

Volunteer role Description,



Kitchen Assistant

Introduction

To assist the Senior Chef and Assistant Chef in the smooth operation of the Kitchen.

Responsible to: Senior Chef

Hours: to be agreed

The service and main duties

- 1. To assist the Senior Chef and Assistant Chef in the preparation of food for centre members and visitors.
- 2. To take instructions from the Senior Chef and Assistant Chef with work planning and breaks.
- 3. To wash-up as required.
- 4. To comply with Food Safety Regulations.
- 5. To comply with stock rotation.
- 6. To ensure good kitchen hygiene standards are maintained at all times and carry out cleaning as requested.



- 7. To comply with Health and Safety in line with Age UK West Sussex's management systems and raise any concerns to the Senior Chef and Activity Centre Manager.
- 8. To attend training and meetings as arranged by the Senior Chef and Activity Centre Manager.

How will we support you

You will be given both AgeUK West Sussex, Brighton & Hove volunteer induction and role training to carry out your role effectively and be able to enjoy doing so with confidence.

What will you get out of volunteering for Age UK West Sussex, Brighton & Hove

Meeting others, having fun and a sense of fulfilment plus if you are looking for a job, we can give you some experience whether you have worked in this setting before or not. We will train you so you will gain knowledge of working in a charity sector and that will help you in your search for a job.

Volunteer Agreement

I have read and understood the above Role Description and would like to become a volunteer for this service.

Signature	 	 	 	 	 	
Date	 	 	 	 	 	