

Title: Food Security Volunteer – Meal Lead

Purpose:

To lead the preparation of free, healthy and nutritious meals for the MSVU community.

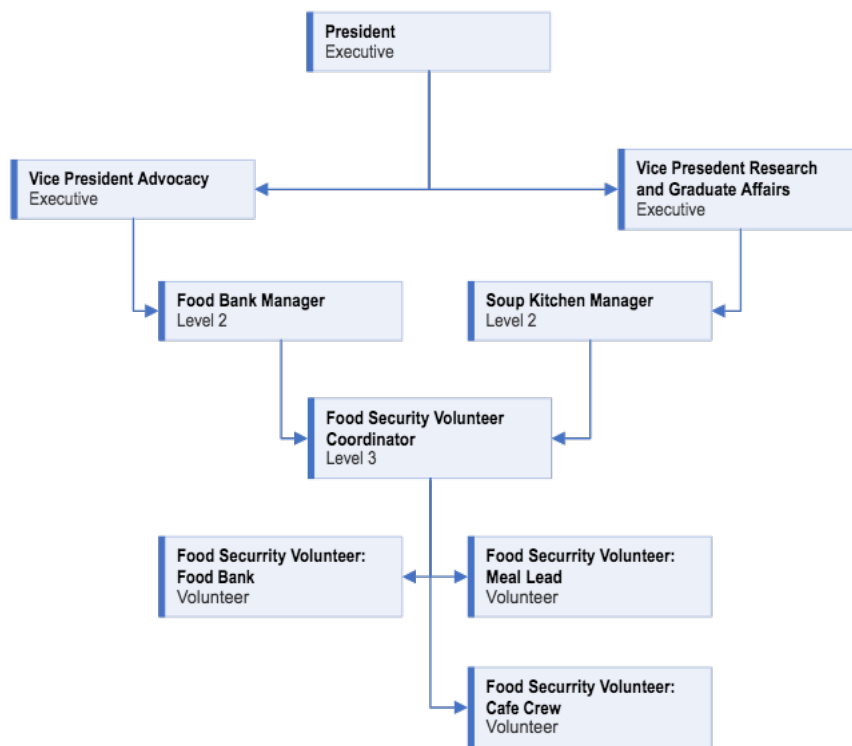
Job Classification:

Volunteer

Compensation:

This position is not compensated monetarily.

Reporting and Supervision:



Duties and Responsibilities:

Essential Duties

Prepare meals according to established menu and recipe guidelines, with a focus on meeting the nutritional needs of those who are food insecure.

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

Follow all health and safety guidelines to prevent the spread of food-borne illnesses.

Other Duties

None

Key Responsibilities

Help manage inventory, including ordering and stocking supplies, to ensure a sufficient supply of ingredients for meal preparation.

Collaborate with the kitchen team to ensure smooth and efficient meal preparation and serving.

Receive directions from the Soup Kitchen Manager.

Governance and Service

There are no governance or service responsibilities associated 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

Previous experience in cooking or food preparation is required, but this does not need to be professional experience.

Knowledge, Skill and Abilities

Ability to follow recipes and directions accurately to ensure consistent quality of meals

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 is an asset.

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

Previous experience as a Café Crew volunteer is an asset.

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.

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.

