



## Sustainable Culinary Chef (Female)

**Job Title:** Sustainable Culinary Chef (female only\*)  
**Reporting to:** Kitchen & Logistics Coordinator  
**Hours:** 40 hrs per week  
**Salary:** £27,000 annual  
**Location:** St. Pancras (London Borough of Camden)

(\*exemption under the Equality Act 2010 Part 1 Schedule 9)

### About FEAST With Us

FEAST started in 2015 as a weekly community meal at a hostel for homeless people, using surplus food that would otherwise be thrown away. Each meal is a collaboration whereby volunteers and people suffering food poverty cook and dine together as equals. In response to the pandemic, we now support people with 7-day service in multiple community centres and hostels for homeless people, as well as home deliveries of hot meals for anyone struggling with food poverty.

FEAST is hoping to expand its recovery response by offering nutrition education workshops and practical experience in the kitchen for vulnerable people suffering food poverty, to give opportunities to help people become independent from food aid services.

### Our aims:

- Prevent malnutrition in vulnerable people by enhancing access to nutrition.
- Promote sustainable eating habits and prevent food waste.
- Enable community cohesion and togetherness.

### Job description:

The Chef will be responsible for providing lunch, dinner and a dessert to a client base of 8-15 residents of a female-only homeless shelter in Camden. In order to reduce food waste, you will be cooking using surplus food where possible, and working with surplus food charities to coordinate deliveries. You will be enthusiastic about working in a sustainable model, where you will be able to think outside the box to create recipes utilising surplus food. This role requires full management of the kitchen including, but not limited to, keeping a thorough inventory, waste management, maintaining high cleaning and food safety standards, supporting

cooking volunteers, and working collaboratively with staff to develop and deliver the nutrition education programme in the coming months.

## **Duties:**

### Main Responsibilities

- Meal planning for lunch, dinner and dessert for 8-15 residents, which includes preparing and correctly storing meals for weekend provisions.
- Stock and inventory management, including completing weekly food orders.
- Food labelling and dating.
- Responsible for maintaining high levels of cleanliness on a daily basis and weekly deep cleans.
- Maintaining and filling in necessary Food Safety and Hygiene paperwork.
- Communicating with FEAST With Us staff on project progress and attending meetings with FEAST With Us staff and shelter staff.
- Getting feedback from services users about the quality of the food.
- Completing required benchmarking and food donation forms.
- Following FEAST With Us guidelines for photography of the food for social media.
- Promote sustainable practices in kitchen.
- Share feedback with staff and work collaboratively to adapt programming suitably.
- Follow safeguarding processes in a timely and prompt manner.
- Attend FEAST training pertaining to policies and protocols as required.

## **Person Specification:**

### Essential

- Able to think on feet to design menus that are healthy and varied.
- Valid Level 2 Food Safety certificate (or willing to undergo training once joined)
- Good communicator, strong interpersonal skills and friendly demeanour.

- Excellent organisational and time management skills.
- Committed and eager person dedicated to FEAST With Us' values and ethos.

#### Desirable

- Experience of working with adults at risk.
- Knowledge of nutrition and designing healthy meals.
- Demonstrable interest in food poverty, community engagement or sustainability.
- 1+ years of professional kitchen experience
- Trained in adult safeguarding and valid DBS check (or willing to undergo checks and training once joined)

Interviews will be scheduled as the applications come in.

**To apply send your CV and cover letter to [careers@feastwithus.org.uk](mailto:careers@feastwithus.org.uk).**

If we find some great candidates, we may close the vacancy earlier than the application deadline mentioned. So don't delay - apply today!