

VOLUNTEER ROLE DESCRIPTION

Role Title:	Community Kitchen Helper
Division:	ABNT
Ministry Unit/Dept:	ECOH / Cornerstone Program
Location:	The Salvation Army Edmonton Temple – 9115-75 Street

The Salvation Army is an international Christian church. Its message is based on the Bible; its ministry is motivated by love for God and the needs of humanity.

Mission Statement

The Salvation Army exists to **share the love of Jesus Christ, meet human needs and be a transforming influence in the communities of our world.**

Vision Statement

We are an innovative partner, mobilized to share hope wherever there is hardship, building communities that are just and know the love of Jesus.

Core Values

The Salvation Army Canada and Bermuda Territory has four core values:

- Hope:** We give hope through the power of the gospel of Jesus Christ.
- Service:** We reach out to support others without discrimination.
- Dignity:** We respect and value each other, recognizing everyone's worth.
- Stewardship:** We responsibly manage the resources entrusted to us.

Role Purpose Summary:

To assist our Community Kitchen Program staff in facilitating a climate for participants that enables independent learning, self-direction, and personal empowerment. This kitchen-based program empowers users to develop their skills and to rebuild their sense of control. We aim to increase knowledge on how nutrition and food literacy can support participants to thrive in recovery and to help them build social connections in a stable environment. Our goal is to create change that makes a difference.

Key Accountabilities:

- Assist facilitators/staff with set up and clean-up of kitchen and work area including, but not limited to: washing dishes, cleaning and sanitizing, assisting with preparation of coffee/snacks for scheduled breaks
- Assist in ensuring participants receive information and instruction related to their daily roles/duties
- Under the supervision and direction of staff, assist a group of two participants with recipes and methods, providing supportive direction, encouragement, demonstration and teaching of food preparation techniques

Qualifications:

- Completion of a Food Safety (AHS) course required; cost covered by Edmonton Centre of Hope
- Comfortable working in a kitchen environment and working in a group setting with recipes
- General understanding of addictions
- Empathetic, patient and basic understanding of a supportive approach
- Good communication and time management skills
- Current Vulnerable Sector Check (cost covered by Edmonton Centre of Hope)
- Non-Violent Crisis Intervention Training an asset but not required

Working Conditions:

The work environment is typically agreeable at work site and may require working under the following conditions:

- Hot, steamy environment
- Noisy, crowded areas
- Wet, slippery floors (proper footwear is required)
- Able to stand for long periods of time (11:00am – 4:00pm)
- Some lifting may be required (20lbs)
- Dealing with potentially disagreeable participants
- Exposure to chemicals

Schedule:

Volunteer will assist program staff in the kitchen for a period of 8 weeks. One volunteer is needed every Thursday from 11:00am – 4:00pm starting on July 28th, 2022 and ending October 6th, 2022.

Volunteer will help staff/participants and other volunteers at a “Lunch & Learn” special event at the conclusion of the course during which the participants’ learned skills are showcased and recognition is given (October 13th from 10:00am – 5:30pm).

For more information, please contact:

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