

Surplus Food Volunteer Kitchen Helper Role



A city kitchen in Digbeth is being funded to turn surplus fresh produce that would otherwise go to waste into healthy nutritious meals and preserves to combine the fight against food waste and food poverty. This is only made possible with the help of volunteers.

Volunteering in the City Kitchen, you'll work side by side with our kitchen staff turning surplus food into tasty meals that are distributed across the city. This role could cover everything from sorting and prepping produce, to cooking and packaging the meals. You'll be working with a friendly staff team who take responsibility for overall delivery and keeping everyone safe. Lunch is included!

As a community cafe volunteer, you can expect:

- Full training and induction to volunteering on the project and each task
- To be kept in the loop about plans for the project and good news stories
- Travel Expenses covered in line with our Volunteer Handbook
- Any training that is required by the role (e.g. food hygiene and manual handling)
- To always have a point of contact should you have any questions

We are looking for volunteers who:

- Love food and feeding people
- Hate waste
- Are creative and like thinking on their feet
- Enjoy being part of a hard working team
- Enjoy a fast paced environment with a healthy buzz
- Want to spend time with other people and get stuck in to community focused work

If you regularly cook at home, have professional experience or just want to be more involved in food waste, this role would be perfect for you!

WHEN & WHERE:

Digbeth

Wednesdays, Thursdays, Fridays
10am -1pm or midday – 3pm

**SIGN UP
ONLINE**