



Volunteer Job Description

Hospitality - Kitchen

About The Mustard Seed

The Mustard Seed is a non-profit organization devoted to fighting hunger and restoring faith in Greater Victoria. We provide many crucial services for people in need. From food to friendship, we aim to meet the physical, relational, and spiritual needs of the whole person. Our operations are nearly 100 percent community funded; these include the region's largest and most accessible Food Bank, the Food Security Distribution Centre serving 60+ organizations in the capital region, Family back-to-school and Christmas supports, Hospitality programs, services at Hope Farm Healing Centre as well as Church services.

Job Summary

Our kitchen volunteers are essential for making sure that we have food ready every day to serve to members of the community. As the kitchen at the Queens Street site does not have full cooking facilities, the more intensive preparation and cooking takes place in advance of service at our warehouse kitchen. The kitchen volunteers at Queens are responsible for assembling dozens of sandwiches and for completing the final steps of preparing the hot lunches that we serve every day. This role is fast paced and requires excellent multi-tasking skills and attention to detail, as there are always several things happening in the kitchen at once.

Key Responsibilities

- Basic food preparation (chopping vegetables, etc.)
- Assembling salads & sandwiches
- Plating hot food for service

Required Training/Skills

- Acceptable criminal record check
- Ability & willingness to stand and walk for long periods of time
- Ability to perform repetitive movements
- Ability to multi-task
- Must be a team player
- Must be consistent & reliable
- Must be comfortable in a fast-paced and demanding environment
- Must have good communication skills & be willing to ask for help when needed
- Must be flexible and able to prioritize tasks
- Should have basic food knowledge (expiration dates, mold, balanced diet)
- Food Safe and kitchen experience are **not necessary**

Benefits

- Positive community impact & sense of personal fulfilment
- The knowledge that you are contributing to a solution for local food insecurity
- Playing a role in reducing food waste

- Opportunity to learn more about food production and hone your culinary skills
- Social connections
- Lunch provided by the Mustard Seed's own chef

Reporting to: Hospitality Managers

Length of Commitment: Minimum of 6 months

Probationary Period: 3 months

Hours: one shift per week, from 8:30am-1:30pm Mon-Fri with some flexibility

Location: 625 Queens ave , Victoria

Position Created On:

For more information contact:

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www.mustardseed.ca