

Job Description

Job title: Community Cooking Coordinator

Responsible to: Food and Chef Network Coordinator at Global Link

Salary: Annual salary of £10,432.20 (14.33/hr) with 5% pension contribution

Hours of work: This post is 14 hours a week to be worked flexibly during the week as necessary. Some weekend and evening work will be required.

Duration of contract: 1 year

Purpose of job: This role will work closely with the Food and Chef network coordinator as part of the [Closing Loops project](#). The Closing Loops project is looking to create a more regenerative economy in North Lancashire - one that helps restore the health of people, planet and the climate. The community cooking role will focus on coordinating a series of cooking workshops across the seasons and hosting pop-up community meals that showcase agroecologically produced, local, seasonal food.

Specifically this role will focus on two main aspects:

- working with local chefs and trainers to coordinate three series of Closing Loops cooking workshops (autumn, winter and spring) to share skills for cooking in a planet and budget friendly way. These series will build on pilot workshops run in previous years of the Closing Loops project
- coordinating a year long [‘Landed Community Kitchen’](#) pilot project to provide community meals using local agroecological food via a solidarity/‘pay what you can’ model at a number of locations across North Lancashire.

Place of work: You'll be mainly home-based for office work and spend the remaining part at events locations. You will be provided with a laptop and a mobile phone. The post will involve some travel within North Lancashire.

Responsibilities:

- Work closely with the Food and Chef Network coordination to support with the delivery of the cooking workstream in the Closing Loops project. Specific responsibilities are outlined below.

Closing Loops Cooking Workshops

- Working with local chefs and trainers to coordinate three series of cooking workshops (autumn, winter and spring) based on pilot workshops previously run by Closing Loops. Coordination involves planning the series with the chefs, organising session delivery

(including venues, ingredients, cooking equipment as needed) and organising promotion and bookings with support from wider Closing Loops team.

- Where possible attend workshops to support chefs in delivery and to ensure monitoring and evaluation is undertaken. Where it is not possible to attend in the support role arrange for freelancer support to be available.

Landed Community Kitchen Pilot

- Work with volunteers and community organisations to host four 'pay as you can' community meals in a range of places across North Lancashire. These meals will focus on using seasonal agroecological produce from local sources.
- Provide a pop-up 'pay as you feel' food stall at four local markets to showcase the politics and possibilities of community kitchens
- Build communities of volunteers and/or a group to take forward some of the aspects of the project beyond the pilot
- Evaluate the pilot using quantitative and qualitative data collected throughout to identify the potential opportunities and challenges of taking the project forward.

More about Global Link

Global Link is a Development Education Centre committed to 'Creative learning and action for a more just and sustainable world.' We deliver workshops, training, activities and projects relating to sustainability, human rights, diversity and community cohesion, and social justice and global interdependence with young people, educators, and the wider community, in particular refugees and asylum seekers.

More the Closing Loops Project

The Closing Loops project was launched in 2022 by FoodFutures (North Lancashire's Sustainable Food Partnership) to support community-led action to transform waste into a valuable resource, promote sustainable consumption and stimulate a thriving regenerative economy. This is an economy designed around real community needs that will also bring life back to damaged lands and oceans. The project is being delivered by six partners: LESS, Global Link, Eggcup, Lancaster District CVS, Scientists for Global Responsibility and Shared Future CIC.

Person specification for Community Cooking Co-ordinator

Qualifications, skills & experience	Essential	Desirable	How this will be assessed
Educated to A-level standard or equivalent as a minimum	x		Application
Enthusiastic and knowledgeable about food which is healthy for people and planet	x		Interview
Experience of delivering projects, including planning, delivery, monitoring and evaluating projects	x		Application
Experience of organising events	x		Application
Experience of working with volunteers and/or community organising	x		Interview
Efficient at prioritising and organising own work, and working without direct supervision	x		Interview
Experience of collaborative working	x		Interview
Excellent written and verbal communication skills	x		Both
Excellent IT skills, including experience of working with shared documents on Google Drive, online meeting platforms (including zoom), event booking platforms	x		Application
Able to learn from evaluations of other food and sustainability projects	x		Interview
Able to apply, and help to improve, organisational policies and procedures, particularly Health & Safety	x		Application
Flexibility to work occasional evenings and weekend days	x		Interview
Driving licence and if possible access to a vehicle that can be used for work	x		Application
Commitment to equality, diversity & inclusion	x		Interview
Food Safety qualification or willingness to undertake one	x		Application
Enthusiastic and knowledgeable about food sovereignty and agroecology		x	Interview
Experience of supervising staff and volunteers		x	Application
Familiarity with the charitable, voluntary or social enterprise sector		x	Interview
First Aid qualification		x	Application

