



Role Description

Volunteer Role:	Class Host (Volunteer)
Location:	London-wide, primarily in community settings in Hackney but also in other London Boroughs
Supervised By:	Project Manager, Made in Hackney

Purpose of Volunteer Role

To assist the cookery teacher in ensuring the smooth running of Made in Hackney's community cooking classes.

Key Tasks

- Preparing the kitchen before participants arrive for a class (eg. ingredients and equipment);
- Meeting and greeting the participants as they arrive;
- During the class, ensuring participants understand instructions and feel fully engaged;
- Contributing your knowledge of plant based, local, organic, seasonal food;
- Collecting verbal and written feedback from participants after the class;
- Documenting the classes by taking photos;
- Cleaning up in the kitchen afterwards.

Time Commitment

- Two community cookery courses - once a week for 6 weeks, spending 4 hours per session – the benefits being the participants get to know the same volunteer over a longer period of time;
- Alternatively 6 one-off classes on a Saturday (masterclass) and/or Sunday (community class);
- Duration of volunteering: 6-12 months.

Person Specification

- A passion for healthy cooking;
- Excellent interpersonal and customer service skills;
- Confidence to work with diverse and vulnerable groups of people;
- Enthusiasm, energy and a positive attitude;
- Ability to take initiative;
- Excellent organisation skills;
- Flexibility.

Support Offered and Development Opportunities for Volunteers

- Volunteer Induction
- Out of pocket expenses reimbursed for each day of volunteering (£5 travel, £5 lunch);
- On the Job Training
- Core Volunteer Training in - nutrition, food safety in catering Level 2, emergency first aid, safeguarding vulnerable adults and children, social media and food growing etc
- Volunteer Supervision
- Opportunity to lead a pay by donation Community class
- Professional reference provided after a 6 month commitment

To Apply

Please fill in our application form outlining your experience and explaining why you feel you're suitable for the role. Please mark your e mail subject heading: **Class Host Application for Volunteer Programme** and send it to: nynke@madeinhackney.org Tel: 0208 44 24266

Typical classes you will assist with:

- 1) **Saturday Masterclasses:** A half day cookery masterclass for members of the public, including an organic lunch (see website for themes.) Held at Made in Hackney in Stoke Newington.
- 2) **Sunday Community Class Programme:** A pay by donation, volunteer led Sunday afternoon class learning local food skills (see website for themes.) Held at Made in Hackney in Stoke Newington.
- 3) **4-6 week courses for community groups** – held in community settings around London, see 2 examples below:

Cooking for Life Course

Want to eat well but limited by budget and lack of cooking skills? This programme gives learners vital shopping, budgeting and cookery skills to transition to as healthy, fulfilling and ethical diet as their budget allows. Sessions vary with seasons but usually covers shopping in local area, menu planning and budgeting, buying co-operatively, making bread, soups, cooking with herbs and spices, using lentils, using flour, and healthy takes on popular classics – including fast food and desserts.

International Cuisine Course

Celebrate London's multicultural community by learning how to cook a range of international cuisines. From West African to Indian, Turkish to Middle Eastern, Caribbean to Chinese – this is a culinary trip around the world. Committed to improving health and wellbeing and reducing food miles, our teachers adapt recipes and show learners how to get the same authentic taste from local ingredients and healthier cooking techniques.

Background on Made in Hackney Local Food Kitchen

Made in Hackney is a pioneering educational eco-community kitchen. Nestled underneath not-for-profit health food shop Food For All, we teach vital cooking, composting and food growing skills that are good for people and planet. In our classes we draw people's attention to the much overlooked reality of, 'without a healthy planet, how can we be healthy people?' We therefore teach people in fun and inspiring ways healthy eating and lifestyle skills alongside environmental best practice.

Our courses are attended by local charities, housing associations, support groups and community groups most in need of developing food skills. We also run courses in other community kitchens around London such as the Redmond Community Centre (Manor House) Lea View Hall (Springfield Park E5) and in Age UK community centres in Barnet and Peckham.

On Sunday's we run pay-by-donation Community Classes open to anyone, and led by local volunteers. We also run an enterprise arm of the charity which delivers Masterclasses on a ticket only basis for members of the public, as well as corporate and catering events. Our Team Away Days for employers bring groups of staff to us for a day of fun, practical cooking! Would your colleagues be interested? Check out more details here:

<http://madeinhackney.org/services/employers>

Website: www.madeinhackney.org **Twitter** @Made_In_Hackney

Facebook: <https://www.facebook.com/MadeInHackneyLocalFoodKitchen>