Feel Good Gardens Job Role: Community Cook

**Reporting to:** Development and Partnerships Manager

**Salary:**  £22,000-24000 (pro-rata) depending on experience

**Location:** Feel Good Gardens Forestry Holdings Site

**Contract:** Annual, to be renewed depending on funding

**Working Hours:** 21 hours per week, with some flexible and weekend working required

**Probationary Period:** 3-6 months

**Annual Leave:** Statutory annual leave entitlement (5.6 weeks pro-rata) and bank holidays (pro-rata)

*Please note this role will only be offered subject to a satisfactory DBS check at the appropriate level*

**Job Purpose:**

The postholder will work closely with FGG’s community gardener and regular garden participants to plan and grow fresh, seasonal produce to use for meals and taster cookery sessions and at regular gardening, events and activities, training and events. They will also find creative ways of preserving the produce, and work with the FGG team to sell these at a variety of local venues (eg the local tourist market).

Embedded in the job will be innovative ways to teach others about using fresh, local garden produce.

Some flexible working / seasonal working will be required.

**Key Responsibilities**

Organise the FGG kitchen, and maintain it in a clean, tidy, hygienic and safe manner.

Maintain risk assessments for the FGG kitchen for all purposes and propose / carry out adaptations where possible and necessary.

Maintain the kitchen to the required food hygiene standards

Maintain a food budget, and (with other staff) organise shopping, food storage and stock control.

Create and maintain necessary kitchen rotas, including fridge cleanouts at the end of every working week, and any other paperwork necessary for food hygiene purposes.

Organise appropriate waste systems, linking with FGG’s composting and wormery systems.

Delegate tasks to others where possible (eg, working with Probation).

Cook meals out of garden produce for participants at some gardening sessions, and price and sell them as appropriate.

Cater / organise catering for larger events such as NCGN networking events, working with other staff and participants where appropriate.

Do regular taster and/or food demo sessions for groups of various sizes (potentially outdoors in summer, or using larger spaces such as the classroom).

Cook for fundraising events, possibly devising fundraising methods such as occasional pop-up restaurant events, with visiting chefs or others with specialisms or expertise.

To cook, occasionally, outside when appropriate using outdoor cooking facilities (Dutch oven, open fire, BBQ and pizza oven)

To make occasional birthday cakes for FGG participants.

To make preserved goods to sell at site and further afield, for example dried fruits and vegetables, jams, jellies, herb products and other preserves.

Working with the community gardener team and regular FGG participants, harvest and clean produce, cook lunches, make preserves etc (eg, small groups of up to 5).

To contribute to FGG media about food (eg website and social media, calendars, recipe packs, possible recipes online or demos about food to put online, etc.

Protect and enhance FGG’s public reputation in all communications whether written or in-person.

**Other Duties**

To work with the Notts Community Garden Network (NCGN), local food insecurity networks (eg NCC’s Food Insecurity networks) to share good practice on using local produce, particularly from community growing projects

To work with FGG’s partners and associates where time and resources allow

To create and maintain a network of local sales outlets for FGG’s food products including honey, especially in the local Sherwood Pines estates (eg Camping in the Forest, Forest Holidays). To involve FGG participants in this work wherever possible and appropriate (eg when it helps fulfil participants’ own aims in coming to the project).

To work with other FGG supporters such as its corporate social responsibility supporters (local businesses) where possible, eg by doing talks and demos.

To work with other staff on a rota to clean the building

To attend team and other meetings

Person Specification

Essential:

At least 2 years’ experience of cooking in a local food / customer-focussed environment. This could be in a café, voluntary sector organisation, or business.

Experience of ‘field-to-fork’, seasonal, vegetarian and free-from cooking, and an understanding of how to use garden produce for cooking and preserving.

Food hygiene certificate.

Budget management.

Understanding and experience of safeguarding in a similar environment

Understanding and experience of GDPR in a similar environment

An understanding of food allergies and intolerances

IT skills, eg Microsoft Word and Excel

The ability to plan, prioritise and make working schedules, eg annually and monthly.

Ability to communicate at many different levels.

Knowledge of using different media to teach (eg for people with additional learning needs).

To find creative, fun and innovative ways of spreading the word about cooking with local, seasonal produce.

A good basic education (level 3 or equivalent); catering or cookery qualifications

Record-keeping, and experience of monitoring and evaluation in a similar setting

Flexibility

Desirable:

Catering or cookery qualification

Experience working with people with long-term illnesses and disabilities.

Understanding of food politics / national and local food strategies.

Cooking and catering experience for groups of up to 30 people.

Teaching qualification (this could be in community education)

Knowledge of how to use social media in order to promote field-to-fork eating, and growing and eating your own produce.

Experience of planning, eg annually and monthly. Good local networks, especially in food and catering matters.

Understanding of food politics / national and local food strategies.

Experience of using creative, fun and innovative ways of spreading the word about cooking with local, seasonal produce.

A sense of humour

Good local food networks

**Benefits:**

* Working in beautiful, tranquil natural surroundings
* The chance to learn about growing food and other produce, as well as associated activities such as crafts, meadow maintenance, conservation, beekeeping and lots of other things from FGG’s networks
* Inclusion in FGG’s NEST pension scheme.

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