



Chef (Female)

Job Title: Chef (female only*)

Reporting to: Kitchen & Logistics Coordinator

Hours: 40 hrs per week

Salary: from £27,000 annual

Location: St. Pancras (London Borough of Camden)

(*exemption under the Equality Act 2010 Part 1 Schedule 9)

About FEAST With Us

FEAST's mission is to improve the nutrition, wellbeing, and health of people at risk of food insecurity. We work across several London boroughs, partnering with community groups and organisations to deliver impactful food security programmes.

We work with charity and community partners to provide services and programmes in homeless hostels, mental health day centres, community centres and faith centres in Camden, Islington, Barnet, Westminster and Redbridge.

FEAST tackles food insecurity by providing nutritious meals and nurturing community connections. Our primary service includes community meals, known as "FEASTs," using donated surplus food. These are more than just meal services; they are welcoming, inclusive, social spaces that bring people together and reduce social isolation.

We also prepare and deliver nutritious meals to hostels and community centres for individuals experiencing food insecurity to collect.

Our Healthy Eating on a Budget Programme further empowers individuals by helping build nutrition knowledge, developing practical cooking and budgeting skills. These programmes build confidence and empower people to make healthier choices to achieve nutritional independence.

FEAST is committed to broader systemic change through ongoing research and strategic local food partnerships. We work closely with networks in Camden and Redbridge to ensure residents have access to nutritious, affordable and sustainable food.

Our values:

Collaborative: We work together as one team with our stakeholders openly and respectfully – bringing diverse skills and experiences to design and deliver our services and achieve our vision and mission

Inclusive: We value equity, fairness and dignity, and create a positive and inclusive environment for our team, volunteers and service users

Empowering: We provide inspiration, opportunities and support to enable our team, volunteers and service users to develop capabilities, confidence and independence

Innovative: We are curious and creative - proactively seeking new ideas to improve ourselves, the organisation and our services to make a bigger and longer lasting positive impact for our stakeholders

Empathetic: We are sensitive and understanding – we actively listen and learn from our team, volunteers and service users to better appreciate and adapt to their situations, challenges and perspectives

Job description:

The Chef will be responsible for providing lunch, dinner and a dessert to a client base of 8-15 residents of a female-only homeless shelter in Camden, and other FEAST partner venues as required. In order to reduce food waste, you will be cooking using surplus food where possible, and working with surplus food charities to coordinate deliveries. You will be enthusiastic about working in a sustainable model, where you will be able to think outside the box to create recipes utilising surplus food. This role requires full management of the kitchen including, but not limited to, keeping a thorough inventory, waste management, maintaining high cleaning and food safety standards, supporting cooking volunteers, and working collaboratively with FEAST and venue staff.

Duties:

Main Responsibilities

- Meal planning for and cooking lunch, dinner and dessert for 8-15 residents, which includes preparing and correctly storing meals for weekend provisions.
- Leading a small team of volunteers who help prepare and cook meals in some sessions.
- Stock and inventory management, including completing weekly food orders.
- Food labelling and dating.
- Maintaining high levels of cleanliness on a daily basis and weekly deep cleans.
- Maintaining and filling in necessary Food Safety and Hygiene paperwork.
- Communicating with FEAST With Us staff on project progress and attending meetings with FEAST With Us staff and shelter staff.
- Gathering feedback from services users about the quality of the food.
- Recording required benchmarking data and completing food donation forms.
- Following FEAST With Us guidelines for photography of the food for social media.
- Promote sustainable practices in kitchen.
- Share feedback with staff and work collaboratively to adapt programming suitably.

- Follow safeguarding processes in a timely and prompt manner.
- Attend FEAST training pertaining to policies and protocols as required.

Person Specification:

Essential

- Able to think on feet to design menus that are healthy and varied.
- Valid Level 2 Food Safety certificate (or willing to undergo training once joined)
- Good communicator, strong interpersonal skills and friendly demeanour.
- Excellent organisational and time management skills.
- Committed and eager person dedicated to FEAST With Us's values and ethos.

Desirable

- Experience of working with adults at risk.
- Experience of managing a small team and/or volunteers.
- Knowledge of nutrition and designing healthy meals.
- Demonstrable interest in food poverty, community engagement or sustainability.
- 1+ years of professional kitchen experience.
- Trained in adult safeguarding and valid DBS check (or willing to undergo checks and training once joined)

Interviews will be scheduled as the applications come in.

To apply send your CV and cover letter to careers@feastwithus.org.uk.

If we find some great candidates, we may close the vacancy earlier than the application deadline mentioned. So don't delay - apply today!