YMCA DERBYSHIRE

Cook & Kitchen Learning Facilitator

Be part of something that changes lives - including yours

YMCA DERBYSHIRE

Job Description

Key Details

Salary: £13.66ph/£17,758.00pa

Hours: 25 hours per week

Location: Marble Hall kitchen, 80 Nightingale Road, Derby, DE24 8BF

For an informal chat please contact: Gary Lambert on 07525984375

The Role In A Nutshell

As a cook and Kitchen learning facilitor, you will play a key role in preparing and delivering quality meals while helping to create a welcoming, supportive and inspiring kitchen environment. Working alongside young people, you will have the opportunity to share your skills, encourage confidence and support the development of practical kitchen skills, making a real difference to their learning experience and future opportunities.

You will work as part of the wider Key College team with a focus on the commercial aspect of the marble hall catering service ensuring that food management is compliant.

What You'll Be Doing

- **Preparing and cooking delicious, nutritious meals**, ensuring high standards of quality, presentation and consistency.
- **Creating a welcoming and positive kitchen environment** where young people feel comfortable, included and encouraged to develop their skills.
- **Working alongside learners**, offering practical guidance, encouragement and informal support as they gain experience in a working kitchen.
- **Sharing your knowledge and passion for cooking**, helping young people develop confidence, independence and essential employability skills.

- **Maintaining excellent food hygiene and safety standards**, ensuring the kitchen is clean, organised and compliant with relevant regulations, including daily paperwork and stock checks.
- **Supporting the day-to-day running of the kitchen**, including food preparation, stock control, ordering food and minimising food waste.
- **Modelling positive workplace behaviours**, demonstrating teamwork, communication, professionalism and safe working practices.
- **Working collaboratively with tutors and support staff** to help create meaningful learning opportunities while ensuring the smooth operation of the kitchen.
- **Making a real difference to young people's futures**, helping them build confidence and develop practical skills that will support their next steps into employment and further learning.

What Success Looks Like

You'll be passionate about preparing great food and take pride in running a safe, welcoming and well-organised kitchen. You'll bring a positive, approachable attitude and enjoy sharing your skills and experience with young people, helping them build confidence, independence and practical skills along the way.

Success in this role means consistently delivering high-quality meals, maintaining excellent kitchen standards and creating an environment where learners feel supported, valued and inspired. You'll be a great team player who understands that, alongside providing great food, even the smallest interactions can make a lasting difference to a young person's future.



Knowledge & Qualifications

Essential:

- Experience in preparing and cooking meals within a professional kitchen, catering or similar environment.
- Good knowledge of food hygiene and safety, including safe food handling, storage and kitchen practices.
- Strong organisational skills, with the ability to manage food preparation, stock and daily kitchen activities efficiently.
- Excellent communication and interpersonal skills, with a friendly, approachable and supportive manner.
- A passion for working with young people, with the patience and enthusiasm to encourage their confidence and development.

- Ability to provide practical guidance and encouragement to learners while maintaining a safe and productive kitchen environment.
- A positive and flexible approach, with the ability to adapt to the needs of the kitchen and the young people working within it.
- Strong teamwork skills, working collaboratively with tutors, support staff and colleagues.
- An understanding of safeguarding and professional boundaries, or a willingness to undertake relevant training.
- A commitment to inclusion and equality, ensuring all young people feel respected, valued and supported.
- Previous experience of working in a kitchen enirobment and understanding of environmental health requirements. Minimum level 2 food hygiene.
- Good customer service skills.
- Cash handling experience.
- Knowledge and understand of health & Safety rules applicable to role
- Knowledge and understanding of current catering legislation.
- A creative approach to cooking, with a willingness to introduce new recipes, ideas and food experiences.
- Knowledge of healthy eating, nutrition and catering for a range of dietary requirements.
- Experience of menu planning, budgeting, stock management and reducing food waste.
- A relevant catering or hospitality qualification, alongside additional food hygiene training.
- A proactive, patient and encouraging approach, with the ability to inspire and motivate others.
- A willingness to contribute to the wider college community and support opportunities that enrich learners' experiences.

Desirable

- Safeguarding Level 2/3 qualification
- Previous experience working with young people and supporting young people.
- Experience of supporting or mentoring others in a kitchen or workplace setting.
- An understanding of the additional needs and barriers that some young people may face in education or employment.



Skills

- Strong cooking and food preparation skills.
- Good knowledge of food hygiene, health and safety practices.
- Effective time management and organisational skills.
- Excellent communication and interpersonal skills.
- Ability to work independently and as part of a team.
- Patience, empathy and an approachable manner.
- Ability to encourage, motivate and support young people.
- Adaptability and flexibility in a busy kitchen environment.

- Good problem-solving skills and the ability to use initiative.
- Ability to demonstrate practical kitchen techniques and safe working practices.
- Strong attention to detail and commitment to quality.
- Ability to manage stock, minimise waste and work within budgets.
- Positive behaviour modelling and professional boundaries.
- Ability to create a welcoming, inclusive and supportive environment.
- A commitment to safeguarding and the wellbeing of young people.



Experience

Essential

- Experience of preparing and cooking meals in a professional kitchen, catering or similar environment.
- Experience of maintaining high standards of food hygiene, cleanliness and kitchen safety.
- Experience of managing daily food preparation tasks and working effectively to deadlines.
- Experience of working collaboratively with colleagues in a busy environment.
- Experience of following food safety procedures and accommodating different dietary requirements.

Desirable

- Experience of working with young people in an educational, training or community setting.
- Experience of providing informal guidance, mentoring or practical support to others.
- Experience of working with individuals with additional learning needs or barriers to education and employment.
- Experience of supporting others to develop practical cooking, catering or employability skills.
- Experience of menu planning, stock control, food ordering and managing catering budgets.
- Experience of working in an inclusive environment that promotes confidence, independence and personal development.

Terms & Conditions

What You'll Get	The Formal Bits
• 33 days holiday (including Bank Holidays) • Pension auto-enrolment after 3 months • A role where your work genuinely changes lives • Supportive team and meaningful work every single day • People celebration event each year. (Celebrating our Peoples Achievements) • Recognition initiatives such as employee of the year and star of the quarter • Met Life EAP for you and online doctor for you and your family. • Life Assurance 2 times your annual salary • Christmas/ Easter and Quarterly Treats • Your Birthday off every year • Long Service rewards • Training and Development • Wellbeing initiatives • Subsidised Costco card	• 25 hours per week, including some evenings • Subject to two references, Enhanced DBS, and 6-month probation • Required to work within YMCA Derbyshire policies and procedures • Committed to equality, diversity, and inclusion in all we do

About YMCA Derbyshire (Why This Role Matters)

This is an exciting opportunity for you to join YMCA Derbyshire, a vibrant local charity that focuses on the following key areas of work:

- **Housing -** We provide over 200 bed spaces for individuals to support people to rebuild their lives we do this by creating a safe, stable environment where they can learn, grow and realise their potential, regardless of their past or present circumstances. Alongside this we provide affordable housing for young people.

- **Family and Youth Work -** We provide high-quality early years childcare and education services through our nurseries, before and after school clubs, holiday clubs and in

schools education services. Family Support and Youth Work services are also available through our Community Hubs.

- **Support, Advice, Health, Wellbeing** – We offer a wide range of community services, including youth programmes, mental health support, horticultural activities, poverty relief through food provision, community pantries, and access to warm, welcoming spaces.

- **Training and Education -** Through YMCA Key College, we offer vocational training, work experience and employment pathways for young people who find mainstream education challenging. We also offer a range of bespoke employability programmes.

Everyone should have a fair chance to discover who they are and what they can become.

Our Vision
Enabling young people and communities to thrive — to fulfil dreams, belong, grow, and prosper.

Our Mission
To develop the whole person: body, mind, and spirit.

Our Values (1 Corinthians 13:4–7)
Protect | Trust | Hope | Persevere
Together, we create places where people flourish.

Equality and Diversity Statement
YMCA Derbyshire is committed to promoting equality and diversity in all aspects of its operations. We value and embrace individual differences and believe that everyone should be treated with respect and dignity. We welcome people from all backgrounds, irrespective of age, disability, gender, race, religion, sexual orientation, or any other characteristic.

Safeguarding Matters Here
Safeguarding is central to everything we do. We're looking for someone who shares that commitment and puts the wellbeing of young people first, always.

Ready to Apply?
If you want a housing role that's about more than properties — it's about people — we'd love to hear from you.

Apply online at www.ymcaderbyshire.org.uk