

Musica Viva In Schools – Face to Face Professional Development

**COVID Safe Plan
as at 11 May 2022**



Program description: Face to Face Professional Development (PD).

The safety of MVIS presenters, teacher participants and other audience members is of paramount importance at all times and never more so than during this COVID-19 pandemic. Careful planning and consideration has been given to how and when MVIS staff and presenters may conduct face to face professional development in schools and other public venues without the risk of COVID-19 transmission.

The MVIS COVID Safe Plan focusses on ensuring the highest levels of hygiene practices and processes, as well as ensuring sufficient distance and eliminating direct or indirect contact between artists and between artists and participants.

For MVIS presenters:

- MVIS presenters to contact an MVA representative immediately should they experience any COVID-19 or flu symptoms such as fever, coughing, a sore throat and shortness of breath and will not attend an event until symptoms are confirmed as not related to COVID-19 or medical clearance is obtained.
- Presenters to undergo surveillance testing (using RAT) when presenting for Musica Viva in Schools.
MVIS presenters to use hand sanitizer provided or wash hands with soap when entering and exiting the PD venue.
- MVIS presenters to avoid shaking hands with PD participants and venue staff.
- MVIS presenters to wipe down all equipment between PD presentations with detergent and/or disinfectant as deemed appropriate for the equipment used, including any musical instruments.
- In the case of using and/or sharing equipment, strict hand hygiene should be followed before and after use
- On commencement of the PD, the presenter is to remind all participants of safe hygiene practices such as sneezing or coughing into elbow and cleaning hands.
- MVIS presenters to adhere to state specific Department of Education guidelines regarding social distancing and mask wearing for events held on School sites.

Musica Viva Australia
ABN 94 504 497 655
ACN 000 111 848

International
Concert Season
Morning Masters
Musica Viva In Schools
Melbourne International
Chamber Music Competition
Strike A Chord
FutureMakers
Musica Viva Sessions
Masterclasses
Regional Touring

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Fortitude Valley QLD 4006
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Southbank VIC 3006
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Western Australia
The Atlas Building,
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Perth WA 6000
Tel: (08) 6277 0042

For Venues including School sites.

- Public venue: The venue has implemented their State Government's recommendation on enhanced cleaning and hygiene practices.
- School site: The school has implemented the Department of Education's enhanced cleaning and hygiene practices.
- Before entering the PD presentation space, a venue/school representative should remind the participants of any social distancing requirements they are obliged to follow in order to meet their WHS and Covid Safe regulations.
- Where implemented, QR codes or manual registration check-in points to be easily accessible for participants on entry to venue.
- For indoor presentations, air flow should be increased where possible by opening windows/doors.
- Resources are being provided digitally so that there is no sharing of paper resources required.

Food and Beverage Service

- Where food and beverages are served, minimum handling should be observed. Individual food packages are strongly encouraged and beverages are to be served by the caterer (where a caterer is being used). All servers to clean and sanitise hands and surfaces before and after each service.
- Ensure that self-serve buffets are appropriately supervised by staff, particularly during busy periods.
- Ensure that hand sanitiser is available and used by patrons prior to using the self-serve buffet.
- Regularly replace any shared utensils with clean ones. This could be done at least every hour and more regularly during busy periods.
- Businesses should continue to avoid offering communal snacks.
- Equipment such as coffee and drink machines and soft serve machines should be wiped down on a regular basis, and more so during busy periods.
- Any communal condiments should be wiped down on a regular basis, and more so during busy periods.

These guidelines are intended to comply with the Australian Government and World Health Organisation's advice on social distancing and hygiene, find out more [here](#). This plan will be reviewed regularly and adjusted in line with government and health authority advice.