



## Role Description- Cookery Teacher / Facilitator

- Post:** Cookery Teacher / Facilitator, Made in Hackney Community Cookery School
- Location:** Made In Hackney kitchen, 3 Cazenove Road, N16 6PA and other kitchen locations around London including Liberty Hall (the 2<sup>nd</sup> MIH kitchen.)
- Fee:** £20 per hour, (with occasional agreed overtime hours to cover additional aspects of the role).
- Hours:** To Be Agreed.

### SUMMARY

#### Responsibilities include:

- Teach individuals and/or community groups, including low income and or/vulnerable and marginalised, the basics of food and kitchen safety and food preparation;
- Choose healthy recipes that promote locally grown, seasonal, plant based, organic ingredients, avoiding refined sugar, salt and promoting use of healthy oils;
- Create and share class plans and recipes with MIH line manager to review before each class;
- Create and/or use teaching aids during classes, where relevant, (a selection is provided in the MIH 'Teachers Pack' (eg. Eat Well Plate, Recipe booklet, understanding food labels) and be able to adapt teaching style to a range of learning needs, and according to the objectives of each class;
- Cost out recipe ingredients, when relevant, to demonstrate cooking on a low budget;
- Check all kitchen equipment is available and ready for learners upon arrival, including sharpening knives when necessary;
- Ensure a Risk Assessment is carried out before classes;
- Ensure kitchen is clean and tidy before and after classes avoiding any health and safety risks (eg wet floors);
- Ensure a Health & Safety briefing is delivered before each class starts and complete a page in accident book if you or any class participant suffers an injury during a session;
- During class assign participants kitchen tasks that allow each individual to gain hands-on practice and improve their cooking skills. Supervise participants, encouraging proper techniques and correcting as needed;
- Facilitate class discussions on each cooking, nutrition or food safety message, allowing participants to suggest how they might apply new behaviours into actions at home;
- Ensure at all cookery sessions food waste is composted and explain basics of home composting/recycling;

- Manage volunteers who will be assigned to assist you during each class, send them recipes in advance and clearly delegate tasks to them so they feel confident to support the group;
- Ensure MIH policies are adhered to –Health and Safety, Safeguarding Vulnerable Adults and Children;
- Collect evaluation feedback from class participants using forms provided,
- Provide regular feedback to MIH line manager after each class;
- Be autonomous, reliable, flexible and ready to travel outside Hackney to deliver classes.

### **PERSON SPECIFICATION**

- Proven skills and knowledge in delivering healthy plant-based cookery classes or events, using seasonal produce;
- Detailed knowledge of the health and environmental benefits of local, seasonal, organic plant-based food;
- Experience of teaching vulnerable adults and young people, and awareness of the related safeguarding concerns to be aware of;
- Training Certificate in Food Safety in Catering Level 2 as a minimum;
- Training Certificate in Emergency First Aid;
- Strong communication and interpersonal skills and the ability to deal with, and have empathy for, a diverse range of people including vulnerable groups;
- Excellent organisational skills and the ability to manage a variety of tasks simultaneously;
- Ability to take initiative, be flexible and think creatively on a limited budget;
- Capacity to inspire and motivate others;
- Enthusiasm, energy and a positive attitude;

### **BENEFITS**

- Training offered to update certificates in Emergency First Aid, Food Safety, and Safeguarding Vulnerable Adults and Children, as required;
- 20% discount on standard kitchen hire charges;
- Opportunities to undertake additional special projects.

### **TO APPLY**

Please fill in our online application form for 'Cookery Teacher' found on our website <https://madeinhackney.org/get-involved/jobs> and remember to attach your CV.

## **Background on Made in Hackney**

Made in Hackney is a pioneering community cookery school and charity. 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, Lea View Hall, and in Age UK community centres in Barnet and Peckham.

On Sunday's we run pay-by-donation Community Classes open to anyone. 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!

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