

Bosavern Community Farm

Background & Context

Bosavern Community Farm is wholly owned by Bosavern Community Enterprises Ltd, this is a Community Benefit Society (31409R) which is charitable by nature and fully owned by community shareholders. See our flipbook for an illustrated overview of our farm aims, site, produce, people and activities:

<https://online.fliphtml5.com/kakjx/xlzp/#p=16>

The farm employs a small number of individuals in paid full-time and part-time roles who support volunteers from the community, as well as wwoof guests (world-wide opportunities on organic farms) who are drawn from all over the UK as well as from other countries. The WWOOFers live on-site in the farmhouse. There are two kitchens on site; the farmhouse for the WWOOF guests and The Cabin for the wider team. Every day the whole team eats a communal lunch. On Tuesdays and Thursdays we are joined by a larger number of community volunteers.

These intergenerational, transnational, inclusive communal meal times are a very important focal point for daily connection, belonging and wellbeing. People report benefits to their health and wellbeing as a result of the healthy, sustainable food, the exercise and the social connection. As such we have secured funding from the VCSE Health Improvement Fund (part of the NHS) and a Community Hub grant from Volunteer Cornwall to better support our Tuesday and Thursday mealtimes in particular. This job involves sourcing supplies, food preparation preparation, cooking and cleaning.

Cook Job Description

Role: Cook

Hours: Tuesday and Thursday 11.30 to 14.30 at the farm plus an additional two hours per week for preparation and any shopping. A total of 8 hours per week.

Length of Contract: Ten months

Pay: £12 per hour

Line Manager: Head Grower (Hugh Taylor)

Other key relationships: Events Co-ordinator (Lilith Adler), Finance Officer (Dilys Down), WWOOFers and community volunteers.

Purpose of the Job

The purpose of the role is:

- To cook and provide hot nutritional vegetarian meals for our team using our own produce, supplemented where necessary with bought-in produce. This will normally be in the range of 15-20 meals on our fixed volunteering days (Tuesdays and Thursdays), but on occasion, the number of people eating lunch could be more.
- To work alongside volunteers, and where possible, to help develop healthy cooking skills, confidence, knowledge and wellbeing of those volunteers who show an interest in cooking.
- To maintain a compliant, clean and well stocked kitchen, sourcing supplies and washing-up and putting away all the kitchen equipment when finished after each service.

Duties & Responsibilities

- Prepare and cook good quality, nutritious and healthy meals for volunteers and farm employees using where possible Bosavern Farm produce.
- Ensure the meals are delivered on time and to the pre-agreed budget.
- After service, complete all washing-up and cleaning to a high standard, and put away all equipment, crockery, and cutlery.
- Where appropriate use volunteers as assistants and help develop their cooking skills
- Maintain appropriate stock levels.
- Maintain a safe working environment ensuring Food Hygiene and Health and Safety regulations are followed at all times. Ensure all accidents are appropriately reported.
- Responsible for both the weekly shop for the farmhouse kitchen (WWOOF Guest meals) and the cabin kitchen (Tuesday and Thursday meals). Ordering food from our ethical suppliers as required for each kitchen.
- Follow safeguarding guidelines.
- Establish professional and effective relationships and good lines of communication with your colleagues and volunteers, and respect the ethos and principles of Bosavern Community Farm.

Person Specification

Essential Skills, Qualifications and Experience

- A passion for cooking, a respect for sustainable ingredients and a desire to produce healthy nutritious quality food, on time and on a budget
- Some experience of working in a professional kitchen
- Familiarity with allergen procedures
- Up to date food hygiene, first aid and safeguarding certificates or a willingness to undertake these training courses
- Excellent verbal communication, organisational and team working skills, and an ability to form good working relationships with a diverse range of people
- Full UK Driving Licence – we have a farm van insured for over 25s but if you are aged under 25, you will need access to your own vehicle for the weekly shop
- Respect for team members
- This post will be subject to a satisfactory Enhanced DBS check

Desirable Skills, Qualifications and Experience

- Level 2 Food Hygiene Certificate
- Safeguarding training
- First aid training
- Enhanced DBS certificate (annually updated)
- An enthusiasm for sharing and developing cookery skills with volunteers
- Experience of developing and/or teaching cooking skills in others.
- 2 years' experience of working in a professional kitchen

How to apply

Please send a CV and cover letter outlining your suitability for the role, to

katie.kirk@bosaverncommunityfarm.org.uk

by 5pm Tuesday 23rd July 2024

Interview dates: Monday 29th July (pm) or Tuesday 30th July.