



# City of Sanctuary

## Volunteer Kitchen Leader

**Hours:** 10.00am - 2.30pm (4.5 hours per week)

**Day:** Wednesdays

**When:** Ongoing - Immediate start

**Location:** The Bridge, 43 Melton Street, LE1 3NB

### Role Description

We are looking for an experienced kitchen manager, who can lead our small team of volunteers in serving drinks, and preparing and serving vegetarian hot lunches to the group attending our weekly Hub session. The successful person will need to be confident to train our existing volunteers (most of whom are refugees, or people seeking asylum) in food hygiene and basic food preparation - this will increase their skills and employability.

### Qualifications / Knowledge / Experience

- A level 2 (preferable level 3) Food Hygiene Certificate is essential.
- Experience of leading and training a kitchen team.
- Knowledge and experience of Food Hygiene standards, and of completing the paperwork required of a council inspected kitchen - we have recently received a Food hygiene rating of 5.

### Skills / Abilities

- Reliability – it is essential that you are able to commit to coming in on Wednesday each week on a regular basis and inform the team leader in good time, if unable to do so.
- Ability to lead, and work as part of, a team and with a wide range of people.
- Ability to use own initiative.
- Good communication skills – including with people whose first language is not English.
- Systematic approach to ensuring high hygiene standards are maintained, and paperwork is completed each week.

**A visit to the drop-in is expected before application so you can meet our current kitchen volunteers and see the kitchen in action.**

**All enquiries about this role should be sent to: [volunteering@leicester.cityofsanctuary.org](mailto:volunteering@leicester.cityofsanctuary.org)**