

Swan Kitchens café/catering volunteer

There are different roles available in the café and volunteers can select one, or a combination of roles, following your meeting with a staff member and/or the catering coordinator.

Kitchen porter

You'll help to keep a kitchen running smoothly by making sure everything is clean, tidy, safe and hygienic.

Your day-to-day tasks could include:

- Unloading deliveries;
- Organising the storeroom;
- Collecting and washing pots, pans, plates and cutlery;
- Getting pots, pans plates and cutlery back into use quickly;
- Washing and disinfecting kitchen appliances, work surfaces, floors and walls;
- Making sure kitchen equipment is properly stored;
- Removing and recycling waste from the kitchen;
- You might also help with basic food preparation.

Customer service assistant

You'll help on café counter; taking orders, serving customers and keeping the cafe area tidy

Your day-to-day tasks could include:

- Greeting customers as they arrive;
- Serving food and drinks;
- Make sure tables are clean and tidy;
- Helping with food safety documentation (for example cleaning schedules, temperature checks);
- Packing and labelling food items;
- Helping with food and drink display;
- Answer customer questions and making sure that customers enjoy their experience.

Food prep assistant

You'll help in the kitchen, preparing food to be sold to customers in the cafe

Your day-to-day tasks could include:

- Supporting chefs in a specific work section, i.e. working on desserts or soup;
- Washing, peeling and preparing food items;
- Using a variety of kitchen equipment such as mixers, knives and cutters;
- Unloading and helping sort deliveries;
- Organising food and equipment storage;
- Helping with the cleaning schedule;
- Completing kitchen documentation, such as allergen paperwork and temperature checks.