



NOURISH

FOOD SCHOOL

VOLUNTEER ROLE

Sessional

COOKERY CLASS PREPARER

As a Cookery Class Preparer you will be supporting us with:

- Safely unloading equipment
- Getting the room set up and looking great before participants arrive
- Making sure the space is safe, paying attention to how equipment is set up in line with our risk management protocol
- Basic food preparation including portioning and measuring ingredients and setting them out on each cooking station
- Ensuring the venue is clean and tidy before and after sessions with food hygiene in mind

You should be able to:

- Follow instructions well to ensure we maintain exceptionally high safety and food hygiene
- Enjoy, and be good at, working within a team
- Be kind, considerate and friendly with people from all backgrounds and abilities
- Have empathy and understanding for the people who will be learning skills and knowledge for the first time

What you will need to complete to become a Recipe Kit Builder:

- Attend a training workshop with Nourish Food School
- OPTIONAL: There are options with Nourish to do online Food Hygiene training which would allow you to help us with some of the higher-risk ingredients (e.g. meat) for the recipe kits.
- Agree to our volunteer expectations of: aiming to volunteer on at least 4 occasions, (although there is no maximum), having excellent personal hygiene, dress appropriately, sharing our values for doing things to the highest standard

**To become a volunteer, sign up online
or give us a call/text/email**

nourishfoodschool.co.uk/volunteering

alex@nourishfoodschool.co.uk

07888 280 155

