

**ROLE DESCRIPTION -
COMMUNITY MEMBER WITH SHARED RESPONSIBILITY for the KITCHEN**

Specific Responsibilities

- Planning, preparing and cooking meals for guests and residents, between ~ 10-80 people.
- Sharing responsibility for the ordering of food and supplies, whilst ensuring healthy budgeting controls.
- Specific interest in vegan & gluten-free cooking and baking, and perhaps preservation and fermentation.
- Ensuring best use of our own seasonal garden produce by collaborating with our grower and garden team before ordering supplies.
- Ensuring Health & Hygiene, and Health & Safety are understood and adhered to by all working in the kitchen to maintain our five-star hygiene rating and that the kitchen is a safe and pleasant place to work.
- Ensuring good waste-management through appropriate composting, recycling, and reusing.
- Supporting and enabling volunteers and other residents through appropriate training, mentoring and skill-sharing.

General expectations

- Working in collaboration with other community members.
- Sharing in the daily responsibilities of the resident community (cooking, cleaning, coordinating, etc.).
- Working with us toward environmental sustainability wherever possible and encouraging others to do so.
- Sharing the responsibility for making new volunteers, residents, lodgers, guests and visitors welcome.
- Attending all required meetings, and participating in the Sensory-Executive Method that informs decision-making at Braziers Park.