



Hands of Hope

Role: Cook Van Manager
Reporting to: Charity Chairman
Hours: Variable based on seasonal events
Salary: Competitive based on experience
Location: Throughout East Sussex and Kent

Introduction

Hands of Hope is a newly registered charity operating in East Sussex and Kent. Our goal is to reconnect people with where their food comes from, teach them how to grow and cook healthy, nutritious food and use this process to ultimately reduce childhood obesity and loneliness levels.

Currently farming 4 acres of Soil Association accredited land in Peasmarsh where we have established a “market garden” we have now acquired a new site in Hawkhurst which will be developed as an innovative social enterprise centre, acting as the charities main base and facilitating not only the production of fruit and vegetables but including a Victorian glass house for growing, a cookery school and a therapy room. Hawkhurst will serve as a valuable education resource centre as well as supporting community projects, volunteer activities and local community events.

Our intention is to create a local community “hub” – growing, cooking and educating local communities as well as running a number of community projects and initiatives from the site for the benefit of all.

Our Mission:

To inspire children, families and adults to lead and sustain fitter, healthier and happier lives by increasing their access and knowledge of Healthy Food, Food Growing and Cooking.

Our Aims – TO:

- Drive a societal shift towards healthy eating and active lifestyles, changing unhealthy attitudes to food and activity.
- Provide programs that combine behaviour change, physical activity and nutrition.
- Bring Life and Food into schools and playgrounds.
- Improve current take up in school dinners across Hastings, Rother and West Kent.
- Change behaviours that cause obesity.
- Reduce social isolation and improve the nutrition and wellbeing of older people.
- Use gardening as a natural way for people to meet, improving community cohesion.

Overview:

Our “Live Life on the Veg Cook Van” will be used to promote awareness of the charity and raise important funds to sustain the charity’s work, throughout events in East Sussex and Kent. The cook van will also visit local schools and educational establishments, promoting and providing healthy, nutritious food.

An exciting new opportunity has arisen for the right candidate to manage the cook van on behalf of Hands of Hope, reporting to the current Trustees:

PRIMARY RESPONSIBILITIES:

Set Up - The Cook Van Manager is responsible for preparing the cook van before the start of each shift, including the relevant paperwork. The manager must make sure that all the supplies that will be needed are available and ready for use. This can include preparing some items in the commercial kitchen before they are stored in the food truck, or performing simple tasks such as stocking the truck with carry out boxes or food boats.

Prepping and Cooking Food - The manager will be asked to prep and cook the food for service each day. Depending on the needs of the food truck, the manager may also be asked to prepare items for special events.

Clean Up - At the end of a shift, the manager is responsible for cleaning the food van. This means disposing of rubbish, cleaning utensils, pots, and pans, and cleaning cooking surfaces.

Stocking – The manager may also be called on to unload delivery trucks and store inventory correctly.

Duties and Responsibilities:

- Book events across the year
- Participate in and execute private events and catering
- Work 3-4 shifts/week in the cook van
- Prepare cook van equipment for use during service. i.e. fryer, oven, etc...
- Ready cook van for service to ensure cleanliness and efficiency
- Prep and cook food for service to established standards
- Take orders and determine what menu items to prepare and use time management to determine pacing of order delivery to the customer
- Follows all applicable health and safety policy guidelines to ensure a sanitary and safe working environment at all times
- Displays an interest in and passion for healthy food and its origins
- Shares a passion for Hands of Hope charitable aims
- Performs closing duties at the end of each shift to ensure cleanliness of the food truck kitchen and preparation for the next day's service
- Drive a large vehicle and follow all Motor Vehicle Laws and Regulations
- May be asked to take on extra tasks or assist in other areas from time to time

Knowledge and Skills:

- Possess a positive and outgoing attitude
- Excellent communication and customer service skills
- Reliable and trustworthy
- Ability to effectively work independently with minimal supervision
- Strong knowledge of back-of-the-house operations
- Must have open availability – able to work nights, weekends and holidays
- Must have a valid driver's licence and clean driving record
- Possess excellent basic math skills and have the ability to operate a cash register or POS system.
- Be able to work in a standing position for long periods of time (up to 6 hours).
- Ability to embrace change and demonstrate continuous flexibility
- Able to perform the physical demands of the position

Qualifications:

- Have at least a Level 2 NVQ Diploma in Food Production and Cooking (QCF) or a willingness to train
- 5 or more GCSEs including English and Maths

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