

JOB DESCRIPTION

Job Title: LandWorks Chef/Cook - Food Education and Cookery Trainer

Reporting to: LandWorks Project Director

LandWorks is an award-winning charity based in South Devon. We work with people in prison or at risk of going to prison to aid their resettlement into the community and employment.

You will be part of a small, dedicated team who deliver a range of rehabilitation and resettlement support to create positive life changes for people on placement at LandWorks. This important job role will oversee a new approach to delivering food education and cookery training at LandWorks. You will ensure that all aspects of food provision and use of the kitchen at LandWorks is well managed, providing operational support for the day-to-day running of LandWorks, while working with LandWorks' trainees to develop their skills and support their overall rehabilitation and resettlement.

This is a part time role. 3 days/weeks. Expected hours are to be 9am to 2pm.

KEY RESPONSIBILITIES

1. Oversee food provision at LandWorks and in particular the provision of a daily shared cooked lunch for trainees, volunteers, staff and invited guests
2. Prepare menus for each week, taking into account dietary requirements, and making use of nutritious and affordable recipes that could be replicated by trainees outside of LandWorks
3. Deliver 1:1 sessions with trainees when preparing the daily lunch. Plan the sessions so that they are used to develop the food knowledge and cooking skills of trainees, while also supporting the overall development of their social skills, self-esteem and confidence
4. Involve trainees in sourcing food ingredients including taking them on shopping trips with the aim of improving their confidence in cooking nutritious and healthy food on a budget
5. Liaise with volunteers who deliver cooking sessions on days you are not working, setting out guidelines for the sessions and helping to plan menus and recipes to be used
6. Liaise with the LandWorks market gardener to plan the use of produce grown on site as ingredients for the daily lunches
7. Prepare a new recipe/cookbook that can be used as a resource for trainees for cooking outside of LandWorks and that can also be sold as a fundraising product
8. Hold overall responsibility for the kitchen at LandWorks including complying with food handling, hygiene and health and safety standards
9. Work with the Project Director to develop and manage food ingredient budgets
10. Support the monitoring and evaluation of food education and cookery training at LandWorks
11. Monitor performance and keep the Project Director updated on trainees
12. Communicate risk, security and safeguarding issues to the Project Director in accordance with LandWorks' policies

GENERAL

1. Attend and participate in 6-monthly reviews with the Project Director

2. Adhere to LandWorks' operational and work-based policies and procedures, including Governance, Health & Safety, Security, Risk, Confidentiality, Equality and Safeguarding
3. Cover for other members of the team as necessary and as requested by the Project Director
4. Be proactive in reviewing and evaluating own performance and identifying and acting upon areas for improvement and development
5. Attend and participate in team meetings and other meetings as required

PERSON SPECIFICATION

ESSENTIAL REQUIREMENTS

Skills, Knowledge and Abilities

1. Excellent kitchen management knowledge and experience
2. Excellent food education/cookery training knowledge and experience
3. Experience of delivering training to disadvantaged and vulnerable individuals
4. Ability to work flexibly, with a positive attitude towards problem solving in an often-challenging environment
5. Ability to work as part of a team and to initiate and maintain effective working relationships with a range of people including volunteers and suppliers
6. Ability to record and report work to a good standard
7. Time management skills and ability to prioritise
8. Ability to maintain personal and professional boundaries in accordance with the LandWorks terms of engagement
9. A person-centred approach particularly with the necessary social skills to initiate and maintain constructive and appropriate relations with trainees
10. (Desirable) Lived experience within the criminal justice system and/or and an understanding of the challenges of working with people involved in the criminal justice system

This position will require an Enhanced DBS check.