

Job Description

Community Food worker

Food Education

Full time - 37 hours per week

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

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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 Community Food Worker will run a minimum of three **community cook clubs** per week.

Currently these are on a Wednesday (with young people) and a Thursday (with participants from our cooking classes). The aim is for these to be maintained and for additional weekly clubs to be introduced.

You will also take a leading role in our **social eating spaces**. These are weekly meals hosted by other organisations; currently at the Heart of Newhaven with a second due to launch in early 2026 and a third to be developed.

You will provide initial support to organisations to get these community events up and running, then oversee the preparation and delivery of food for each weekly meal.

You will also support 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 within Food Education, to be involved in growing our service as well as our reach beyond Edinburgh.

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As part of the Food Education team, this role will be supported by a part-time Assistant Community Food worker and work in conjunction with our Community Food Event Developer; as well as the Food Education Manager.

This will ensure good communication within a small team, encourage the sharing of ideas and best practice, contribute to your learning and development, and ideally enable staff to cover for each other on the occasions that this may be required.

2 Tasks and Responsibilities

Community Cook Clubs

- Maintain our current cook clubs
- Identify opportunities for further cook clubs to ensure we deliver at least three per week.
- Teach and support participants to build on their cooking skills

Cooking Skills Sessions

- Develop, plan and deliver three sessions per week: one slow-cooker skills (where participants will prepare food to take away with them) and two 'Chop & Chat' sessions (where the food prepared will go to others)

Social Eating Spaces

- Oversee the preparation of food for each social eating space meal
- Ensure the food is delivered to the venue
- Maintain good relationships and good communication with the hosting organisations
- Progress the launch of the second social eating space (to launch in early 2026)
- Develop a third social eating space
 - Identifying hosting partner
 - Provide support and guidance around how to deliver a social eating space, such as: food handling and storage; resources required; risk assessments; and how to bring people together

Volunteers

- Recruit and support volunteers in line with Cyrenians volunteer processes
- Identify and support 4 volunteers/trainees to become Advocates for Change

Monitoring & Evaluation

- Keep accurate records; collect stories and feedback for reporting and demonstrating social impact of the project.
- Use Outcome Star to support and measure the journey of change for all participants in our cooking skills sessions.

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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
- Carry out and review risk assessments for all activities
- Ensure all volunteers and participants receive appropriate training when involved in food preparation and other activities, ensuring safety at all times

Other Duties

- Led by the Food Education Manager, you will input to the development of a 'Farm to fork' course, with involvement from our Green Skills Centre and Community gardens
- Participate in staff meetings, training and supervision.
- 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	
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
Excellent interpersonal skills and the ability to work with a range of individuals including those with complex needs	Essential
Good IT and written communication skills	Essential
Experience of monitoring, evaluating and reporting to demonstrate impact of work	Essential
Skills and Attributes	
Good 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	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	Essential

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4 Terms & Conditions

<u>Employer:</u>	Cyrenians
<u>Line Manager:</u>	Food Education Manager
<u>Workplace:</u>	Cyrenians Cook School
<u>Working Hours:</u>	37 hours per week
<u>Annual Leave</u>	25 days plus 10 public holidays pro rata
<u>Salary:</u>	£25,352 to £27,907 per annum pro rata (scale points 20 to 24)
<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>Duration:</u>	Funded until 30 th September 2030
<u>Disclosure:</u>	PVG membership (adults and children) is required

5 Application Deadline and Interview Dates

Closing date:	12 noon on Monday 8 th December 2025
Interview date:	Interviews will be held during the week of 15 th December
Second stage:	TBC

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

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