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| **Post**: | Chef | **Pay:** | £11.77/hour |
| **Responsible to**: | UR4Meals Project Manager | **Holidays:** | 25 days + bank holidays |
| **Hours:** | Midday – 6pm or 8pm(to be discussed) | **Contract:** | Fixed term contract |
| **Location:** | St Saviours Wendell Park Church, W12 |  |  |

The Upper Room is rooted in our local community in West London, supporting nearly 700 people each year with holistic support. This ranges from the provision of hot food, food packs, clothes, and toiletries, as well as employability, health and wellbeing, housing and legal casework through to counselling and therapy services. We also have a project specifically supporting ex-offenders and young people identified as at risk.

UR4Meals is a project of The Upper Room focusing on providing food and support to whoever wants it, with no entry barriers to access the service. We work with c 200 different people each month, serving food inside and by takeaway from 3pm to 7pm every weekday.

We are looking for an experienced and empathic person to join UR4Meals. Based at our home in Shepherd’s Bush and reporting to the UR4Meals Project manager you will be responsible for the management of the kitchen, preparation and production of a selection of hot meals for our guests each day using donated food while working with our wonderful volunteers, to oversee deliveries and storage of food on site and to ensure that our guests feel like they have a safe and welcoming place while they are with us.

**Main Responsibilities:**

* Plan and prepare hot meals creatively using donated food, prior to the start of each UR4Meals session preparing for up to c.80 meals.
* Operate to required Health & Safety and Food & Hygiene standards throughout the project.
* Supervise kitchen volunteers and any others involved in the preparation of food, and ensure they observe approved kitchen procedures.
* Undertake safe storage of food stuffs both overnight and when project is not in progress.

**Requirements:**

* Experience working in a busy kitchen and managing oversight of the cooking of large.
* To demonstrate teamwork and a pragmatic attitude – we need people who are able to get stuck in.
* To demonstrate patience and empathy with guests of the Upper Room, and work with a positive attitude towards your work and our guests, staff and volunteers.
* A minimum of Level 2 Food Safety certificate.

**How to Apply:**

* Please submit a CV to [uradmin@theupperroom.org.uk](mailto:uradmin@theupperroom.org.uk) alongside a covering letter. We can provide a copy of the full job description at that point.
* Applications to arrive no later than 5pm on Thursday April 14th 2022.