Resident cook/Kitchen lead

Salary £12.21/hour
25 hours/week
Contribution to accommodation & food taken from salary: £500/month

We are specifically seeking someone who will support our charity by offering their expertise in the kitchen. This is a rewarding opportunity to prepare vegetarian, home-cooked meals that bring joy and nourishment to our guests, visitors, and volunteers.

You will work closely with the Abbey Manager and volunteers to ensure that The Abbey operation runs smoothly and offers a warm welcome to all guests and visitors in line with The Abbey's core purpose as retreat/spiritual centre.

For the role of the Resident cook/Kitchen lead, a background in food is essential. If you have experience preparing food for large groups, and adhering to food hygiene, you would be a great fit for this role.

What will you be doing?

- Catering for all Abbey bookings (including events, retreats, Abbey Café)
- Responsible for cleaning the kitchen with help if available
- Overseeing all aspects of Food Safety and Health and Safety in the Abbey kitchen, including liaising with VoWH EHO inspectors and supporting further development of Food Safety and Health & Safety procedures, as they relate to catering, where needed
- Overseeing ordering of supplies and stock control within agreed budgets.
- Leading menu planning and ensuring that the catering service at The Abbey supports the delivery of that part of our mission which aims to demonstrate ways of living that are healthy and ecologically sustainable
- Making the most of The Abbey kitchen garden and working with the garden volunteer team to plan and ensure that The Abbey kitchen garden is as productive as possible and that as much of the produce as possible from the kitchen garden is used in creating seasonal menus
- Acting as House Manager on the weekends

What we need from you:

- Minimum of 30 years old
- Experience cooking for groups of up to 30/40 people
- Willing to work weekends as part of your hours
- Passionate about food and saving surplus food from going to waste

- Inventive in the kitchen and able to cook for all dietary requirements
- Positive, friendly and personable, able to interact well with guests and visitors
- Good with numbers, identifying different foods, writing clearly
- Willing to work with and manage volunteers of all ages and backgrounds
- Able to be resourceful and to resolve problems as they arise
- Able to deputise for the manager as and when needed
- Able to be practical and able to turn your hand to varied tasks, including those outside of your core role such as cleaning, gardening, first aid, simple maintenance when needed
- Able to follow Abbey's policies & procedures
- Able to maintain healthy personal boundaries and practice good self-care
- Able to ask in a timely way for guidance and support if at any point you feel you need it
- Able to be resilient both physically and mentally

Desirable:

- Experience recruiting and managing volunteers
- Take the lead in offering daily practise of meditation

What will this position offer you?

- An active and sociable role
- Development of skills such as menu planning, batch cooking, garden food production
- Support from the Abbey Manager and the Board of Trustees
- A responsible role playing a key part in a meaningful project
- A beautiful and unique place to work and stay
- The opportunity to develop and grow personally and spiritually
- A work reference for those who have satisfactorily committed to at least 3 months
- The opportunity to serve and support a great cause and give something back to your community

Apply in writing with CV to Jenny Mahony (mahonyjenny@googlemail.com)