

Cooking Team Volunteer

About St Luke's Lunch

During the school holidays we offer a free meal and fun activities to those experiencing food poverty in the Barton Hill/Lawrence Hill area. The hunger increases during the school holidays for families that rely on free school meals. We like to fill bellies with nutritional food, laughter and fun!

The Need In Lawrence Hill (Barton Hill)

- More than one in four children in Bristol are living in poverty and struggle to get three full meals a day ([BP 2018](#))
- In Lawrence Hill more than half of the children (51 per cent) come from families who fight to make ends meet ([BP 2018](#))
- Lawrence Hill is within the most deprived 10% in England ([BCC 2019](#))
- There's a 40% increased premature mortality in Lawrence Hill compared to the average in Bristol ([BCC 2019](#))

Cooking Team Volunteer Role

We're looking for people that can get involved in leading and/or supporting cooking tasty nutritional food for children who are experiencing holiday hunger. You'll bring a positive energy to cook up a tasty feast to fill bellies and provide nutritional goodness to help children's growth and development. This maybe chopping up vegetables, leading the kitchen team, help serving food, whipping up a dessert, washing dishes or helping us to create inspiring meals.

If you feel you can bring some culinary energy, practical help and laughter to the team then we would love to hear from you!

Contract type:

Voluntary role

Reporting to:

St Luke's Lunch Team Leader

Hours:

During the school holidays, ideally once a week. Specified days and hours depending on the school holiday generally 10.15am–1:30pm.

Time Commitment:

It's important to have some continuity for the children so we ask that you commit for a minimum of 3 months.

The Role:

Support the kitchen team in cooking up a delicious nutritious meal for children aged 4 -11 that are experiencing holiday hunger.

- Leading or supporting the kitchen team through food preparation, cooking, serving and cleaning
- Ensuring you adhere to kitchen and food regulations (training provided)
- Ensure aware of dietary requirements for the session and clear guidelines are followed to avoid cross contamination (training provided)
- Work with the kitchen lead to ensure the meal is cooked in time and clear quantities for the session
- Set up and clear away kitchen to a high standard

Skills:

- A positive and practical attitude towards bringing a nutritional meal to children
- Previous experience of working in a kitchen ideal
- Excellent communication skills to communicate well with people from various backgrounds
- Ability to work within and apply boundaries
- Reliable and punctual to attend the shifts committed to
- Ability to be patient and understanding
- Ability to take initiative as well as encourage others
- Ability to be flexible and work according to the needs of the team

What we offer:

- To work as part of a dynamic and supportive team
- An opportunity to develop your strengths and skills, build confidence and feel valued

- Transferable professional skills and work experience that provides you with additional sources for positive work references
- Greater knowledge about the third sector
- Comprehensive induction and training to perform your role effectively.
- A free lunch

How to apply:

Tell us a little bit about yourself and how you can be an encouraging and practical element to the lunch club for the children of Barton Hill by completing our [application form](#). We will then invite you in for a chat and offer training for the summer clubs (if applicable).

If you would like to chat more about the role or to talk about different ways you would like to get involved then call Amy on 07801 762655 or lunchstlukes@gmail.com.