

Volunteer Role Description

Volunteer Role: Kitchen Assistant for Community Cooking (Volunteer)

Location: Liberty Hall in Clapton Common E5, Hackney

Supervised by: Head Chef

Welfare support by: Volunteer Manager

Purpose of Volunteer Role

Chef-led team cooking, assisting with preparing plant-based meals for households in Hackney struggling to access food. Be part of the team to cook about 200 meal supplements to be delivered to households with food access and mobility needs, and local food banks.

Key Tasks

- Assisting with washing and chopping vegetables and preparing meals (note: cooking at such a large scale requires a lot of prep so you might be on the same task for over an hour)
- Counting and labelling meal containers
- Portioning out food and serving into take away meal containers
- Assisting with washing up and cleaning kitchen during each shift
- Other tasks as needed e.g. tidying storage shelves, sorting recycling bins

Time Commitment

- ◆ About 5 hours on Mondays or Wednesdays 10 am 3 pm.
- Preferably regular commitment as arranged in advance, ideally 3 -6 months

Person Specification

- Enthusiasm and some comfort level or willingness for working in the kitchen
- Physically able to stand for hours at a time (breaks will be provided)
- Enthusiasm, energy, and a positive attitude for working as a team

Essential Requirement

Minimum age 18 years.

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)
- 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 **Sukhin** our volunteer manager at <u>volunteer@madeinhackney.org</u> or leave your contact details with our office on Tel: 0208 44 242266 and you will receive a call back.

Made in Hackney Community Made programme

Community Made is led by friendly chefs to create nutritious and wholesome plant-based meals for the community. There are small, friendly groups of volunteers and local community participants to prepare 200 portions of food, make sociable and fun connections, and learn some new skills in cooking multicultural meals.

The session is open for over 18, with priority for Hackney residents. Participants can take some meals home with them. The meals will be delivered by cycle couriers to community members with limited mobility. All ingredients are provided, some of which are donated food surplus.

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 crises – 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 400 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
UK-registered charity number 1176690