**Kitchen Lead (one day per week)**

Organiclea has a community kitchen which is the heart of our Grow It, Cook It work, inspiring people to eat more plant-based, seasonal and organic food. We are passionate about the difference this food can make to our own health, and that of the world around us: by lowering our carbon and greenhouse gas emissions, and supporting biodiversity.

Each week on Wednesdays and Fridays, our kitchen provides a nutritious and delicious lunch free for all site users. This is prepared by a Kitchen Lead working with one or more volunteers. We are currently looking for a Kitchen Lead to cook on Fridays from 8th November 2024 onwards.

Our intention is that the role provides opportunities for people to further develop their skills in large-scale, plant-based cooking. We hope that people will be able to progress from Organiclea to cooking at other community or commercial organisations.

Experience of working with people is more important than formal education. If you do not meet all the skills and experience listed in the person specification, but feel you are the right person for this work, you are encouraged to apply.

Grow It, Cook It is funded by City Bridge Foundation.

**A logo for a company

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**The detail**:

Part time: 1 day per week - Friday: 9am – 3pm (excluding 20th December, 27th December 2024, 3rd January, 10th January 2025)

**Pay**: £15.96 per hour inclusive of holiday pay.

**Based at:** Organiclea, 115 Hawkwood Crescent, Chingford, E4 7UH.

**Responsible to**: Grow It, Cook It Project Manager.

**Length of role**: Four months, with possibility to extend to a year through mutual agreement.

**Commencing**: 8th November 2024.

**Location**: Organiclea, 115 Hawkwood Crescent, Chingford, E4 7UH.

More detailed tasks and responsibilities, and the skills and qualities we are seeking, are set out below.

Successful appointment to the role will be subject to satisfactory references and will require proof of eligibility to work in the UK and self-declaration of unspent convictions.

Organiclea is committed to equity and representation, and we particularly welcome applications from people who are from Black and Minoritised communities, have disabilities, are LGBTQIA+ or don’t have university degrees, so as to better reflect the communities in which we live and work.

We are a Disability Confident Committed employer. We are happy to make appropriate reasonable adjustments during the interview stage and to our workplace if selected. Please use the application form to let us know if this is relevant to you (you do not need to share any details about your disability at this stage). If you meet the minimum requirements for the role we will offer a guaranteed interview.

We seek to offer an open and supportive workplace which supports colleagues’ mental health and wellbeing. We are committed to ensuring that colleagues feel able to disclose any mental health conditions and to supporting them and offering reasonable adjustments when required.

**How to apply**

Please read the job description and person specification below carefully. You can download and fill out our standard application found [here](https://www.organiclea.org.uk/wp-content/uploads/Organiclea-Job-Application-Form-Kitchen-Lead.docx). If you wish, you can answer question two, ‘Your interest in this role’, by recording a voicenote or video instead. You can provide the link to this in your form or if file size allows, email it as an attachment.

Email your completed form to James Weddup, Grow It Cook it Project Manager, at [james@organiclea.org.uk](mailto:james@organiclea.org.uk). We also ask that you complete an equal opportunities monitoring form online [here](https://forms.gle/3ER4dtaCLgFLXR7p6).

For more information about this role please contact James by email or on 020 8524 4994.

**Deadline for applications: Monday 21st October at 5pm**

**Interview date set for: Friday 25th October**

**Start Date: Friday 8th November**

If you are interested in the role but are unavailable to start work on Friday 8th November, please still apply as we may be able to agree a start date later in November instead.

**Job description: Kitchen Lead**

Organiclea is seeking to recruit a Kitchen Lead, responsible for cooking a free, plant-based communal lunch for our site users. We are looking for someone with experience of cooking for large numbers who can provide nutritious and tasty plant-based meals. They will need to be confident working with volunteers in the kitchen and with sharing their skills and knowledge. They will also need to be passionate about plant-based food and promoting its benefits to others.

This role is part of Grow It, Cook It which seeks to inspire more plant-based eating as a way to take positive action for the climate and nature in our daily lives. The Grow It, Cook It Project Manager will share information and resources with the Kitchen Leads about ingredients and their impact, to support everyone to learn more and inspire diet change.

**Responsibilities**

The Kitchen Lead has overall responsibility for planning and making lunch, working with volunteers and the set up and clean up of the kitchen space.

This role covers:

* Planning the communal meal to create a filling and nutritious lunch for between 25-70 people (with numbers varying according to time of year and level of activity onsite).
* Working with volunteers, allocating tasks and sharing knowledge, and supporting volunteers who require additional prompts and guidance.
* Supporting volunteers to practice language skills and gain an AQA qualification in Planning, Cooking and Sharing Meals with a Group, including recording their learning, in liaison with the Community Learning and Inclusion (CLI) team who coordinate this work.
* Making a lunchtime announcement describing the meal, highlighting seasonal ingredients and the benefits of plant-based diets.
* Ensuring appropriate food hygiene and safety standards are followed, including through providing inductions to volunteers on key food hygiene principles.

**Person specification**

We are looking for people with the **knowledge and experience** to:

* Successfully cook at community scale and hold the process from start (set up and ingredient collection onsite) to finish (full kitchen clean and tidy) and minimise food waste.
* Create nutritious and tasty plant-based meals using seasonal fresh ingredients provided by Organiclea, working within parameters (availability, perishability, budget).

Organiclea will support incoming Kitchen Leads to complete an online Level 2 Food Hygiene qualification, if you do not have this already.

**Skills and abilities**

* Have a calm and confident approach to kitchen leadership, including when circumstances change at short notice.
* Have the sensitivity and assurance for successful work with volunteers, including people requiring additional prompts and guidance, and speakers of English as an additional language.

**Commitment**

* Are committed to cooking that reduces our negative impact on the world around us, and to motivating people to embrace plant-based diets. The Grow It, Cook It Project Manager can provide information and resources to support this where needed.
* Can commit to an initial period of four months, with possibility of extending to up to year in total.

OrganicLea CIC is a registered community interest company no. 5135926

Growing site: Hawkwood Plant Nursery, 115 Hawkwood Crescent, Chingford E4 7UH

Registered office: Hornbeam Centre, 458 Hoe Street, Walthamstow, London E17 9AH

Web: www.organiclea.org.uk     Email: info@organiclea.org.uk     Telephone: 020 8524 4994