



COMMUNITY KITCHEN VOLUNTEER

Volunteer Position Posting

ABOUT US

The Nourish and Develop Foundation (TNDF) is a non-profit organization located in Cannington, Ontario. We connect people to nourishing food and supportive resources, empowering the community to come together to develop lasting change. Through our 2 branches of service – Food Services and Social Services – we offer a variety of programs to the whole community.

The Community Kitchen program produces meals for the Food Bank, Night Market and Mobile Food Market, hosts a Community Lunch every week, produces value-added items for our fundraising initiatives, and so much more!

Community Kitchen volunteers support these activities and are supervised by the Community Kitchen Coordinator and Community Kitchen Assistant.

LOCATION

This position is in-person and based out of our main office building at 16 York St, Cannington ON.

AVAILABLE SHIFTS

- **Thursdays 10AM – 1PM;** assisting with production of value-added products (e.g. preserves, etc.)
- **On call;** occasionally the Community Kitchen team needs extra hands to prepare for a special event (e.g. holiday meals)

KEY RESPONSIBILITIES & DUTIES

Tasks vary depending on the shift. Training will be provided. Tasks may include, but are not limited to:

- Arranging and preparing the Dining Room for programming
- Prepping food – e.g. washing & chopping produce
- Serving food – e.g. taking meal orders, plating
- Packaging food – e.g. labeling, operating the vacuum packaging machine
- Taking initiative to provide cleaning support – e.g. dishes, tidying food stations



- Providing general support for the Community Kitchen team, as needed
- Creating a safe, inclusive, and welcoming environment for all
- Performing other related errands and duties as required

QUALIFICATIONS

Community Kitchen volunteers must be able to:

- Safely use knives
- Lift 50lbs - e.g. a box of squash or bin of dirty dishes
- Stand for the duration of the shift and sustain repetitive physical movements
- Wear personal protective equipment, including close-toed shoes & hairnet
- Adhere to required Health & Safety procedures, including proper hand-washing
- Effectively communicate and work collaboratively in a team with a positive attitude
- Follow instructions from supervisors and proactively seek clarification when necessary
- Confidently work in a busy kitchen environment
- Maintain client confidentiality

It is considered an asset if interested volunteers also have:

- A valid Food Handlers Certificate
- Basic commercial kitchen experience

OTHER REQUIREMENTS

These positions are year-round and require a weekly commitment. Preference will be given to individuals looking to commit to 3 months or more. A Vulnerable Sector Check is required for this role.

HOW TO APPLY

To apply for a volunteer position, your options are:

- Complete a Volunteer Application form online by [clicking here](#), or
- [Download a PDF copy of the Volunteer Application](#), complete it, and email it to Jenn at jennifer.barnes@tnmf.ca, or
- Drop off your application in person at 16 York St, Cannington, Monday – Friday 9AM – 4PM

If you have any questions or concerns about our Volunteer Program, please contact Jenn at jennifer.barnes@tnmf.ca or 705-432-2444.