

SNAAP (Special Needs Advisory & Activities Project)

Volunteer Cook

Responsible for: To organise, cook and prepare healthy balanced meals for approximately 20 children during our Youth Club Zone Out, which is for disabled young people aged 11-25yrs who have less complex needs.

Hours: Alternate Tuesdays, 4.30pm – 7.00pm (term time only)

Due to the regular contact with children and young people, this post is subject to an enhanced DBS check. You will also be expected to complete online food hygiene training.

Job Description

- To be responsible, in conjunction with SNAAP staff, for planning menus which will include special dietary requirements
- To prepare, cook and serve meals and wash up all items used, supervising and developing young people to help and learn new skills
- To be responsible for hygiene and risk assessment within the kitchen area, including safe and appropriate storage of food.
- To provide feedback from young people on meals provided and suggestions
- Be welcoming and supportive to parents and carers and understanding of their children

Person Specification

- Previous experience of cooking for large numbers
- A good understanding of all special dietary requirements (Gluten/dairy free, vegetarian)
- An awareness of health and safety
- An understanding of disability and the issues children face
- Have excellent communication skills and an ability to relate to people in a variety of ways
- An ability to understand, respect and value peoples views
- Have good leadership skills and be able to manage and supervise young people
- Ability to work on own initiative
- Have an outgoing personality and enjoy working with children and young people
- Be willing and able to work every other Tuesday.
- Must be reliable and punctual
- Commitment to the aims and work of SNAAP, including an understanding of, and ability to, adhere to SNAAP's policies and procedures