

Role: Volunteer Cook
Location: St Elizabeth Hospice
Staff Member Link: Catering Team Leader

Volunteers are asked to follow the hospice aims and values

- One Team, One Community
- Learning Never ends
- Compassion Takes Courage
- Every Moment Matters



Role summary

To help; support paid staff and other volunteers in the preparation and cooking of food to the highest quality and to ensure the highest standards of cleanliness and hygiene in the kitchen area.

What you will be doing:

Key activities include but are not limited to the following:

- Food preparation, cooking and serving to the highest standard of all meals in the hospice, ensuring efficiency and consistent high quality is met at all times
- Ensuring at all times that all allergens and special diets are adhered to, and compliance procedures are being followed, for example allergen labels correct and in place.
- Provide 100% customer service with food
- Adhering to food hygiene and safety requirements
- To operate various machines and equipment in relation to the preparation of food and cleaning of the kitchen and dining areas.
- Clean down equipment after use
- Fill in temperature checks and cleaning schedule daily
- Report all near misses, accidents and incidents.
- To be reliable and if unable to fulfil a commitment, to contact the Senior Cooks so cover can be arranged.

What we ask of our volunteers:

- To participate in the hospice education programme and attend training courses as required
- To respect at all times the confidentiality of information covering patients, staff and volunteers
- To be friendly and approachable and work as part of a team
- To be committed and reliable
- Some roles require a DBS check

The benefits to you:

- Experience working with a forward-thinking charity
- A sense of satisfaction and pride for helping to make a valuable difference
- Giving back to society and supporting local people
- Assist in developing skills and knowledge
- Meet new people
- Basic training will be provided and any additional role specific as necessary.

Your skills and attributes:

- Food Hygiene Level 2 – training can be provided
- Good personal hygiene and attention to food and cleaning requirements
- Outgoing friendly personality