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Role description: Catering Volunteer

Mind in Camden offers training in the Foundation Certificate in Food Hygiene to all Catering Volunteers.

**Role Purpose:**

To prepare a variety of good quality nutritional light lunches on Mondays and/or Fridays as part of our Phoenix Service.

This includes:

* Menu Planning.
* Shopping locally for ingredients.
* Preparation of meals at cost price per head.
* Washing up and cleaning the kitchen following meal preparation.
* Maintaining an awareness of, and ensuring compliance with all relevant health and safety, environmental health, and food hygiene standards at all times.

During volunteering, you will be expected to:

* Work in accordance with Mind in Camden’s policies and procedures.
* Keep accurate records.
* Report to your supervisor..

**Skills and experience required:**

Volunteers should have:

* Very good catering skills
* A non-judgmental approach to people.
* Basic literacy and good communication skills.
* The desire and ability to take part in the Foundation Certificate in Food Hygiene Training Course.
* The ability to maintain a clean kitchen environment.
* An acceptance of the need for supervision.

**Commitment:**

Mind in Camden requires that Catering Volunteers offer:

* At least 5 hours per week of volunteering.
* 6-12 months of service.
* Participation in the training for the Foundation Certificate in Food Hygiene.

**July 2014**