providing easy and convenient access.

Entry: step-free entry into the home. The entrance has been tested with a wheelchair user and offers easy access for standard wheelchairs.

Inside: the kitchen and dining space is open-plan and level throughout, easy to navigate with wheelchairs, walkers and other mobility aids. There are no internal steps between the areas you'll use during class.



DURING YOUR CLASS

Small by design. Classes are limited to two to six guests, so no one is ever left behind and every guest gets genuine one-on-one attention. I teach with you, not at you. Instruction is verbal and step-by-step, working alongside you at the bench — which works beautifully whether or not you rely on written instructions or visual demonstrations.

Your pace, your way. Seating is available whenever you'd like to rest, tasks can be done seated [confirm: bench/table height options], and participation is always an invitation rather than an expectation. Watch, cook, or something in between — the day is yours.

Feeling nervous? You're in good company — many guests arrive saying they're "not much of a cook." I adapt my teaching to your confidence level, and no question is ever silly. My favourite reviews are from guests who arrived anxious and left with a basket of loaves and a big smile.



FACILITIES

Bathroom: the wheelchair-accessible bathroom is located on the same single level as the cooking class area, providing easy access throughout the home. It is fitted with a support handrail (installed 2025) and offers sufficient circulation space for wheelchair users.

Lighting and sound: the class space is naturally lit and conversational in volume — no loudspeakers, no background music competing with instructions. If you have hearing support needs, tell me when booking; with groups this small, I can easily face you when speaking and repeat anything you miss.

Rest areas: comfortable seating in the dining area and garden/verandah seating, if you'd like fresh air during the day.



DIETARY REQUIREMENTS

Food should never make anyone feel like an afterthought.

Let me know about any allergies, intolerances or dietary preferences when you book. I can accommodate most requirements, including vegetarian or gluten-free options (although not for coeliac disease due to the risk of cross-contamination). I do not normally offer seafood or fish. If you have specific dietary needs, please contact me before booking, and I'll do my best to accommodate them wherever practical.



ASSISTANCE ANIMALS

Assistance animals are warmly welcomed — we've had some wonderful four-legged guests over the years, including a regular guest's PTSD assistance dog who has his own favourite spot in the kitchen.

Just let me know when booking so I can set up a comfortable space and water bowl.



COOK & STAY OVERNIGHT GUESTS

Our Cook & Stay experience combines a private class with an overnight stay in our home's guest accommodation and a gourmet breakfast the next morning.

While my cooking class area is wheelchair accessible, the guest accommodation is not fully wheelchair accessible. If you have mobility or accessibility requirements, please contact me before booking so we can discuss your needs honestly and determine whether the accommodation will be suitable for you.



QUESTIONS, REQUESTS & FEEDBACK

If there's anything that would make your visit easier — anything at all — please contact me before booking or any time before your visit:

Anita Robin · 0451 874 813 · anita@anitarobin.com.au ·
anitarobin.com.au

I review this guide regularly and update it whenever our facilities or practices improve. If you visit and spot something that could be better, I genuinely want to hear it — accessibility improves fastest when guests tell me what would help.

This guide was last updated in July 2026, following our accessibility assessment through the Quality Tourism Framework's Accessible Tourism Program and an independent site inspection by Purple Orange.

