

Person Specification – Community Cook



This is an exciting opportunity for someone who is enthusiastic about engaging people in all aspects of food and drink, with a friendly personality, and a non-judgemental and positive attitude. You will have a genuine interest in building a community where everyone can afford to eat good, healthy and sustainable food. You will demonstrate commitment to supporting our members, volunteers, and the wider community to make Kirkcaldy a greener and fairer place to live.

Essential

Qualifications and experience

- Experience of leading food and cooking programmes in a kitchen environment to a professional standard.
- Highly motivated and able to cook a wide range of foods and cuisines with, and the ability to guide, learners of all ages and experience.
- Passionate about all aspects of food and drink and highly motivated to share skills and knowledge with others.
- Current REHIS Intermediate Food Hygiene certificate or higher.
- Experience of managing resources and equipment.
- Ability to travel in the local area

Knowledge

- Knowledge of a range of cooking techniques and methods.
- Knowledge and understanding of the benefits of sustainable food and waste reduction.
- Understanding of the causes and impact of food insecurity.
- Awareness of the community and voluntary sector.

Skills

- Excellent communication and IT skills, and experience of leading food activities.
- Experience of working independently and as part of a team.
- Proven ability to plan a diverse workload to a deadline and use initiative.
- Knowledge and experience of developing programme materials.
- IT Skills

Desirable

Qualifications and experience

- Knowledge and understanding of social enterprise.
- Experience of working with or within the community and voluntary sector and working with volunteers.
- Experience of carrying out regular monitoring and evaluation with participants.
- Experience of developing materials for events and workshops

