



Community kitchen volunteer opportunities

What's a community kitchen?

A community kitchen is a place where people can come to cook, eat and socialise together. While they are there people can learn and share tips to reduce food waste and save money. The best bit is, all the food and cooking facilities are free – as long as they are being used to cook and / or help people to cook without waste.

A community kitchen volunteer is someone who helps to organise and run the community kitchen and the activities that take place there.

Location: Volunteers are needed to help run a new community kitchens at:

[Coalville Educational Partnership - Unit 1, 2 Market St, Coalville LE67 3DX](#)

Activities: As a community kitchen volunteer you'll be:

- Cooking and eating with your fellow volunteers, and any friends, family and members of your local community who come along.
- Organising and running a community kitchen. Your activities might include; helping to source and collect food for use in the kitchens, welcoming new people to the kitchen, teaching someone how to cook without waste or with less waste, helping to prepare and serve food for groups, demonstrating how to store and freeze foods properly, helping people to portion properly.
- Helping with washing up (sorry, it's unavoidable).
- You'll need to encourage new people to visit and make use of the community kitchen.
- You'll be helping members of the public to reduce the amount of food that they waste in their homes and saving them money on their food bills.
- You'll help at public events which promote the community kitchen and the food waste prevention message.
- You'll keep a food waste diary and feedback on how the community kitchen has helped you (and others in the community) to reduce food waste at home.

Personal development opportunities: You'll attend a training course which will help you to develop the skills, knowledge and experience you need to help run the community kitchen at your chosen location.

Training will take place once a week over an 8 week period (Training sessions will last approx. 2hrs and will be delivered on the following dates:

February 11th, 18th, 19th and 25th

March 4th, 11th, 18th, 25th

April 1st

PARENTS: If you are a parent of school age children, your kids can attend a free after school homework club while you are volunteering in the community kitchen, and you can then eat together or take home the food you have cooked.

Training;

- You'll be given opportunity to complete a Level 2 Food Hygiene qualification
- You'll be given opportunity to improve your basic kitchen skills.
- You'll be given opportunity to develop, practice and/or improve your organisational skills.
- You'll be supported to organise and run a public event as part of your training.
- You'll be asked to pass your learning on to others after you complete your training, so there will be opportunity to improve on your communication and / or presentational skills too.
- You'll be given the opportunity to participate in local events where you'll cater to potentially large groups of people, where you'll have opportunity to develop your interpersonal and customer service skills too.

When & Where: You'll be able to commit to meet a group of fellow volunteers once a week at your chosen venue. Training will last 8 weeks in total. Over the course of your training, control of the community kitchen in your chosen venue will be passed to you and your fellow volunteers. How often you meet after training is up to you and your fellow volunteers.

Where: Coalville Educational Partnership – Market Street Coalville, close to town centre.

Is this you?

No previous experience is necessary, but you must:

- Be aged 18 years or above
- Be able to complete the training course (attending a minimum of 60% of the sessions)
- Be willing and able to work as part of a team.

- Have an interest in food, cooking, saving money, reducing food waste and helping others to do the same.
- An interest in learning about how wasting food impacts on our environment.
- You are reliable, courteous and respectful to others.
- You are willing and able to complete a food hygiene qualification and adhere to food preparation standards when preparing, cooking and serving food in the community kitchen.
- You are friendly and approachable.
- You like having fun

For more details or to apply: Contact the Coalville Education partnership on:

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