



# Coexist Community Kitchen

## Catering & Cookery Class Facilitator

### Job description

<b><u>Application deadline:</u></b>	2nd August
<b><u>Interview Date:</u></b>	11th August
<b><u>Start date:</u></b>	September- flexible start date
<b><u>Organisation:</u></b>	Coexist Community Kitchen CIC
<b><u>Place of work:</u></b>	Mivart Street
<b><u>Hours:</u></b>	24 hours a week PAYE, or negotiable 2 weekly workshops freelance.
<b><u>Wage:</u></b>	£14.50 an hour (freelance wage negotiable)

Please send cover letter and CV to [food@coexistuk.org](mailto:food@coexistuk.org) by midday 2nd August

### **Coexist Community Kitchen - we believe in a world where everyone is nourished**

Our main passion is that everyone should be able to have spaces in which they can share food together, learn and teach skills and create strong connections with others. We see food as the most simple and easy way to support each other in building a stronger, healthier and more joyful society. We have been doing this for over 10 years and have worked with 1000s of people across Bristol and the South West. This has been through small cookery classes where people learn and share skills around food but most importantly meet each other, build connections, share food and feel at home. We have built strong partners with many organisations in Bristol that want to do the same- drug and alcohol services, mental health organisations, refugee and asylum seeker groups. Over the years we have been doing this, we have seen people, including ourselves, experience great change, build friendships and feel part of our home.

***\*\*We encourage people to apply who may have experienced obstacles with employment due to a multitude of pressures in this society. Please get in touch if you have specific questions around access needs, extra support or anything else.\*\****



## **Job Purpose**

The chosen candidate will fulfil a largely kitchen-based role but be an integral member of our team and be involved in weekly meetings, training and team building. The main role will be facilitating a number of community cookery workshops & catering jobs in the kitchen. The catering jobs range from medium to large and the chosen candidate must have experience managing a catering space & a team in the kitchen. Alongside this the cookery classes are the community kitchen's main focus where we create a space to support people to develop and share their cookery skills, build connections with people and build self-confidence as well as knowledge in the kitchen. The candidate should have experience in a wide array of cuisines and cookery styles and feel confident to teach, facilitate and share this knowledge. The role will include some admin, meetings and partnership relations.

## **Key Responsibilities**

- Facilitating a number of community cookery workshops every week with our partner organisations.
- Participating in catering, building towards leading on catering jobs
- Planning sessions and organising all aspects of the workshop delivery
- Supporting volunteers to take part in these programmes and workshops
- Adhering to all health and safety, food hygiene and safeguarding practices in our project

## **Essential Skills and Experience**

- Cookery class facilitation experience
- Leading catering jobs/experience with mass catering
- Level 2 Food Hygiene Certificate
- Confidence in a wide array of cuisines and cookery styles
- Experience in working with a team
- Passionate about food and community initiatives
- Organised, punctual and reliable
- Excellent communication skills
- Clean UK driver's license and confidence to drive
- Ability to work with people from a diverse range of backgrounds and needs



### **Desirable Experience**

- Knowledge about Bristol's food sector (community and private)
- Understanding of safeguarding procedures
- Mental health awareness
- Disability awareness
- Knowledge about asylum and refugee system
- Experience in education settings