



Wellbeing Club Kitchen Volunteer - Role Description and Person Specification

Overview

Do you love cooking and want to make a difference in your community? Join the kitchen team at our Monday Wellbeing Club. As a kitchen volunteer you'll help prepare a simple vegetarian lunch and a fruit salad for children in the creche. The role is flexible to suit your interests and experience; there's scope to chop, chat, peel and tidy; get creative with meal planning, or step in to lead the kitchen team if you would like! In exchange for your time and commitment we can offer a supported and rewarding opportunity to share your skills and gain new ones.

Details

Role	Wellbeing Club Kitchen Volunteer
When?	Mondays, 10am-2pm (3-4hrs flexible depending on availability)
Where?	The Round Chapel Old School Rooms, 2 Powerscroft Road, Lower Clapton, E5 0PU
Benefits	This is a voluntary role. Lunch is provided and local travel expenses are reimbursed Kitchen hygiene, safeguarding and other relevant training is provided as needed. Volunteers receive support, supervision, and professional development opportunities.
Supported by	Alex Collings, Families Project Coordinator alex@theroundchapel.org 07375574336
How to apply	Complete application form and send to Alex@theroundchapel.org.uk Note: this role is subject to background and reference checks

About the project

Wellbeing Club runs every Monday in term time at the Round Chapel Old School Rooms. The group is for local mums with young children on a low income, with priority for families living in hostels. The session offers a regular safe space where women can focus on their wellbeing and build networks of peer support. While the women take part in wellbeing activities (such as movement, making or meditation), the children are looked after in the creche. After the activities, we all eat lunch together and everyone helps tidy up.

Role and Responsibilities:

- Assist in preparing lunch for approximately 20 people, including families, staff and volunteers
- Help with food preparation tasks such as chopping, slicing, and peeling in line with food safety protocols
- Maintain a clean and organised kitchen, load and unload the dishwasher and clean surfaces
- Collaborate with the team and take part in the end-of-session debrief

Person Specification:

- Passion for community involvement and a commitment to uphold the Round Chapel values of social justice, inclusiveness, diversity, partnership, hospitality, creativity, and hope
- Basic knowledge of food preparation and kitchen safety practices (experience is a plus but not essential)
- Willingness to adhere to food safety requirements and follow guidelines and procedures
- Good communication skills and ability to work effectively in a team environment
- Commitment to creating an inclusive and welcoming environment for all participants

Benefits:

- Supportive environment for building confidence and skills for entering or returning to work
- Experience of food preparation, kitchen operations, and community work to enhance your team work and problem-solving skills
- Appreciation and recognition of your contribution to the wellbeing of families in your community