



ROLE PROFILE

BAKING VOLUNTEER

Volunteers will work independently of the catering team (although they will be available to assist if required) baking for patients, families and staff. Baking Volunteers can also assist with catering for in-house events such as theme meals, remembrance services or parties.

This is a role which involves spending time within a clinical environment as the baking is completed within the hospice kitchen.

RESPONSIBILITIES

- Baking fresh cakes, pastries, cookies – what you bake is up to you – we provide the ingredients
- Awareness of the importance of allergy management
- Clearing up the area once baking has finished

TIME COMMITMENT

- Flexible – usually around 2 – 3 hours to make, bake and tidy up
- Can be any day of week – ideally Monday - Saturday

EXPERIENCE & TRAINING

- Home baking is all the experience you need
- You will be asked to complete some online training with regards to food hygiene, and you will be supervised by our Catering Team

QUALITIES REQUIRED

- Approachable and friendly with a team-oriented attitude
- Willingness to work in the clinical environment

BENEFITS

- Working as part of a fantastic team, and the opportunity to meet a variety of people
- Complimentary lunch and beverages and all PPE are provided
- A huge sense of satisfaction in knowing you are helping others and making a difference
- •Volunteers may claim reasonable travel expenses to and from shifts in line with the organisations expense policy
- Potential to learn new skills