



Job Title: Part Time Chef (contract)

Reporting to: Kitchen Coordinator

Hours: min 20 hours per week

Holiday: 25 days per annum, pro rata

Salary: £13.15 p/h

Location: Various locations in Central and North London (Camden, Islington, Barnet, Westminster)

Contract: Initial fixed term contract for 6 months (with possibility to extend to 1 year and/or move to a permanent contract)

About FEAST With Us

FEAST's mission is to improve the nutrition, wellbeing, and health of people at risk of food insecurity. We work across several London boroughs, partnering with community groups and organisations to deliver impactful food security programmes. We work with charity and community partners to provide services and programmes in homeless hostels, mental health day centres, community centres and faith centres in Camden, Islington, Barnet, Westminster and Redbridge.

FEAST tackles food insecurity by providing nutritious meals and nurturing community connections. Our primary service includes community meals, known as "FEASTs," using donated surplus food, FEAST chefs and a team of volunteers. These are more than just meal services; they are welcoming, inclusive, social spaces that bring people together and reduce social isolation. We also prepare and deliver nutritious meals to hostels and community centres for individuals experiencing food insecurity to collect.

Our Healthy Eating on a Budget Programme further empowers individuals by helping build nutritional knowledge, developing practical cooking and budgeting skills. These programmes build confidence and empower people to make healthier choices to achieve nutritional independence.

FEAST is committed to broader systemic change through ongoing research and strategic local food partnerships. We work closely with networks in Camden and Redbridge to ensure residents have access to nutritious, affordable and sustainable food.

Our aims:

- Prevent malnutrition in vulnerable people by enhancing access to nutrition.
- Promote sustainable eating habits and prevent food waste.

- Enable community cohesion and togetherness.

Our Values:

- Collaborative: We work together as one team with our stakeholders openly and respectfully – bringing diverse skills and experiences to design and deliver our services and achieve our vision and mission
- Inclusive: We value equity, fairness and dignity, and create a positive and inclusive environment for our team, volunteers and service users
- Empowering: We provide inspiration, opportunities and support to enable our team, volunteers and service users to develop capabilities, confidence and independence
- Innovative: We are curious and creative - proactively seeking new ideas to improve ourselves, the organisation and our services to make a bigger and longer lasting positive impact for our stakeholders
- Empathetic: We are sensitive and understanding – we actively listen and learn from our team, volunteers and service users to better appreciate and adapt to their situations, challenges and perspectives

Job description:

The Chef Contractor will join the FEAST chef team responsible for providing regular community meals to vulnerable people experiencing food insecurity, consisting of a three-course lunch or dinner, to 15-50 service users in different FEAST community partner venues in Camden, Barnet, Islington, Westminster (NB other areas may be added over time).

Preparation and delivery of meals is typically supported by up to eight kitchen and befriending volunteers, consisting of individuals and corporate teams, and it is essential that the candidate is outgoing and personable, as well as decisive and confident in their communications and people management. FEAST is powered by 100s of amazing volunteers so it is important that they have a positive experience in the kitchen, and a lot of this enjoyment comes from interacting with our chefs. There is a wide variety of abilities and skills in our volunteers so our chefs must be patient and keen to guide people where necessary. Training and guidance will be provided.

The role may also include supporting the delivery of our Healthy Eating on a Budget Programme (HEB) to groups of seven people experiencing food insecurity; assisting the HEB coordinator and assistant with the practical group cooking sessions helping service users put their theoretical food understanding into practice.

Contractors are expected to operate in the same manner as FEAST permanent staff, and deliver to the same high service standards and act as ambassadors for FEAST when delivering services.

In order to reduce food waste, FEAST uses surplus food and donations where possible. You will be responsible for working with surplus food charities to coordinate deliveries, and be creative when

producing and planning meals to use the surplus food that is available. We do purchase a limited amount of additional food and meat to venues as required so meals are nutritionally balanced (in line with the Eatwell Plate).

This role requires full management of the kitchen including, but not limited to, keeping a thorough inventory, waste management, maintaining high cleaning and food safety standards, supporting cooking volunteers, and working collaboratively with FEAST staff.

Main Responsibilities:

- Independent preparation and production of nutritionally balanced three-course meals for up to 50 people per session, including takeaway meals, catering to allergies and dietary requirements.
- Planning and organising meals using own initiative and within budget, creating varied and interesting menus as well as culturally appropriate food.
- Stock and inventory management, contributing to best practice in keeping the kitchen up to standard.
- Food labelling and dating.
- Ensuring that the kitchen area and equipment are cleaned to the highest standard in line with FEAST cleaning procedures, and in working order at all times, raising repairs or faults in a timely manner.
- Oversee and manage volunteer teams of up to 8 people (delegate tasks and ensure compliance to FEAST policies).
- Ensure and maintain health and safety and food safety standards, in line with FEAST policies and EHO guidance.
- Adhering to necessary Food Safety and Hygiene paperwork.
- Daily completion of kitchen hygiene, cleaning, food temperatures, fridge/freezer temperatures, meal and safety logs to a high standard.
- Communicating effectively with community venue partner staff and FEAST staff to ensure smooth running of the service and attending regular briefings and meetings.
- Using internal FEAST emails, messaging, databases and other systems for monitoring and communication.
- Getting feedback from services users about the quality of the food (where appropriate or possible).
- Completing required benchmarking and food donation forms (as agreed, unless covered by Kitchen Coordinator).
- Following FEAST guidelines for photography of the food for social media.
- Promote sustainable practices in kitchen.
- Share feedback with staff and work collaboratively to adapt programming suitably.
- Follow safeguarding processes in a timely and prompt manner.
- Attend FEAST training pertaining to policies and protocols as required.
- Be a positive brand ambassador for FEAST and ensure that volunteers and service users have a positive experience.
- Attend training on healthy eating and incorporate into future recipes.

Person Specification:

Essential

- Experience planning, preparing and cooking healthy, balanced meals in a professional catering kitchen or busy community kitchen (e.g. community centres, schools, colleges, day centres, or residential centres).
- Demonstrable experience catering for significant numbers (up to 50) within clearly defined service schedules and mealtimes.
- Experience coordinating and managing food orders and deliveries in the kitchen, as well as stock rotation to minimise food waste
- Able to think on feet to design menus that are healthy and varied from surplus or donated food.
- Valid Level 2 Food Hygiene certificate (or willing to undergo training once joined).
- Experience maintaining a 4+ rating kitchen and an understanding of the importance of Environmental Health checks
- Experience keeping clear and accurate kitchen records such as HACCP documentation, temperatures, stock levels, meals and cleaning schedules.
- Good communicator, strong interpersonal skills and friendly demeanour. Able to communicate and liaise with a diverse staff team and volunteers, working as a team player to ensure a smooth-running order of the kitchen.
- Excellent organisational and time management skills.
- A demonstrable passion and excitement for food, and engaging others in food
- Committed to supporting FEAST's vision, values and ethos.
- A working knowledge of and commitment to Equity, Diversity and Inclusion as it applies to a supportive service and in the workplace
- Willingness to work flexibly in response to changing organisational requirements

Desirable

- Experience of working with people experiencing food insecurity and/or vulnerable adults
- Knowledge of nutrition and designing healthy meals.
- Demonstrable interest in food insecurity, health, community engagement and sustainability.
- 1+ years of professional kitchen experience
- Trained in adult safeguarding and valid DBS check (or willing to undergo checks and training once joined)

Agreement of FEAST Policies:

The Contractor agrees to adhere to the following FEAST policies in the production of cooking sessions:

- Health & Safety
- Expenses
- GDPR
- Food Allergy Action Plan
- Food Safety & Hygiene
- Safeguarding

- Code of Conduct & Ethics

Please review all policies prior to signing this agreement. Policies are available at:
www.feastwithus.org.uk/policies.