



## Volunteer Role Description: Community Chef, 10-2pm

### Who we are

Sussex Surplus is a community focussed organisation working to form a circular food economy in Sussex and the surrounding region. By using surplus produce (food at risk of going to waste) we are able to prevent quality food being thrown away, create jobs and worthwhile volunteer opportunities and provide access to nutritious food.

The team is largely neurodiverse and so the space we create aims to be inclusive and mindful of different people's needs and comfort. We work in a personal, flexible and supportive manner.

Every Thursday we aim to cook and deliver a delicious, nutritious and interesting 3 course meal for anyone who chooses to access it in the local community (and among our wider network). We strive for inclusivity and flexibility in the food we serve and the atmosphere of our space.

### What you can expect from us

We will always try our best to:

- Uphold a safe, friendly, lively and inclusive environment
- Provide a range of tasks to do
- Cater to individual needs - including dietary, sensory, ability, breaks, travel support etc
- Be clear and communicative

### Your Role:

Our Thursday lunch would of course not be possible without a keen team of chefs! We love working with people with all levels of kitchen experience and confidence. Everyone has the opportunity to input, learn and share skills and ideas. Each week will be led by one of our fantastic lead chefs, who will guide the overall direction of the meal, keep on top of timings, quantities and teach knife skills and cooking techniques.

You'll learn some great skills, including catering for large numbers with (sometimes) minimal ingredients and making nutritionally balanced meals, refined cooking skills and versatility and creativity in menu planning. We usually eat together as a team at 2pm after the building is closed to the public and would be glad if you had time to eat with us too.

### Your tasks will include:

- Following instructions from the lead chef
- Cooking food in line with safety regulations
- Awareness of allergens and potential contamination
- Maintaining general cleanliness
- Serving food onto plates and into take away boxes
- Sorting and storing leftover food

For support with anything during your shift, please talk to Ingrid (or the day's kitchen lead). If you have any safeguarding concerns about anyone you encounter please pass these on to Phil.