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**Volunteer Cooking Leader**

**About the Role**

Do you have love food and motivating a team? Are you passionate about reducing food waste and cooking creatively?

As a volunteer cooking leader you will lead a weekly cookery session, plan recipes, lead on food prep and cooking and ensure that meals are packaged, frozen and ready to deliver as part of our emergency food parcels.

You will be responsible for:

* Running a weekly cooking session (currently on a Tuesday) and leading three to four volunteers
* Ensuring that food safety procedures are followed
* Welcoming new volunteers
* Planning a range of healthy meals, using our delivery of fresh fruit and veg
* Sourcing additional ingredients as needed
* Liaising with the other cooking leaders to ensure the kitchen is well stocked with store cupboard essentials and packaging for meals
* Completing daily temperature and cleaning checks
* Recording any accidents and incidents
* Liaising with the foodbank coordinator to ensure that enough meals are being made

**About Seahaven Community Food**

As part of SCDA, Seahaven Community Food provides emergency food parcels across the Seahaven area, as well as developing sustainable alternatives for accessing affordable and nutritious food. Our community kitchen prepares a wide range of meals each week, using fresh produce from our FareShare delivery. We then package and freeze these, along with a recipe and reheating instructions and include them in our emergency food parcels.

**What we can provide:**

* Regular supervision with the foodbank coordinator
* Training and development opportunities
* All expenses are covered
* Skills for your CV and a reference if you need one
* The opportunity to give something back to your community
* A fun and sociable cooking experience

**What we expect of you:**

* We ask our volunteer cooking leaders to be able to commit to a minimum of six months
* To attend supervision with the foodbank coordinator every six to eight weeks to discuss how things are going
* To lead a weekly cookery session (currently on a Tuesday) for roughly four hours
* To spend time preparing recipes, printing labels and sourcing ingredients when necessary
* To complete mandatory volunteer training

This role requires a commitment of around six hours per week, although this may vary.

To apply please email [stef.lake@sussexcommunity](mailto:stef.lake@sussexcommunity).org.uk for an application form.