



Role – Lunch Club Cook

Description:

To plan and deliver nutritious meals at community lunch club.

Do you have a flair for cooking, do enjoy bringing happiness to people through food? If you could plan and deliver good nutritious meals at our community lunch club, we'd love to hear from you

Location:

The Salvation Army Guildford – Woodbridge Rd GU1 4QQ

Summary of tasks:

- Menu planning
- Produce shopping list/procurement
- Prepare and cook Lunch Club meal
- Washing up

Skills/experience needed:

- Food Hygiene Level 2 trained
- Ability to plan and deliver healthy and nutritious menu within budget, considering allergies, etc.
- Good catering skills / Food handling skills
- Ability to work to timescales
- Ability to complete Health and Safety records accurately
- Good interpersonal skills
- Good team working skills

Training provided:

- Salvation Army basic volunteer training via I-Learn portal or at a training day
- Serving the Allergic and Food Intolerant Customer (iLearn)

Main point of contact:

- Salvation Army Corps Officer – Major Julia Adcock
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**Availability:**

The time commitment is Tuesday starting at 10am to prepare a light lunch and refreshments which is served at 11.30am and concluding at 1pm.

Monthly Wednesday sessions starting at 9.30-1pm preparing food for serving the community visitors who attend concluding at 2pm.

Thursdays starting at 10 am to prepare and cook a two-course lunch which will be served at 12.30 pm. After service and clearing of the kitchen area and utensils it is anticipated the day will conclude by 3 pm and will be agreed with the Officer.