

Cook/Chef – Session Leader Job Description

If you are searching for exciting ways to change your career and make a difference to the lives of young people - join our team!

We are looking for skilled cooks/chefs with a keen interest in working with young people. You should be passionate about using food as a tool to empower young Londoners, fostering healthy eating habits and helping them build confidence and self-reliance. 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

The Session Leader strives to 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 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:

- Enjoy working with children and young people
- 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](#)
- Hold a valid DBS (Eat Club can help with the application)
- 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	You will earn £76 for each 2-hour long session (you will get paid for an extra hour in order to plan, source food, travel and report, paid at £25.30 per hour) Pay is £13.15 an hour during training
Hours of work	<ul style="list-style-type: none">• Majority of sessions take place in the afternoon/evening and are 2-hour long• You will have the option to choose course/s (timings and locations) that work best for you at the start of each term
Location	Sessions are delivered from a variety of partner kitchens around London (We are looking for candidates who can commit to working in the following boroughs: Brent, Hammersmith & Fulham, Kensington & Chelsea, Lambeth, Southwark, Westminster, Tower Hamlets and Newham)
Expectations	<ul style="list-style-type: none">• Be responsive to communication• Deliver a minimum of one session per week and commit to delivering the full 6-week course• Make sure sessions meet their desired outcomes as listed in our Session Booklet

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. **We particularly welcome applications from black and global majority candidates as these groups are currently under-represented in our delivery team.**

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

