



Volunteer Role Profile

Kitchen Assistant

Location	Reports to/Supervisor	Hours
Bore Place, Chiddingstone. TN8 7AR	Head Chef	By mutual agreement. Minimum 2 hour shifts. Flexible working according to seasonal and other time specific opportunities

Background information

Our kitchen provides local, seasonal, healthy, organic food for our Conference Centre clients and visitors, and supports our educational programmes for school children who visit Bore Place each year. Bore Place's own market garden, growing food for the kitchen and other local outlets is also home to Grow2Grow which supports young people from age 14 – 25 by offering both therapeutic services alongside practical work.

Role summary

To assist in the preparation and serving of local, seasonal, organic, healthy food for guests, staff and visitors to Bore Place in accordance with food safety and hygiene practices

Key Tasks

Under the direction of the Head Chef these may include:

- Preparation of a range of raw and cooked foods: meat, fish, vegetables, fruit (grown, wild or foraged)
- Using mechanical and manual food preparation and other kitchen tools and equipment
- Presentation and serving of food to clients
- Assisting with delivering food courses, and with young people carrying out kitchen activities
- Working as part of the kitchen team, maintaining the tidiness and cleanliness of the kitchen
- Working to our health and safety and food hygiene standards

Desirable Skills and Qualifications

- Interest in cooking and food
- Basic understanding of food hygiene requirements (but full training available)
- Enjoy working as part of a team, as well as on own initiative when necessary
- Be available to volunteer flexibly, according to opportunities available

Bore Place, Bore Place Road, Chiddingstone, Kent, TN8 7AR 01732 463255 hello@boreplace.org

Home of the Commonwork Trust (registered charity 1160725 & company 09254227) & Commonwork Organic Farms Ltd (registered company 1977080)

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Training and support

You will be given induction training covering various aspects of the work and the organisation.

In line with your aptitude and interests, training may also include food handling, knife handling, safe methods of working, use of commercial kitchen equipment, food costings, seasonality and food sourcing, and working to specific deadlines.

Benefits to volunteering

- Being part of a friendly and dedicated team
- Learning and developing new skills from qualified, experienced staff
- Gain experience working in a professional kitchen environment
- Learning about cooking and sustainably/responsibly sourced food
- Making new friends from all walks of life
- Sharing your own skills and ideas