

Job Description

Community Food Worker - Edinburgh

This is a new role

For 50 years, Cyrenians (a Scottish Charitable Incorporated Organisation (SCIO), registered charity number SC011052) has served those on the edge; working with the homeless and vulnerable to transform their lives.

Our Vision is an inclusive society in which we all have the opportunities to live valued and fulfilled lives. We work to make that vision a reality through our Mission to support people excluded from family, home, work or community on their life journey.

We aim to offer consistently excellent service across all locations and in all our activities. Our way of working is built on our four core values:

Compassion: We believe that everyone should have the chance to change, no matter how long that might take.

Respect: We believe in tolerance, acceptance, valuing diversity and treating each other as equals.

Integrity: We are committed to the highest quality of work, grounded in honesty, generosity, sincerity and professionalism.

Innovation: We are willing to take risks, challenge convention and be very creative in our search for new ways of working, in particular by taking account of the environmental impact of our decisions..

1 General

Cyrenians values food beyond its role as fuel -it also sustains our mental and emotional health and plays a central role in nurturing connection within communities. This is the basis of the social enterprises we run, one of which is our Good Food Programme, based at Jane Street in Leith Edinburgh. [The Good Food Programme](#) provides opportunities for people and organisations to access food, improve their health and wellbeing, and to develop skills and confidence around cooking, in order to move towards a more settled life through good food.

The programme consists of 3 distinct but interactive strands that work together in achieving the overall aims of the Programme:

- **Fareshare**, part of national network **redistributing** surplus food from producers and suppliers to organisations that work with vulnerable people
- **Food Education** with a range of food related and cooking classes with 'hands on' activities that encourage healthy eating & promote social inclusion.
- Variety of opportunities for **volunteers** - who come from all walks of life - to participate in all aspects of the programme.

Our Food Education team are passionate about cooking, teaching people about the health benefits of using fresh ingredients to make meals from scratch, and passing on budgeting tips for keeping food bills as low as possible whilst eating well. We also place enormous importance on the social benefits of cooking and sharing a meal with others.

We deliver a range of programmes and accredited training from our in-house cooking classes to accredited REHIS (Royal Environmental Health Institute of Scotland) courses including food hygiene, food and health, cooking skills and REHIS/Cyrenians Joint Award Good Food Good Health.

Further details about both Cyrenians Good Food Programme can be found at www.cyrenians.scot.

This diverse and interesting role will assist the Food Education Manager to deliver our Community Cook club programme that ensures that people in our community not only have something to eat, but also someone to eat with; harnessing the power of food and eating together to support young people's mental health and wellbeing. This 3- year project will involve working with young people in educational and youth settings, assisting them to learn new skills; to develop a sense of belonging and self-worth; to enjoy the 'here' and 'now'; create new friendships and build new relationships. The project is supported by **Thrive Edinburgh**; who envision a city where every individual realises his or her own potential, can cope with the normal stresses of life, can work productively and fruitfully, and is able to contribute to her or his community. Our ability to thrive as human beings and as a city is closely tied to our mental health.

The community food worker will be a member of our Good Food team. The post holder will work closely with the Food Education Manager who has direct responsibility for the overall delivery of the Food Education Programme. This is an exciting opportunity within Food Education, to be involved in growing our enterprise activity enabling Cyrenians to have a bigger, independent and sustainable platform for delivering our social mission.

2 Tasks and Responsibilities

Overall

Supporting the Food Education team to deliver the project:

- Build on our existing food education relationships with local schools and youth groups to plan and develop 3 community cook clubs
- Plan and deliver 3 cook clubs to a group of young people once a week
- Plan, with support, how you will evaluate the project to demonstrate impact
- Generate and record quantitative and qualitative data that makes a meaningful and impactful contribution to reports
- Implement Health and Safety requirements, policies and procedures and ensure systems are adhered to and reviewed as appropriate.
- Work with local stakeholders and other third sector organisations to identify community needs and promote our food education services to their service users.

Other Duties

- Take on other tasks as requested by the Food Education Manager.
- Participate in staff meetings, training and supervision.
- Maintain and establish new working relationships with outside agencies, partners and funders associated with the Good Food Programme.
- Contribute flexibility and professionally to the general well-being of the charity and assist in promoting the work of Cyrenians.
- From time to time you may be asked to provide cover in other areas of the Good Food programme.

3 Person Specification

Skills and Experience

Practical experience of delivering group cooking sessions and/or food and health training	Essential
Experience of community engagement with third party stakeholders in building good working relations	Essential
Self-motivated with excellent planning and organisational skills	Essential
Good interpersonal skills and the ability to engage with people and build skills and confidence	Essential
Knowledge of healthy eating guidelines and food hygiene legislation	Desirable
Proven ability to maintain relationships and work with a range of agencies and volunteers	Essential
Ability to work with a range of individuals including those with complex needs	Essential
Excellent verbal and written communication skills	Essential
Experience of monitoring, evaluating and reporting to demonstrate impact of work	Desirable
Knowledge of organisations that provide support for vulnerable individuals and groups	Desirable
Current driving licence	Desirable

Training and qualifications

REHIS (Royal Environmental Health Institute of Scotland) Elementary Food Hygiene Certificate or equivalent	Essential
REHIS Good Food Good Health certificate (training will be provided as part of the induction process if not)	Desirable

Values and attributes

Conscientious, practical, committed and hard working	Essential
Dynamic, enthusiastic and engages well with people	Essential
Good team player but able to work on own initiative	Essential
Positive and creative approach to problem solving	Essential
Ability to deliver to set timescales	Essential
Patient and respectful of all people, whatever their background or presenting behaviour	Essential
Committed to learning and developing new knowledge and skills	Essential
Ability to work autonomously within charity's systems and ethos	Essential
Willing to be flexible to fulfil the requirements of the role	Essential

4 Terms & Conditions

<u>Employer:</u>	Cyrenians
<u>Accountability:</u>	Cyrenians Board of Trustees (via Cyrenians Chief Executive Officer)
<u>Line Manager:</u>	Food Education Manager
<u>Liaison with:</u>	Good Food team and other Cyrenians staff, stakeholders and agencies, food industry, voluntary sector as needed

<u>Reporting:</u>	Report against work plan at regular support and supervision meetings
<u>Workplace:</u>	Cook school with regular travel to cook club venues
<u>Working Hours:</u>	26 hours per week. Flexible working in line with cook club delivery, including occasional out of hours working
<u>Annual Leave:</u>	25 days plus 10 public holidays (pro rata)
<u>Salary scale:</u>	£21,963 - £24,559 pro-rata (scale points 20 to 24) Starting salary will be SCP20. This equates to £15,433 per annum for a 26-hour week.
<u>Pension:</u>	Auto-enrolment into Qualifying Workplace Pension Scheme (QWPS) which is a Group Stakeholder Pension Scheme – current contributions being 5% employee and 3% employer. Option of enhanced Employer contributions to the same QWPS of 6% initially, rising to 9% after 2 years and 12% after 5 years (subject to employee contributions of 6%)
<u>Funding:</u>	This post is funded to 30 September 2024
<u>Disclosure:</u>	PVG membership is required

5 Application deadline and Interview dates

<u>Closing date:</u>	12 noon on 6th December 2021
<u>Interview date:</u>	13 th and 15 th December 2021
<u>Stage 2 date:</u>	TBC

Please refer to the Recruitment Information leaflet for further information on completing and submitting your application form.

Further information can be found at www.cyrenians.scot