



## CANAL CAMP COOK: OVERVIEW

<b>Role Title</b>	Canal Camp Cook
<b>Responsible to</b>	Canal Camp Leader
<b>Location</b>	Nation wide
<b>What they do</b>	Your main role is to feed 12-18 hungry Canal Camp volunteers. If you've been on one of our Canal Camps before you will know the camp cook is the most important person!
<b>Why it matters</b>	<p>Every year WRG runs between 16-20 Summer Canal Camps and this means we need to find more than 60 volunteer Canal Camp leaders and assistant leaders each year.</p> <p>We restore canals because they are a key part of our 21<sup>st</sup> century green-blue infrastructure – acting as a huge, linear national park, connecting communities, providing safe havens for wildlife and spaces for people to enjoy and relax in. They are also an important part of our industrial heritage and could play an important role going forward in protecting us from flooding due to climate change.</p>
<b>What's involved</b>	<p>The cook's main role is to cook dinner for the volunteers each night, as well as carry out the shopping, ensuring there is enough food for breakfast and lunch.</p> <p>How the leadership team decide to run the rest of the cooking is up to them – some cooks prepare and cook breakfast and lunch, whilst others ask for volunteers and helpers. Cooks can also have the night off and organise for a BBQ or a Fish and Chip night. Cooking for 18 hungry volunteers doesn't have to be a daunting task and WRG has created a set of Guidance Notes for the Cooks to help them through each task.</p>

## DETAILS

<p><b>Time Commitment</b></p>	<p>As a cook you need to be able to give up a week of your time to cook for our team of Canal Camp volunteers.</p> <p>Time commitment varies depending on the nature of the camp and level of planning required but we anticipate it will involve 5-10 hours in the month before the camp.</p> <p>And will include:</p> <ul style="list-style-type: none"> <li>• Attendance at the Leaders Training Day (21<sup>st</sup> May).</li> <li>• 7 days on a Canal Camp</li> </ul>
<p><b>Main Tasks</b></p>	<p>The role will involve:</p> <ul style="list-style-type: none"> <li>• Cooking for 12-18 volunteers and accommodating dietary requirements (including allergens).</li> <li>• Completing daily food hygiene checks and catering paperwork such as fridge temperature checks, food hygiene awareness information sheets and allergen checklists.</li> <li>• Attending the <b>Leaders Training Day</b> on Saturday 21<sup>st</sup> May.</li> </ul>
<p><b>Required skills and experience</b></p>	<p>No skills or experience required. We will organise a free online Level 2 Food Hygiene course for all Canal Camp Cooks.</p>
<p><b>Training and Support</b></p>	<p>You will receive ongoing support and resources from WRG Staff Team (Jenny Morris and Jonathan Green) and Technical Support Officer (Mikk Bradley).</p> <ul style="list-style-type: none"> <li>• We will arrange a <b>1 hour induction session</b> via zoom to explain the plans for the Canal Camp.</li> <li>• <b>Access to IWA’s virtual Resources</b> (Volunteer &amp; Restoration Hub) which includes the Cooks Guidance Notes.</li> <li>• Leaders Training Day (21<sup>st</sup> May)</li> </ul> <p><b>Expenses:</b> We will cover pre-agreed travel expenses for site visits and travel to and from the Canal Camp.</p>
<p><b>To Apply</b></p>	<p>Please contact Jenny Morris to discuss the role:</p> <p><b>Phone:</b> 01494 783 453 ext 611  <b>Email:</b> <a href="mailto:jenny.morris@waterways.org.uk">jenny.morris@waterways.org.uk</a></p>