Volunteer Kitchen Supervisor

Job Title: Volunteer Kitchen Supervisor

Reporting to: Kitchens & Logistics Coordinator

Hours: At least 3 hours per week

This is a voluntary post. We value our volunteers, and as such, volunteers will be offered supervision, learning opportunities and ongoing support.

FEAST With Us - Feeding and Empowering All Sustainably Together

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 experiencing food insecurity cook and dine together as equals.

We support people with 7-day service in multiple hostels for homeless people, and weekly services in community centres, as well as offering communal lunch & dining sessions for anyone struggling with food poverty.

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

Our Aims & Mission:

- Ameliorate malnutrition in adults at risk by enhancing access to nutrition.
- Promote sustainable eating habits and prevent food waste.
- Enable community cohesion.

Job description:

As a Volunteer Kitchen Supervisor at FEAST you will gain valuable experience in managing kitchen operations and learn about other aspects of kitchen and food management.

You will receive training, including Level 3 Food Hygiene and allergens training as well as some other relevant training to fulfil the post. You also must have a DBS check or be willing to apply for one with us once onboard. We also offer opportunities to take Level 2 qualifications if the person is interested.

Your main tasks will be leading a small team of amazing volunteers that cook the meals at our sessions and overseeing the day-to-day running of the cooking sessions, including checking that equipment has been cleaned, checking supplies and rotating food stock.

Is an advantage if you know how to cook and would like to also join the sessions, nevertheless, you are not required to have cooking skills to apply for this position.

Your main responsibilities will be making sure the sessions run well, volunteers are supported and kitchen stock is well looked after.

Main responsibilities

- Managing groups of cooking volunteers
- Making sure the kitchen is a safe and hygienic place to work
- Organising the inventory, storage, and distribution of foodstuffs and supplies
- Make sure the correct number of meals are cooked
- Make sure allergens are well marked
- Helping to plan menus, apportion ingredients and use food surpluses
- Make sure benchmarking information is complete after each session.
- Doing monthly kitchen supervisions and risk assessments.

By getting involved you will gain:

- A great opportunity to support isolated and food insecure individuals in the local community.
- The chance to meet new people and make friends in the community.
- Improving communication and 'people' skills.
- Experience in the charity sector.
- Become part of a friendly, enthusiastic and motivated team.
- Level 3 Food Hygiene and Safety
- Working with databases and CRM
- Periodic 1:1 support and feedback
- Extra Level 2 qualifications if desired.

What do you need to become a Kitchen Supervisor?

Essential:

- Good management skills
- Ability to lead a team of cooking volunteers
- Be kind and communicative
- Ability to help plan menus
- Ability to manage food stock and surplus food
- Willingness to undergo training
- Good level of spoken English
- Good comprehensive skills in English

Location:

Kilburn, North London.

Commitment:

The estimate of time needed is at least 3 hours a week, but we can be flexible and work with you to find hours that fit ours and your schedule - all help is appreciated!

How to apply:

Please send your CV and cover letter demonstrating your experience and why you would like to get involved with our projects.

Interviews will be scheduled as the applications come in.