



Job - Sessional Cook

Summer Scheme Meals: £10.00 per hour 4 hours per day Mon – Thursday 4 weeks
You will be required to deliver set meals for up to 40 young people based at The Abrahammic Foundation

Deadline.14/7/21 – 9am

Job Description

As a sessional cook you will be required to work flexibly to suit the needs of the participants. You will be proficient at delivering meals for larger groups of people aimed at improving the health and wellbeing of users, focused on healthier eating as well as bringing in cooking traditions from different cultures.

Sourcing ingredients on a budget.so some resourcefulness is required to adapt the menu to the ingredients available, which can change every week.

The set-up of 2 sets of meals & pack lunches for young people when going on trips.

The main duties are:

1. Planning and preparation

- Buying the ingredients and where possible at the best prices.
- Using equipment for the session from the kitchen and returning it in a clean and orderly manner. Storing items carefully. Keeping store cupboards tidy.
- Setting up lunches with awareness of potential risks
- Encouraging participants to try healthy food and promote healthy eating within the home
- Preparing for and clearing up after the lunches
- Ensuring that basic food hygiene procedures are followed (training can be provided)

2. On-going admin and preparation

- Keep receipts for all expenditure and submit them to the named staff member who will reimburse them or give you a budget each day to spend.
- Keep a track of the budget for each session (for ingredients)
- Complete monthly time sheets for work undertaken and submit them to the named staff member.
- Liaising with and support any volunteers involved in the sessions.

3. Health and Safety, Liaison and Learning

- Comply with health and safety policies and procedures
- Support for and liaison with volunteer(s)
- Liaison with other Abrahammic Foundation staff who may attend or support sessions

- Liaise with partner staff in respect good communication and delivery
- To be Health and safety aware and undertake risk assessments as required, adhering to same, to minimise risk in all areas of your work.
- Participate in learning opportunities including sessional worker meetings and post Summer activity de-briefs.
- Participate in support sessions (individual or group).
- Adhere to Abrahammic Foundation policies and procedures.

4. To undertake other duties appropriate to the post in support of the organisation's smooth functioning.

PERSON SPECIFICATION

In applying for this post describe how you meet each of the essential criteria.

ESSENTIAL CRITERIA /DESIRABLE CRITERIA

Values, Qualifications, or Experience

Qualification or suitable relevant experience in food and nutrition (Desirable)

Elementary Food & Health Certificate (Desirable)

Emergency First Aider Certificate (Desirable)

Elementary Food Hygiene Certificate (Desirable – training will be provided)

Well organised with an ability plan and deliver cooking.

Ability to respect individuals and during delivery encourage their interest in food related aspects of their lives. (Essential)

Awareness and understanding of community food and health issues (Desirable)

Communication

Good verbal communications skills and ability to communicate effectively with a diverse range of people. (Essential)

Supporting volunteers (Desirable)

Competent in MS of Word (Desirable)

Other

Experience of using and working within appropriate protocols and procedures e.g. health and safety.

Ability to work on own initiative and as part of a team.

Clean driving license and access to a car

Willingness to undergo DBS check.

Please email your CV or covering letter to info@abrahammicfoundation.org.uk

For more information, please call 0121 4489800

Interview to take place on 15th / 16th July