

CAFÉ BARR

Volunteer Role Description: Café Barr - Kitchen

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 café in the kitchen, who have experience of cooking. It is sometimes a pressurised environment when all the orders come in at once, but you will be working as part of a team and food hygiene training will be given if not already completed.

Volunteer Role – Kitchen

Project Lead – Sam Froud-Powell

Venue - ACE - Dusty Forge

Time – Tuesdays 9-11:30 & 12-3, Thursdays 9-11:30 & 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
- Training in food safety legislation, allergens, handling and storage and stock rotation
- Commitment to equality and diversity and a genuine desire to help people

Volunteer Responsibilities:

- Food preparation and cooking in line with food hygiene guidelines and plating up (training can be given)
- Ensuring health and safety, personal and food hygiene procedures are followed
- Ensuring the washing up is kept up to date to reuse crockery and cutlery
- Ensuring all surfaces are hygienically washed down during and at the end of service
- 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.