

**The Cally Surplus Food Café and Pantry**

**Job Description**

**Job title**: Community Chef

**Salary**: £29,000 / £14.87 per hour (dependent on experience)

Pro-rata annual salary: £7,732.40

**Hours**: Part-time, 10 hours per week across 2-3 days (hours are negotiable). Friday working essential

**Reporting to**: Project Manager at Manor Gardens

**Place of work**: Jean Stokes Community Centre, Carnoustie Drive, London N1 0DX

**Contract length**: One-year fixed term (potential for role to be extended)

**Contract start date**: January 2024 – exact dates to be confirmed following successful appointment

**Deadline to apply**: 12 noon, December 19 2024

**Interview date**: 6 January 2025. Please let us know if you are unable to attend this date when applying.

**About**

Manor Gardens Welfare Trust, in partnership with Islington Council, is excited to launch a new surplus food café and pantry at the Jean Stokes Community Centre in the heart of the Caledonian Ward. The café will operate one day per week, open to the public every Friday.

The café will serve plant-based (vegetarian and where possible vegan) meals prepared from food surplus/leftover food, collected and delivered from local businesses, organisations and markets. We will be recruiting paid delivery roles to collect and deliver food via cargo bikes.

Cooking sessions, which will be led by the Community Chef, will offer training and upskilling opportunities for local people, and then followed by a sit-down meal offered on a pay-what-you-can model to residents and customers.

Complementing the café will be a small-scale pantry, where frozen or refrigerated meals and leftover surplus food are offered to community members – also on a pay-what-you-can model.

At the core of this model is encouraging residents to explore new ways of reducing food waste at home, while introducing delicious and affordable plant-based meals and recipes. The project is designed to support sustainable living, reduce food waste, tackle local food insecurity and create meaningful connections within the community.

**Purpose of the role**

The Community Chef will lead the culinary operations at the Cally Surplus Food Café, focusing on preparing delicious and nutritious plant-based meals using surplus ingredients to minimise waste. This role emphasises educating the local community about healthy eating, sustainable cooking practices, and food safety.

**Main duties and responsibilities**

* Take the lead role in developing and executing a weekly menu that prioritises the use of surplus and locally sourced ingredients, focusing on zero waste principles.
* Prepare a weekly plant-based meal from surplus food~~,~~ in addition to coordinating and facilitating a weeklyinteractive cooking session for community members on how to cook the meal, teaching skills in meal preparation, nutrition, and sustainable cooking practices.
* Ensure compliance with food safety and hygiene standards while preparing and serving meals.
* Mentor local participants in cooking techniques, nutrition education, educating residents on the sustainability, money-saving and health benefits of plant-based diets and reducing food waste.
* Oversee the management of ingredients, minimising waste through efficient inventory practices and creative meal planning.
* Engagement with the community, promoting ways to reduce food waste and encouraging consumption of plant-rich meals.
* Work closely with the Community Food Coordinator to liaise on the weekly menu, surplus food stock and cooking session content.

**Key skills and experience**

* Proven experience as a chef or cook, preferably in a café or community kitchen setting.
* Strong understanding of zero waste principles and sustainable food practices including cooking plant-based food and reducing food waste.
* Excellent communication and teaching skills, with the ability to inspire and connect with the local community.
* Creativity in menu planning, focusing on using surplus and local ingredients, as well as limited ingredients at times.
* Ability to work collaboratively as part of a team and engage with community members

**Training**

We will offer you a Level 1 food hygiene training qualification, which is a requirement for this role. The training will take place over 1-2 days during January 2025, with exact dates to be confirmed following the successful applicant’s appointment.

**How to apply**

Please email Laura@manorgardenscentre.org, with a CV and short statement of up to 500 words explaining why you would be a good fit for this role based on your skills and experience. Please also give an example of a dish you’d like to cook.

The closing data to apply is 19th December 2024.