

Job Description

Assistant Community Food Worker

Food Education

26 hours per week.

This is a new role

For over 50 years, Cyrenians has tackled the causes and consequences of homelessness.

We understand that there are many routes into homelessness, and that there is no 'one size fits all' approach to supporting people towards more positive and stable futures. That's why all our work is values-led and relationships-based. We meet people where they are and support them towards where they want to be.

Our mission: To tackle the causes and consequences of homelessness through learning from lived experience; by delivering targeted services which focus on prevention, early intervention and support into a home; and by influencing changes in legislation and policy.

Compassion | Respect | Integrity | Innovation

Read more about us and our values at www.cyrenians.scot

1 Overview

About the service

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.

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, cooking skills and REHIS/Cyrenians Joint Award Good Food Good Health. We also run a program of social enterprise events (Masterclasses and Supper Clubs) to raise additional funds for our grant funded work.

This new, diverse and interesting role will assist with the delivery our new **Extended Table** project.

Thanks to National Lottery players, the NOW Group in partnership with Real Farming Trust, Cyrenians, Brighton & Hove Food Partnership, OrganicLea and Hornbeam has received support from The National Lottery Community Fund.

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The funding will be used to bring people together and build confidence through inclusive food projects.

Using food as a starting point, this partnership will address a spectrum of issues including disability, advocacy, mental health, poverty, housing, farming, nutrition, and the environment

Food serves as an entry point because:

- Many marginalised individuals seek food support and engage in food spaces.
- Food activities naturally encourage social interaction and participation.
- Community food environments provide a safe space for vulnerable people to take small, positive steps toward collective action.
- Food discussions open pathways to address broader challenges like inequality, health, and the environment.

With our mission to support people to tackle the causes and consequences of homelessness, we run intergenerational and intercultural [cooking](#) and eating sessions and [pantries](#); including groups based in that target teenage participants and people living in deprived areas.

Cooking sessions include fine dining for mixed groups, chop and chat, slow cooker cooking on a budget, outdoor cooking.

These activities bring together people from different backgrounds who are often disconnected from support networks or have limited access to social or recreational activity. Participants gain skills not just in food production and preparation, but in socialising, organising, and self and peer advocacy. This creates stronger, more confident and resilient individuals who are better equipped to overcome challenges and contribute to their community.

About the role

The Assistant Community Food worker will work closely with the Community Food Worker and the Food Education Manager.

You will assist with the organizing and running of our community food classes and cooking skills sessions, preparing the food alongside our volunteers and trainees. You will also help prepare and deliver food to social eating space partners in Edinburgh.

You will also support the volunteers and trainees to develop their skills and confidence to become 'Advocates for Change' – where they feel empowered to act in their communities and make their voices heard to influence change.

This is an exciting opportunity, and you will be involved with a growing service as we aim to extend our reach beyond Edinburgh.

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2 Tasks and Responsibilities

Play a supporting role in key activities:

- The delivery of three cooking skills sessions per week (1 slow cooker and 2 chop & chat sessions) and three community cook clubs
- Preparing and delivering meals to social eating spaces
- Using vegetables from [FareShare](#), the [Green Skills Centre](#), and our dehydrator, to develop slow cooker and soup packs to be distributed through our pantries
- Mentoring of four individuals per year (recruited from our volunteers and people accessing our service) to become Advocates for Change
- Collecting stories and feedback that demonstrates the social impact of the project.
- Evaluating the work using Outcome Star, to support and measure the journey of all participants.

Training

- Complete mandatory compliance training (including Health and Safety, Safeguarding and GDPR)
- Ensure that all food is handled and prepared within health and safety and food hygiene guidelines
- Ensure all volunteers and participants receive appropriate training when involved in food preparation and other activities, ensuring safety at all times

Other Duties

- Participate in, and contribute to, staff meetings
- Attend regular one-to-one meetings with your line manager.
- Contribute flexibly 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 Food Education programme.

3 Person Specification

Knowledge and Experience	
Proven experience in food preparation and cooking	Essential
Experience of community engagement with third party stakeholders in building good working relations	Desirable
Excellent interpersonal skills and the ability to work with a range of individuals including those with support needs	Essential
Good IT and written communication skills	Desirable
Experience of monitoring, evaluating and reporting to demonstrate impact of work	Desirable

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Skills and Attributes	
Reliable team player, but also able to work on own initiative	Essential
Positive and creative approach to problem solving	Essential
Ability to deliver to set timescales and deadlines	Essential
Committed to learning and developing new knowledge and skills	Essential
Willing to be flexible to fulfil the requirements of the role	Essential
Qualifications and Training	
REHIS (Royal Environmental Health Institute of Scotland) Elementary Food Hygiene Certificate or equivalent	Desirable

4 Terms & Conditions

<u>Employer:</u>	Cyrenians
<u>Line Manager:</u>	Food Education Manager
<u>Workplace:</u>	Cyrenians Cook School
<u>Working Hours:</u>	26 hours per week (worked over 4 days, including Mondays, Tuesday and Thursdays)
<u>Annual Leave</u>	25 days plus 10 public holidays pro rata
<u>Salary:</u>	£24,411 to £25,233 per annum pro rata (scale points 16 to 19) This equates to £17,154 per annum for a 26-hour week on SCP16.
<u>Pension:</u>	Auto-enrolment into Qualifying Workplace Pension Scheme (QWPS) which is a Group Stakeholder Pension Scheme paid by salary exchange. 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>Duration:</u>	Funded until 30 th September 2030
<u>Disclosure:</u>	PVG membership for adults and children required

5 Application Deadline and Interview Dates

Closing date:	12 noon on Monday 8 th December 2025
Interview date:	Week commencing 15 th December 2025
Second stage:	TBC

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



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