

Title: Food Security Volunteer – Café Crew

Purpose:

The core purpose of a cafe helper is to assist in the preparation and serving of nutritious meals for students in need, ensuring that food is cooked and served safely, and maintaining a clean and organized kitchen workspace.

Job Classification:

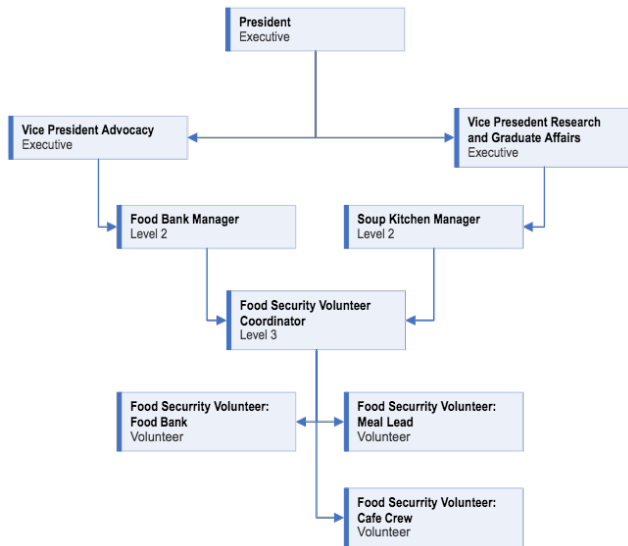
Volunteer

Compensation:

This position is not compensated monetarily. Food Security Volunteers are expected to commit at least one hour per week on average.

Reporting and Supervision:

This position reports to the Food Security Volunteer Coordinator. During shifts, this position will report to the Meal Lead, or Soup Kitchen Manager as required.



Duties and Responsibilities:

Essential Duties

Maintain a clean and organized kitchen workspace to reduce the risk of foodborne illnesses.

Assist with food preparation, including chopping, slicing, and dicing, to ensure timely and efficient meal preparation.

Follow food safety and hygiene regulations to ensure all food is cooked and served safely.

Serve food and provide compassionate and attentive customer service

Cleaning equipment and work area using recommended cleaning agents and following established procedures

Package meals in containers and distribute meals to clients when required.

Other Duties

None

Key Responsibilities

Learn meal preparation from the Meal Leads and assist as necessary.

Governance and Service

There are no governance or service responsibilities with this position.

Required Qualifications:

Education

Be a student at MSVU enrolled in at least 0.5 credits, one audit course, or a thesis.

Experience

No prior experience is required.

Knowledge, Skill and Abilities

Ability to perform basic cooking tasks such as chopping, slicing, and dicing (beginner level).

Behavioural Competencies

A deep passion for addressing food insecurity, and helping others.

Good communication and teamwork skills to work collaboratively with other volunteers and staff members.

A commitment to maintaining a clean and safe kitchen environment to reduce the risk of foodborne illnesses.

Preferred Qualifications:

Previous experience in customer service, and food preparation are assets.

Study in a field related to food security, social justice, hospitality, or nutrition are assets.

Mental/Physical Effort and Working Conditions:

The work environment can be noisy, fast-paced, and require standing for long periods of time. It may also involve working in a hot and humid environment, and handling sharp tools and equipment.

The job requires good physical stamina and the ability to perform physically demanding tasks, such as lifting heavy objects, bending, and twisting.

People in this position must follow strict safety guidelines to prevent accidents, such as wearing protective clothing and using kitchen equipment safely.

Commented [KA1]: This now matches the recommended change to cleaning duties in the Soup Kitchen Manager Description.

Commented [KA2]: This is something we did during covid, when self serve was not allowed under public health regulations. I have added "when required" to show it may not be required all the time.

People in this role will be interacting with students experiencing food insecurity, who may themselves be experiencing high levels of stress. This can be stressful for those working in this position.

