



VOLUNTEER KITCHEN HELPER

Role Description

Details:

- **Location:** Skanda Vale Hospice, Saron, Llandysul, SA44 5DY.
- **Hours:** Flexible, based on volunteer availability and hospice needs. Some volunteers choose frequent regular shifts while others offer availability monthly or by arrangement to support day hospice, respite, or in-house events.
- **Supported by:** Catering Lead and Cook.

Overview:

Nutritious and delicious food is an uplifting and essential part of the care we provide at Skanda Vale Hospice and as a result, our Catering Team is extremely popular. Our Kitchen Helpers support the Cooks in preparing and serving all our meals with care and attention to detail. Your help in the kitchen will greatly contribute to the What you'll be doing:

- **Food preparation and serving:** Helping the Cooks by preparing ingredients, chopping vegetables, and bringing meals together. Serving food during Respite, Day Hospice and sometimes other Hospice events.
- **Maintaining cleanliness:** Washing dishes, wiping surfaces and following health and safety regulations including proper food handling, storage and sanitation practices.
- **Helping manage our stores:** Keeping an eye on kitchen supplies, rotating stock and checking expiry dates to ensure that our ingredients are fresh and that waste is minimal.
- **Assisting with special diets:** Labelling meals and ingredients for allergens.
- **Being flexible:** Be willing to help with a range of tasks, including food deliveries, setting up dining areas, and supporting occasional kitchen events or activities.

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Personal Qualities and Experience

- **Previous experience:** It's helpful if you've worked in a kitchen before but by no means necessary.
- **Teamwork:** You'll need to be happy working in a team and comfortable following instructions and contributing positively to a cheerful and smooth-running kitchen.
- **Attention to detail:** Every aspect of meal preparation is important so you'll be someone for whom quality of work and doing things carefully matters.
- **Reliability and adaptability:** People will rely on you to be punctual as we need to prepare meals on time. An ability to remain calm and adapt to unexpected changes is also useful.
- **Physical stamina:** You may be on your feet for some time

Training and support:

- Our Kitchen Helpers receive induction, training (such as Level 2 Food Hygiene) and ongoing support to ensure they feel confident and capable in their role. This includes shadowing, one-to-one input and team development opportunities.
- They are also supported to become familiar with kitchen procedures, food safety guidelines, and sanitation practices.

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