



Kitchen Assistant volunteer role

River House has been making life better for people with HIV since 1988. Our main focus is on supporting people as they grow into older age, particularly with key issues such as isolation, loneliness, poverty, home and housing. A core part of our programme is providing a healthy and tasty lunch Monday to Friday – this enables nutritional support, as well as an opportunity for peer-support and reducing loneliness.

Activities and Tasks of this role:

- This role is all about assisting our Cook(s) with all elements of food preparation – to ensure it is ready for 12:30pm. Each day a fresh soup, salad, meat and veggie options, and a dessert are prepared.
- Tasks – see list attached.
- You'll need to adhere to our Health & Safety policy and all other regulations described to you at Kitchen Skills and any other training.

Skills we are looking for:

- Empathy and friendly social skills
- Basic level of cooking knowledge
- Ability to read and understand recipes and instructions
- Reliability and patience
- Trust-worthy and an understanding of confidentiality
- Team player

Time Commitment:

- One shift per week (10am – 3pm).
- Duration – at least 6 months please.

Expenses:

- We reimburse reasonable travel expenses against receipts. A copy of our policy will be provided as part of your induction.
- Lunch will be provided free-of-charge.

Benefits for you:

- Training opportunities (see below).
- Become part of a small, close knit charity that really makes a difference to our members' lives.
- Engagement with your wider community – plus we are a very diverse little organisation.
- Get extra experience for your CV (if that's what you're looking for)

Training & Support:

- Food Handling & Hygiene level 1, plus possibility of progressing to higher levels if interested.
- Basic First Aid training (not mandatory).
- Additional ad-hoc opportunities.

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- Regular, appropriate support from our Head Cook.

Disclosure & Barring Scheme (DBS)

- Not required for this role.

Task list

- Preparing food.
- Basic level cooking food.
- Serving food to our members.
- Washing up.
- Loading / Unloading dishwasher.
- Cleaning of kitchen i.e. fridges, freezer and kitchen surfaces , as well as sweeping and mopping of kitchen floor end of day – we've got a 5 star rating from Hammersmith & Fulham Council so this task is VERY important!