

Your role: kitchen/garden volunteer/ working bee helper

Location - In our garden at Thorndon Park Primary School and Thiele Kitchen

Start date: **Days** **Times**

We want our students to enjoy food that is fresh, seasonal and tasty. We want them to spend time in a natural space full of fragrance and colours, and in a kitchen that makes use of this beautiful harvest.

Key skills - Basic cooking and/or gardening skills.

Main duties

- Plant, water and dig up fruit and vegetables.
- Weed and keep our garden tidy.
- Cook food and clean up in the kitchen.
- Store weedkiller, garden tools and kitchen utensils safely.
- Help in a working bee for the garden.

Aims of the role

To help each student understand:

- how to plant, grow and harvest fruit and vegetables
- the connection between a garden and the food they eat
- how to cook, eat, prepare and store the food they grow
- that different cultures eat different types of food
- how a group effort can make plenty of food to share.

What you need- DfE volunteer policy and procedure requirements and easy access to a first aid kit and relevant medical details of students.

Supervision and safety

The kitchen and garden teacher run the class. Your role is to assist them. You need to:

- always have a staff person present
- be aware of everyone's food allergies
- make sure you safely put away any weedkiller, kitchen utensils or garden tools you use
- make sure everyone is safe.

What we expect from you

- Call food 'beautiful, fresh and tasty'.
- Treat everyone fairly and with respect.
- Include students of all abilities, ages, genders, and ethnic backgrounds.
- Be a good role model for the students.
- Show enthusiasm and enjoyment – make it fun.

Reporting and contact details

Volunteer reports to:

Contact person: _____ Role review date: / /