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| **Cooking Volunteer** | **Unity Social Kitchen** |

***Unity Social Kitchen Volunteers are welcoming people who want to create delicious meals and bring the community together to create lasting relationships.***

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| **Looking for a fun way to make a difference to individuals and families who are socially isolated or living in food poverty? Whether you are a MasterChef winner in the making or a cooking novice, everyone over the age of 16 is welcome to volunteer with the Unity Social Kitchen.** |

**Duties and RESPONSIBILITES**

Roll your sleeves up, sport a fetching hairnet and join the kitchen team to produce a three-course meal using mainly surplus food. You’ll be peeling, chopping, frying, mixing, boiling, serving and washing up. But most of all, you’ll have a lot of fun.

Volunteers should have basic cookery skills and an understanding of ingredients and ideally have a Basic Food Hygiene Certificate/Level 2 Food Hygiene Certificate. (Min age 16)

**Other Skills you’ll learn**

* Teamwork: you’ll work as part of a team to serve our guests and make them feel welcome.
* Hosting skills: you’ll support front of house duties, serving food and demonstrating good customer service skills.
* Relationship building: you’ll be building lasting relationships with your local community, guests and volunteers, ensuring they come back each week.
* Fundraising: you have the opportunity to participate in fundraising activities, like pop-ups and sponsored challenges, to help raise vital funds to support your project.

**What to expect from Unity**

* Ongoing support and advice from a Unity Project Leader during every session.
* Impressive skills to add to your CV and a reference if/when you need it.
* Travel in line with Unity Volunteer Policy
* The opportunity to meet a large network of like-minded people.
* A fun, creative volunteer experience, contributing to a community-led project.
* The opportunity to sit down and share a meal
* Volunteer Events

**What’s expected of me**

* Follow all Unity policies and procedures
* Complete a PVG check and attend safeguarding training where require
* Time commitment; one Sunday Session a month to get the most out of the opportunity