

# CAFÉ BARR

## Volunteer Role Description: Café Barr – Front of house

Café Barr is a volunteer run and part-led project. It is a Café providing food made with love for the local community. It is a healthy and affordable food option, with a bit of cake on the side!

We need volunteers to support the cafe, who can provide a friendly and welcoming experience. You don't need experience of working or volunteering in the hospitality sector (although this is welcome!) full training given.

**Volunteer Role** – Front of house

**Project Lead** – Sam Froud-Powell

**Venue** - ACE - Dusty Forge

**Time** – Tuesdays 10-11:30 & 12-3, Thursdays 10-11:30 & 12-3,

**Time Credits** – will be available for this project

**Desired Skills** –

- Ability to work as part of a team
- Ability to communicate with community members and staff
- Customer care & listening skills
- Knowledge of food safety legislation / guidelines – handling and storage
- Commitment to equality and diversity and a genuine desire to help people
- Understanding of financial procedures e.g. till.

**Volunteer Responsibilities:**

- Staffing front of house including setting up the café, wiping and clearing tables, serving customers, renewing 'meal of the day' board and managing the till.
- Gaining an understanding of allergens through Food hygiene training
- Ensuring health and safety, personal and food hygiene procedures are followed
- Being available to answer questions / requests for help

**Project lead responsibilities**

- To manage the volunteer rotas, safeguarding and day to day running of the Cafe
- Responsible for the overall health and safety and food hygiene of the Café, including ensuring the 'Safer Food Better Business' system is adhered to.
- To advise and manage any strategic or practical changes to the project.