

## Job Description

# Community Food Worker - Edinburgh

This is a maternity cover post until 30<sup>th</sup> June 2025

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.

Our mission is 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.

Our way of working is built on four core values, which are at the heart of all our work and decisions:

**Compassion      Respect      Integrity      Innovation**

[Read more about us and our values](#)

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## 1 General

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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. This is the basis of the Food Education Services one of which is our Community Cook Clubs, based at Jane Street in Leith Edinburgh. [The Food Education Services](#) provides opportunities for people and organisations to access food, improve their health and wellbeing, and to develop skills and confidence around cooking, in order to move towards a more settled life through good food.

The Food Education Service consists of distinct but interactive strands that work together in achieving the overall aims of the Programme:

- Community Cook Clubs
- Chop and Chat
- Cooking Skills classes
- Slow cooking classes
- Training and qualifications

Our Food Education team are passionate about cooking, teaching people about the health benefits of using fresh ingredients to make meals from scratch, and passing on budgeting tips for keeping food bills as low as possible whilst eating well. We also place enormous importance on the social benefits of cooking and sharing a meal with others.

Further details about The Food Education Service can be found at [www.cyrenians.scot](http://www.cyrenians.scot).

This diverse and interesting role will deliver and sustain our well-established Community cook clubs for young people (age 13+) as well as our group for new Polish mums.

Our Community Cook clubs have for many years ensured that people in our community not only have something to eat, but also someone to eat with. Our Community cook club programme harnesses the power of food and eating together to support young people's mental health and wellbeing.

This role will assist the participants to learn new skills; to develop a sense of belonging and self-worth; to enjoy the 'here' and 'now'; create new friendships and build new relationships.

This work is funded by **Thrive Edinburgh**. Thrive envision a city where every individual realises their own potential, can cope with the normal stresses of life, can work productively and fruitfully, and is able to contribute to their community. Our ability to thrive as human beings and as a city is closely tied to our mental health.

The Community Food Worker will be a member of our Food Education team. The post holder will work closely with the Food Education Manager who has direct responsibility for the overall delivery of the Food Education Programme.

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## **2 Tasks and Responsibilities**

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### **Overall**

Support the Food Education team to deliver the project:

- Deliver and sustain our existing 3 community cook clubs and mum's group
- Plan a weekly menu with the young people utilising what is available in FareShare and shopping as needed for supplementary ingredients
- Plan activities including cultural experiences and days out utilising the assets of the city with, and for, the young people and mums during the school holidays
- Collect quantitative and qualitative data including questionnaires, case studies, stories of change to demonstrate impact for reporting to funders
- Manage and implement Health and Safety requirements, policies and procedures and ensure systems are adhered to and reviewed as appropriate.
- Work with local stakeholders and other third sector organisations to identify community needs and promote our food education services to their service users.

### **Other Duties**

- Participate in staff meetings, training and supervision.
- Maintain and establish new working relationships with outside agencies, partners and funders associated with the Food Education Service to maximise our reach.
- Contribute flexibility and professionally to the general well-being of the charity and assist in promoting the work of Cyrenians.
- Take on other tasks as requested by the Food Education Manager including supporting other members of the team and their projects as and when required

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### 3 Person Specification

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#### Skills 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
Self-motivated with excellent planning and organisational skills	Essential
Good interpersonal skills and the ability to engage with people from a variety of backgrounds	Essential
Knowledge of healthy eating guidelines	Desirable
Experience of monitoring, evaluating and reporting to demonstrate impact of work	Desirable
Knowledge of organisations that provide support for vulnerable individuals and groups	Desirable

#### Training and qualifications

REHIS (Royal Environmental Health Institute of Scotland) Elementary Food Hygiene Certificate <b>or equivalent</b>	Essential
REHIS Good Food Good Health certificate (training will be provided as part of the induction process if not)	Desirable

#### Values and attributes

Good team player and able to work on own initiative	Essential
Positive and creative approach to problem solving	Essential
Ability to deliver to set timescales	Essential
Patient and respectful of all people, whatever their background or presenting behaviour	Essential
Willing to be flexible to fulfil the requirements of the role	Essential

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### 4 Terms & Conditions

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<u>Employer:</u>	Cyrenians
<u>Accountability:</u>	Cyrenians Board of Trustees (via Cyrenians Chief Executive Officer)
<u>Line Manager:</u>	Food Education Manager
<u>Liaison with:</u>	Good Food team and other Cyrenians staff, stakeholders and agencies, food industry, voluntary sector as needed
<u>Reporting:</u>	Report against work plan at regular support and supervision meetings
<u>Workplace:</u>	Cook school with regular travel to cook club venues- Leith Community Centre and Valley Park Community Centre.
<u>Working Hours:</u>	26 hours per week. Flexible working in line with cook club delivery, including occasional out of hours work (e.g. occasional weekend or early evening)
<u>Annual Leave:</u>	25 days plus 10 public holidays pro rata
<u>Salary scale:</u>	£25,101 pro-rata (scale point 20) This equates to £17,638 per annum for a 26-hour week.

Pension: 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%)

Duration: Maternity cover until 30<sup>th</sup> June 2025

Disclosure: PVG membership is required

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## **5 Application deadline and Interview dates**

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Closing date: 12 noon on Monday 13<sup>th</sup> May 2024

Interview date: week commencing 20<sup>th</sup> May 2024

Stage 2 date: week commencing 27<sup>th</sup> May 2024

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

Further information can be found at [www.cyrenians.scot](http://www.cyrenians.scot)