eat club Cook/Chef – Session Leader Job Description

We are Eat Club, a youth charity, and we are looking for skilled chefs to teach the next generation of young Londoners how to cook.

Session Leader

Being a Session Leader with Eat Club is a great opportunity to hone planning, cooking, and teaching skills in a lively community environment where participants and spaces vary from one course to the next.

We are looking for role models to inspire the diverse groups of young Londoners we work with, and so we are particularly keen for chefs from a global majority background to step into the role.

What you will do

Deliver successful sessions that enable participants to learn how to prepare healthy, affordable, and delicious food in a welcoming, clean, safe, and enjoyable environment:

- Plan and deliver Eat Club's cooking courses in community kitchens across London (including procuring all ingredients in line with food budget)
- Guide young session attendees in preparing a two/three-course meal
- Facilitate the shared enjoyment of the food through a convivial meal at the end of the session
- Report back on session outcomes throughout the course to ensure that the sessions meet the needs of the participants
- Participate in training sessions organised by Eat Club as appropriate. The session leader will be provided with the training, support, and teaching materials relevant to the tasks and responsibilities associated with the role

What are we looking for?

We are looking for professional cooks/chefs with passion for food and food education with:

- Excellent organisational skills and attention to detail
- Excellent time keeping skills
- Excellent people skills, able to inspire, engage and train members of a small group
- Team player
- Detailed knowledge of food, sustainability, healthy eating, and cooking on a budget

Essential requirements

- Must be able to legally work in the UK
- Be registered as self-employed with HMRC
- Can hold a valid DBS (Eat Club can help with the application)
- Can hold a valid Food & Hygiene level 2 for catering certificate (Eat Club can support in achieving the accreditation)

What we pay and expect from our team

Pay	Per session you will earn around £76 (£25.30 p/h)*. The majority of sessions are 2 hours long; you will get paid an extra hour for planning, shopping and reporting.
Hours of work	**We expect you to run at least two sessions per week, and require you to commit to delivering a full 6-week course.**
Location	Sessions are delivered from a variety of partner kitchens around London

* Pay is £13.15 an hour during training

We particularly welcome applications from Black and global majority candidates as these groups are currently under-represented in our delivery team. Eat Club is an equal opportunities employer and actively seek applications from qualified candidates irrespective of race, sex, gender, religion, or disability. We are committed to building a diverse workforce and welcomes applications from all individuals.

Please send your CV + a cover letter outlining your suitability to the role and why you would like to join our team, to Ruth at: info@eat-club.org