



Role Description

Volunteer Role:	Class Host (Volunteer)
Location:	London-wide, primarily in community settings in Hackney, including Liberty Hall, and also occasionally in other London Boroughs
Supervised By:	MIH Volunteer Manager

Purpose of Volunteer Role

To assist cookery teachers/chefs in ensuring the smooth running of Made in Hackney's cooking classes and events and that participants enjoy themselves in cooking safely.

Key Tasks

- Assist the teacher in preparing the kitchen before participants arrive for a class (eg. ingredients, work stations and equipment).
- Meeting and greeting the participants as they arrive.
- Deliver a health and safety briefing if you feel confident to address the whole class. (optional)
- Ensure that participants enjoy themselves, feels welcome, included and supported and follow the teacher's instructions for safe cooking.
- Eat together with the participants as part of our community activities.
- Assist the teacher in washing up, cleaning, packing away equipment and tables.

Time Commitment

Each class is for about 5 hours, including setting up and clearing up.

Class schedules vary, Mondays to Fridays in the day (generally lunch time) or evenings after 4:30 pm, or on weekends on Saturday or Sunday.

Community Feasts and outreach events can range from 3 – 7 hours.

Person Specification

- An interest in healthy plant-based cooking
- Friendly interpersonal and customer service skills
- Confidence and empathy to work with diverse community groups and individuals, some with special needs
- Enthusiastic and a positive attitude
- Ability to take initiative and be flexible
- Proactive on-the-spot thinking and problem-solving skills for varied class situations

Support and Development Opportunities Provided

- Volunteer Induction and Supervision
- Out of pocket expenses reimbursed for each day of volunteering (£7 for meals), plus reasonable travel expenses, with receipt (£15/day total)

- On the Job Training e.g. safeguarding, food safety in catering level 2, plant based nutrition
- Concession rate to attend cookery classes on invitation for active volunteers
- Volunteer Socials to meet other volunteers
- Professional reference provided after a 6-month commitment

See **MIH Volunteer Policy** for full details.

Equal Opportunity

Made in Hackney values diversity in all forms. We therefore support and encourage people from diverse backgrounds and experiences to apply.

To Apply

Please fill in our online **Volunteer Application Form** on our website: <https://madeinhackney.org/get-involved/volunteer>

If you have questions or difficulties completing the form, please email **Sukhin** our volunteer manager at volunteer@madeinhackney.org or leave your contact details with our office on Tel: 0208 44 242266 and you will receive a call back.

Background on Made in Hackney

Made In Hackney started in 2012 as the UK's first fully vegan community cookery school. We collaborate with communities to showcase and develop skills, knowledge, and inspiration to grow, cook and eat more plants.

The kitchen started as a response to global and local crisis – health inequalities, food access and climate change to bring about positive change in the areas of community, health, and environment with delicious, culturally varied, nutritious plant-based food at the centre of all we do.

During the Covid pandemic, we launched a COVID19 response an emergency direct to door community meal service. Today we continue to provide free meals at about 600 meals a week.

We also launched Global Plant Kitchens, a free online programme for anyone in the world who wants to set up a vegan community cookery school, sharing a decade of knowledge, insight, and learning,

Website: www.madeinhackney.org **Instagram** @madeinhackney **Facebook** @MadeInHackney
YouTube @Made_In_Hackney **LinkedIn** @Made-In-Hackney

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