

Sticky Business Volunteer



Volunteering with: Sticky Business

Responsibilities

Following food hygiene processes and procedures
Harvesting and preparing fruit and vegetables for cooking
Cooking a range of preserves (with staff support and training)
Jarring and bottling preserves
Labelling preserves
Delivering preserves
Supporting at sales events

Skills and experience needed

Cooking experience -this could be in a professional kitchen or at home
Knowledge of food hygiene good practise and/or willingness to participate in training
Reliability, this is important for continuity and trust.



Skills development offered

- In-house training when available
- Food hygiene training

Support available

- Reasonable vehicle mileage or public transport costs will be reimbursed
- Personal protective equipment will be supplied when needed
- A full induction to the site and role

Time commitment

Ideally 1 day a week 9am-3.30pm (hours can be discussed e.g. to fit in with childcare) for a minimum of 6 months. The continuity is important for our participants and staff.
There may be some training to complete outside of this time.

Any other relevant information

You will be required to provide 2 references

You may be required to get a DBS check, Scotswood Garden will support with this and cover all costs.
We're always looking for help with our community events and we may ask if you would be willing to get involved. There's no obligation to do so, but this may be an additional activity for you to join in with.

Scotswood Garden operates comprehensive safeguarding and Health and Safety policies that all volunteers are required to adhere to.