

Job title: Community Chef



Location: Carney's Community, 30 Petworth St, Battersea, SW11 4QW.

Pay: £13.85 per hour.

Hours: 12 Hours per week.

Mondays 3.15pm-8.15pm, Wednesdays 3.15pm-8.15pm and 2 hours within the week for admin, shopping, meetings or training, which can be worked flexibly upon agreement with your line manager. *You are eligible for a 30-minute unpaid break within these hours if you wish to take it, this will bring the start time earlier to 2.45pm.* Additional hours may be available from time to time, for example for events requiring food or specific training requirements.

To apply: Send your CV and a completed application form to hannah.tulloch@carneyscommunity.org by 12/10/25.

Job Description

The purpose of the job is to lead the kitchen and our Fit and Fed project, to provide a healthy and nutritious meal to around 40 of our young people and staff after the boxing sessions. You will be the sole cook, planning, preparing, cooking and serving a hot meal twice a week, with occasional support from participant volunteers. The Community Chef will take a lead role in food safety and hygiene systems, ordering, collecting and managing stock, equipment, and the use of the kitchen. The community chef will also train any participant volunteers supporting with the project.

Duties specific to the role

1. Coordinate and facilitate the "Fit and Fed" project.
2. Be the sole cook planning the menu, preparing, cooking and serving meals for around 40 people twice a week.
3. Receiving and utilising food donations within meals.
4. Purchasing ingredients for meals, via online order.
5. Planning menus and incorporating dietary requirements of young people (e.g. Vegetarian, halal).
6. Tidying and Cleaning the kitchen before and after each use.
7. Work with the team to support young people, being part of briefings and de-briefings, planning any food activities and developing the project as needed.
8. Develop positive relationships with the young people, acting as a positive role model for them.
9. Follow all systems and procedures related to food hygiene and safety, environmental health and health and safety, maintaining accurate records.
10. Identify, support and train participant volunteers helping with the Fit and Fed project.
11. Help monitor and evaluate the success of the Fit and Fed programme, providing reports when required.
12. Work with the youth team to engage young people participating in Fit and Fed in the design, delivery and evaluation of the programme.

General duties

1. Attend regular supervision and team meetings as agreed with line manager.
2. Carry out all duties in accordance with Carney's Community's Equal Opportunities policy, actively promoting equality and seeking to prevent and overcome disadvantage and discrimination.
3. Use information technology to research information and record registers and/or contact sheets, on participants worked with, and oversee all administrative arrangements required.
4. Ensure that legislation and internal policies relating to the health safety and protection of young people, staff and the general public is complied with at all times
5. Maintain appropriate boundaries and confidentiality with young people, staff and volunteers.
6. Attend training events and undertake other professional development.
7. To be fully aware of the principles of safeguarding as they apply to children and adults in relation to your role.
8. To work within the Carney's Community policies and procedures, and adhere to instructions provided by members of the Carney's management team.
9. Any other tasks that are requested of you by the CEO or other managers which reasonably fit within your capabilities and broad role description.

Person specification

The ideal candidate will have experience of planning, preparing and cooking meals for large groups. They will have experience in a professional kitchen setting (including at a charity or community centre). They will be required to demonstrate good organisational and communication skills, the ability to work with a range of people, work well in a team and use their own initiative too. They will have a passion for food, cooking and sharing skills and encouraging learning. They will be an experienced cook comfortable with cooking a range of cuisines (specifically healthy and nutritious meals), an interest in sustainable food, and be an advocate for reducing food waste.

The below experience/ability is essential to this role:

- Experience of leading the planning and preparation of meals for large groups (20+)
- Experience working or volunteering in a professional kitchen setting
- Organised and able to work independently with minimal supervision
- A strong interest in the local community and supporting disadvantaged young people
- Ability to work as part of a team
- Good verbal communication skills, with adults and young people.

The below experience/ability is desirable but not essential:

- Experience working/volunteering with disadvantaged young people.
- Experience working/volunteering in a community centre or charitable setting
- Food and hygiene level 2
- Experience of maintain records related to kitchen hygiene, health and safety and stock management
- Good oral and written communication and IT skills

About Carney's Community

Carney's Community exists to support all young people but target our resources on those who face poverty, are in the care system, impacted by gun and knife crime, families misusing substances, domestic abuse and many who have been excluded from school or involved in the criminal justice system. Carney's works differently by providing long term consistent unconditional support, unlike much statutory provision. We provide a safe space and engage young people in positive activities including boxing, skills workshops, social activities, mentoring and one to one intensive key work. Carney's Community was started in 2011, combining the expertise of youth worker George Turner with boxing coach Mark Reigate to help young disadvantaged people to turn their lives around. Inspired by boxing legend Mick Carney, this charity offers a unique approach to mentoring that empowers young people with everything they need to be the best they can be.

For our young people we strive for equality and aim to:

- Improve Physical and Mental Health
- Improve education, skills and employability
- Improve Community Engagement
- Reduce Offending and Reoffending

Carney's Community's Values

Overall, Carney's Community believes that by empowering young people through mentoring, participation and focusing on their strengths, they can improve not only their future opportunities, but also their local communities. We believe young people have huge potential, which is why we work to create shared experiences through our activities and empower people to use their imagination to develop dreams into reality. Carney's Community encourages action against injustice and promotes proactivity, ensuring the young people play a central part in the transformation of the neighbourhood as well as their own lives.