



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.

Key Tasks

- Assisting the teacher in preparing the kitchen before participants arrive for a class (eg. ingredients, work stations and equipment);
- Ensuring all the necessary Covid health and safety precautions are set up and followed;
- Meeting and greeting the participants safely as they arrive;
- Delivering a health and safety briefing before the class starts;
- During the class, ensuring participants understand instructions by the teacher and feel fully engaged;
- Contributing your knowledge of plant based, local, organic, seasonal food;
- Collecting verbal and written feedback (via forms) from participants after the class;
- Recording any accidents or breakages and reporting to Volunteer Manager;
- Assisting the teacher in washing up, cleaning, packing away equipment and tables and restoring kitchen to a spotless condition after class.

Time Commitment

A commitment of 6 months volunteering is desired as a minimum, including community courses (where possible) and one off community classes and masterclasses.

Person Specification

- A passion for healthy plant based cooking;
- Excellent interpersonal and customer service skills;
- Confidence and empathy to work with diverse community groups and individuals, some with special needs;
- Enthusiasm, energy and a positive attitude;
- Ability to take initiative and be flexible;
- Excellent organisation and problem solving skills.

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. Covid Health and safety protocols, safeguarding, food safety in catering, emergency first aid, plant based nutrition
- Concession rate to attend online cookery classes
- 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 **Khin** our volunteer manager at khin@madeinhackney.org or leave your contact details with our office on Tel: 0208 44 242266 and you will receive a call back.

Typical classes you may assist with:

- 1) **Masterclasses:** A half day cookery masterclass for paying members of the public (see website for themes.) Held at Liberty Hall, Clapton Commons, E5
- 2) **Community Class Programme:** A pay by donation class often held on Sundays for the local community, (see website for themes.) Held at Liberty Hall, Clapton Commons, E5
- 3) **Cookery 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

Made In Hackney opened its doors 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. These interconnected issues drive our mission 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.

The heartbeat of our organisation is our cookery and food growing classes. These sessions are opportunities to come together, share skills and cultural cuisines, learn new ones, deepen community connection and inspire joyful and lasting behaviour change. The results of these gatherings are beautiful.

From curing type 2 diabetes, healing chronic bowel disorders, improving chronic fatigue symptoms, helping to manage depression, forming new friendships, starting a window ledge garden, gaining the skills and confidence to start a food business or learning to cook for the first time age 82 – the MIH family members unique journey's after participating in our programmes never cease to amaze and inspire.

In March 2020 we paused our usual programme to launch a COVID19 response of online classes, telephone support for those not online, and an emergency direct to door community meal service. At the peak of the crisis we provided 500 meals a day across Hackney direct to households who needed support with food. Today we continue to provide meals and hope to be able to do so for as long as there is need. We aim to incorporate training and jobs for local young people into the community meal service.

Made In Hackney is humbled to have collaborated with hundreds of partners from home cooks and community chefs, to grassroots collectives, festivals, charities, housing associations, schools, public health bodies, small businesses, global brands and even celebrities such as Jamie Oliver and Olivia Colman.

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

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

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