

Corporate Cooking Events Coordinator

About the role

Position Title: Corporate Cooking Events Coordinator

Reports to: Senior Corporate Partnerships Manager

Hours: 7 hours per session (8.30am - 3.30pm or 11.00am - 6pm). Days and frequency of

sessions variable, dependent on bookings

Pay: £12.00 per hour (Living Wage)

Location: Birmingham

Contract: Zero hours employee, fixed term contract for 12 months (to be reviewed after 9

months)

Position Summary

FoodCycle is all about tackling food poverty and social isolation through connecting communities over a delicious plate of food. This role is an exciting opportunity to help support the mission of the charity through a programme of income-generating corporate cooking teambuilding challenges. We have been running these successfully in London for a number of years and are now looking to replicate the model outside London, starting with a pilot in central Birmingham.

We are seeking a motivated, energetic, people-orientated person who is looking for a flexible role that has the potential to grow, dependant on corporate bookings. If you have a love of food, strong organisational skills and enjoy creating fun and engaging teambuilding sessions, then this is the role for you!

Roles and Responsibilities

- Facilitate and run Food Invention Challenges in a kitchen facility in central Birmingham, collaborating with corporate teams, local stakeholders and venue
- Coordinate event logistics such as venue and equipment setup, food collection and meal deliveries to local community organisations
- Create a warm, engaging environment during session, and able to confidently talk about FoodCycle mission as a charity.
- Ensure that the cooking sessions adhere to health and safety regulations
- Collaborate with the Fundraising Officer to plan Food Invention Challenges, ensuring alignment with organisational goals and objectives

Person Specification

Proven Experience of

- Ability to talk to people confidently about organisation mission
- Being customer service orientated
- Great organisational skills, with an ability to log and file important data accurately
- Relationship building with corporates
- Working in kitchens / hospitality

FoodCycle is a company limited by guarantee (number 7101349) and a registered charity in England and Wales (number 1134423).











	Confidently leading a cooking team / team building event
Skills, knowledge, ability	 Excellent organisational and project management skills Effective communication and interpersonal skills, with the ability to work collaboratively, as well as engage diverse groups of people Previous experience in event coordination or project leadership Knowledge of health and safety regulations related to food handling and event management Knowledge of cooking
Personal Attributes	 Enjoys working with variety of people and confident to speak publicly Flexibility to work ad hoc hours based on event schedules and availability of corporate clients Resilience and adaptability in navigating challenges and overcoming obstacles Self-motivated and able to work with minimal supervision
Values	 Honest and trustworthy Commitment to FoodCycle's charitable objectives and ethics Open Balanced and fair Passion for food and people

Working at FoodCycle

Holidays: 26.5 working days (this includes 3.5 days for the Christmas close down), pro rata based on FTE/working hours. Plus additional holiday for length of service, up to a maximum of 30 days (pro rata).

Pension: Staff are automatically enrolled after three months into our pension scheme unless you choose to opt out. **Flexible working:** We encourage flexible working and allow staff to manage their own schedules. Some roles will

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require occasional evening and weekend working.

Health Care: Allows staff to claim money back on healthcare bills and includes access to telephone counselling and online GP appointments.

Wellbeing Hour: Staff are encouraged to one hour per week (on top of their regular break time) to use for their personal wellbeing. This could involve taking a walk, going to the gym or having a longer lunch break.

Training: We believe in the development of our staff - we are committed to providing relevant training and development opportunities to all staff.

Equipment: Whilst working with FoodCycle you will be provided with a work mobile and laptop.

Equal Opportunities: FoodCycle is an equal opportunity employer and values diversity.

London Head Office: For those that live within commutable distance of Vauxhall, we have a Head Office where you can choose to work from.

Team away days and socials: With a workforce based all over the UK we have annual all team in-person, away day, team get-togethers, regional socials, virtual all team check-ins and informal on-line catch-ups – we've even started a virtual book club!

The role advertised is 'Regulated Activity' and as such is not exempt from the Rehabilitation of Offenders Act 1974 . Successful candidates will be subject to an enhanced DBS disclosure check

Applying for this role

What to send: A cover letter stating how you meet our person specification and a CV

Deadline for your application: 11.59pm on 7th May 2024.

Shortlisted candidates will need to complete a 30 minute task prior to being invited to interview.

Interviews will take place: w/c 13th May 2024

Safeguarding Statement

Safeguarding is everyone's business – FoodCycle is committed to safeguarding and promoting the welfare / wellbeing of children, young people and adults at risk. It expects all staff and volunteers to share this commitment.









