



## Role Description

<b>Volunteer Role:</b>	Community Class Leader (Volunteer)
<b>Location:</b>	Made in Hackney, 3 Cazenove Rd, Stoke Newington N16
<b>Supervised By:</b>	Project Manager, Made in Hackney

### Purpose of Volunteer Role

To lead a pay by donation Sunday community cooking class at the Made in Hackney kitchen in Stoke Newington and to share knowledge of the benefits of a plant based diet that is inclusive of as diverse a range of cultural, and dietary requirements as possible. The aim is for participants to leave with tasty recipes they feel inspired to cook at home.

### Key Tasks

- Suggest a theme of your choice for a cookery class. This must comply with Made in Hackney's Teachers Food & Cookery Policy of using local, seasonal, organic and plant-based food.
- Write up at least three recipes for dishes that will be demonstrated in your class, including a list of ingredients based on 12 participants.
- Source ingredients up to £25 and liaise with MIH staff to acquire local food or use ingredients from the store cupboard.
- On the day of the class set up the kitchen before participants arrive (eg. work stations and equipment);
- During the class, ensure participants understand recipe instructions and feel fully engaged;
- Be respectful and patient of individual participants needs, pace of understanding and potential lack of experience or knowledge of sustainability/food issues;
- Promote locally grown organic food and aim to use as much produce from Growing Communities veg box scheme;
- Work closely with the volunteer class assistants (hosts) so you're all working as a team;
- Ensure good relations with Food For All staff by explaining your role and timings of class;
- Ensure all participants complete an end of class evaluation form;
- Cleaning up in the kitchen afterwards together with class assistants.

### Time Commitment

- A suggested minimum of 2 community cookery classes over a 6 month period. Each class is 2.5 hours in duration but allow for preparation and clean up time of an additional 4 hours.

### Person Specification

- Excellent interpersonal and communication skills;
- Enthusiasm, energy and a positive attitude;
- The enthusiasm to want to teach healthy and creative plant-based recipes, based on seasonal produce.
- Be passionate about making healthy, sustainable food accessible to those on a low budget;
- Some knowledge of the health and environmental benefits of local, seasonal, organic plant-based food.
- Confidence to work with diverse and vulnerable groups of people;
- Be able to adapt your teaching style to a range of learning needs.

### Support Offered and Development Opportunities for Volunteers

- Kitchen Induction
- Out of pocket expenses reimbursed for each class (£25 ingredients, £5 travel, £5 lunch);
- Core Volunteer Training in - food safety in catering Level 2, emergency first aid, safeguarding vulnerable adults and children, nutrition, social media and food growing etc
- Volunteer Supervision
- Professional reference provided

## 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 Leader Application - Volunteer Programme** and send it together with an **equal opportunities monitoring form** to: [nynke@madeinhackney.org](mailto:nynke@madeinhackney.org) Tel: 0208 44 24266

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### 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](http://www.madeinhackney.org) **Twitter** @Made\_In\_Hackney **Instagram** Made in Hackney  
**Facebook:** <https://www.facebook.com/MadeInHackneyLocalFoodKitchen>