



Volunteer Role Profile



Eating Together Lead Cook (Wednesdays and Saturdays)

The Food Chain provides nutrition services including essential groceries, communal eating sessions, cookery classes and nutrition advice to people living with HIV. We aim to ensure that no one living with the virus has their ability to get well and stay well adversely affected by lack of access to appropriate food. All our services are provided with the help and support of around 150 volunteers.

What is Eating Together?

Eating Together is a communal lunch held every Wednesday and Saturday at our kitchen in Kings Cross. The service aims to combat isolation amongst people living with HIV in London by bringing groups together for a hot, nutritionally-tailored meal and some good conversation. It is also designed to improve participants' mental wellbeing, energy levels, confidence and independence by offering the opportunity to meet new people, share experiences and learn more about healthy eating and other relevant topics. At every sessions there is a guest speaker, past speakers have included Love Food Hate Waste, YMCA and CAB. Service Users can as many Wednesday and Saturday sessions of Eating Together as they like over a three month period.

What does the role involve?

You will lead the volunteer team that prepares and cooks the Eating Together meal ready to be served at 1pm. You'll manage a team of four kitchen assistants who will prepare and cook 2 meat/fish options, a vegetarian option, pudding and fruit salad. You are responsible for making sure that the volunteer kitchen assistants follow our kitchen and food safety policies. You need to be a confident delegator of tasks and a knowledgeable cook should you need to implement any last minute changes to the menu. All the recipes have are pre-selected by our Kitchen Manager to ensure they are nutritionally sufficient and all ingredients will be in the kitchen ready for you.

This is a challenging and rewarding role; as well as overseeing the meal preparation, you will need to comply with procedures to ensure high standards of personal hygiene in the kitchen and completion of temperature controls and other legal records in line with policy. The Eating Together Lead Cook role would suit someone who is a strong team leader and confident cook. Reliability is important due to the nature of the role. You'll also need a flexible attitude and an open mind.

This role is subject to amendments as the service evolves.

How often do I need to volunteer?

We hope for a commitment of one shift every month.

Shift times are Wednesday 10.00 – 3.00pm or Saturday 10.00 – 3.00pm. You can volunteer on both days if you want to.

What training do I need to complete and what support will I get?

Volunteer Induction, including HIV Awareness

Food Hygiene Quiz (online)

Kitchen Skills and Health & Safety session

Service User Support training session

2 shifts as an Eating Together kitchen assistant

2 shifts shadowing an existing Eating Together Lead Cook or our Kitchen Manager,

2 shifts being assessed by an existing Eating Together Lead Cook or our Kitchen Manager

Food Safety Level 2 certificate (online)

Support from the Eating Together Coordinator and the Kitchen Manager

Expenses: Travel expenses can be reimbursed in line with the Finance Policy, up to a maximum of the value of a zone1-6 travel card

What skills do I need to be a really good Lead Cook?

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Confident and able cook

Ability to read and follow recipes successfully

Ability to work to deadlines

Effective leader who can delegate tasks to others

Excellent communication and interpersonal skills as you'll be volunteering with a variety of different people of mixed ability.