



FOODworks Key Volunteer Role Description

FOODworks: Is a Green Care Day Service where participants are supported to cook, grow and learn in the Farm's community kitchen. They learn independent living skills, how to cook and bake hygienically and safely in a group. Together they forage for ingredients to cook in a healthy lunch together.

Role description: To support the Coordinator in the delivery of the FOODworks group by helping participants with practical tasks around the kitchen and Farm.

Key aspects of the role:

- To be kind, supportive, patient and understanding of people's needs
- Maintain a high standard of health, hygiene and safety practices, and support participants to do the same
- To help participants to lead on certain recipes
- To help participants to follow instructions
- To collect ingredients and equipment when required
- To stay in the kitchen taking responsibility for ensuring the safety of the participants if the Coordinator needs to leave the kitchen
- To help ensure the kitchen is left clean and hygienic by 3pm
- Present a positive image of the Farm to the public
- Attend training as required

As a key volunteer you will be supervised by the Coordinator and other key staff. You will be offered training in health and safety, food hygiene and any other topics appropriate to the role.

DBS requirements:

This volunteer role requires an up-to date Enhanced DBS check (this will be paid for by the Farm if you are not in the DBS Update Service).

Hours: Thursday 10am-3pm and Lunch is provided.

We ask that you inform the Farm if you are unable to attend.

Training requirements: To read and adhere to Bath City Farm's policies including Safeguarding, Boundaries, and Health & Safety.

The Farm will provide training for the following:

Certificate in Food Safety and Hygiene for Catering (Level 2)

Food Standards Agency Allergens Certificate