

THE LARDER

CHEF - CATALYST KITCHEN PROJECT INFORMATION PACK



The Larder West Lothian
Registered Charity SC042554
Company Number SC404466
www.thelarder.org



**Fighting Poverty and Hunger
with Dignity.**

**We recognise that education is
critical and food is empowering
in supporting disadvantaged
people to transition from
surviving to thriving.**

**We solve tomorrow's problems,
today.**

ABOUT THE LARDER

The Larder is committed to creating a more equal and just Scotland through the alternative economic model of social enterprise and calling for a Scotland without poverty, where everyone has the opportunity to achieve their full potential and the right to food is enshrined in Scots law.

We are a social enterprise that combats poverty and hunger, through 4 key strands:



01. TRAINING

for young people and adults who experience complex and multiple barriers to reaching their full potential.



02. SOCIAL FOOD

providing dignified responses to food insecurity and making sure no-one in West Lothian goes hungry



03. ENTERPRISE

projects that create solutions to social problems, improving life chances, the creation of living wage jobs and generating surplus to support the charitable aims of the organisation.



04. CAMPAIGNING

working with other charities to call on Governments for systemic changes that will eradicate poverty in Scotland .

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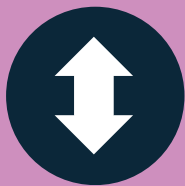
It is our mission to empower the most disadvantaged children, young people, adults and communities to improve their life chances, through access to learning and good food.

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MISSION

OUR VALUES

We live and breathe the values of Transformation, Compassion, Collaboration, Honesty and Quality, embedding these into every aspect of our organisation.



TRANSFORMATION

We believe in the power of learning and food to create change for individuals



COMPASSION

We make every effort to understand the feelings and emotions of every one of our beneficiaries.



COLLABORATION

We recognise the importance of working with others to achieve change



HONESTY

We act with honesty in leadership, decision making, policies and practice



QUALITY

We provide high quality services supporting those most vulnerable in society.

ROLE PROFILE

Job Title:	Chef - Catalyst Kitchen Project
Reports To:	Director of Operations
Contract:	Fixed Term until 31st March 2026 with a view to extension if funding confirmed
Hours:	21 hours per week - Occasional evenings and weekend work will be required
Salary:	£30,944.12 pro rata to 21 hours per week
Location:	Various Locations across West Lothian
Closing Date:	Tuesday 17 th June 2025
Shortlisting Dates:	Wednesday 18 th June 2025
Interview Dates:	WC 23rd June 2025

Are you passionate about making a difference to peoples lives?

Join The Larder's Catalyst Kitchen project and use your culinary skills to make a real difference. We're looking for a passionate Chef to help produce nutritious meals, support recipe development, and lead inspiring cookery classes that build confidence and skills—all while maintaining the highest food safety standards.

The Larder is a social enterprise committed to creating a fairer and more inclusive society through food. Our Catalyst Kitchen project delivers dignified, needs-led responses to food poverty by producing nutritious ready meals, operating community food outlets, and offering cookery classes that inspire confidence and support skill-building.

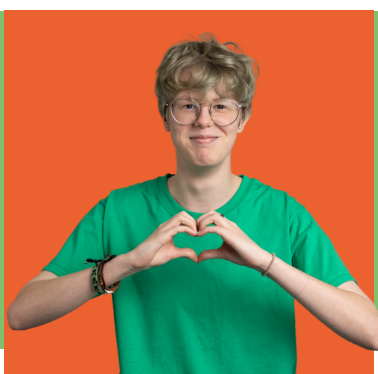
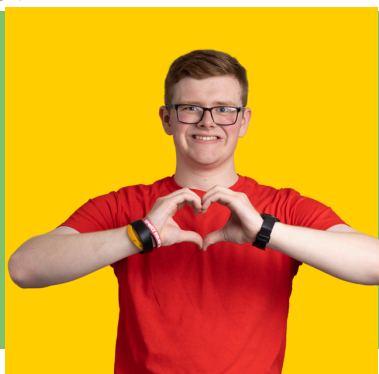
As the Catalyst Kitchen Chef you will lead or support the safe, efficient, and high-quality production of ready meals for the Catalyst Kitchen project, contribute to recipe and menu development, and deliver engaging cookery classes that empower individuals and communities. You will maintain the highest food safety standards, including full compliance with HACCP procedures.

A can do, positive attitude is what we are looking for - we thrive on a happy, successful workplace where sometimes it can be all hands on deck to 'get the job done'!

As a Chef with The Larder, you'll bring hands-on experience in high-volume meal production and a strong understanding of food safety and HACCP. You'll be passionate about using food to empower others—developing nutritious recipes, reducing waste, and delivering engaging cookery classes that inspire confidence and community connection.

The post is for 21 hours per week with shifts rota'd in advance. Occasional evening and weekend working may be required. Travel outside the immediate Local Authority area may be required for the purpose of meetings and events.

The post is rewarding and you will be part of a wider team that includes hospitality, training and support staff based in various locations.



JOB DESCRIPTION

Main Duties & Responsibilities:

Meal Production and Kitchen Operations

- Prepare, cook, and portion ready meals in line with daily production targets
- Ensure all dishes meet nutritional guidelines, quality standards, and allergen requirements
- Implement consistent portion control practices to reduce waste and ensure cost efficiency
- Maintain a clean, safe, and organised kitchen environment

Menu and Recipe Development

- Contribute to the creation of seasonal, healthy, cost-effective menus that reflect the needs of the community/customers
- Support innovation in recipes using surplus or donated ingredients where appropriate
- Assist with standardising recipes for scale and consistency

Cookery Classes and Community Engagement

- Plan and deliver interactive, inclusive cookery classes for a range of participants, including those experiencing food poverty, low confidence, or barriers to learning
- Adapt delivery style to meet individual learning needs and promote enjoyment, skill-building, and nutritional understanding
- Engage positively with participants to build trust and inspire change through food

Food Safety and Compliance

- Follow all food hygiene and health & safety regulations in line with HACCP principles.
- Complete and maintain accurate food safety documentation, including temperature records and cleaning schedules.

Managing Self

- Time manage self and be able to balance conflicting demands and tight deadlines
- Work with line manager to put in place a CPD plan. Take ownership of the CPD plan and ensure that it is implemented and regularly reviewed
- Develop personal networks and ensure that key members of this network are aware of the benefits of networking with The Larder.

Standard Responsibilities for all positions in The Larder

- Participate in any staff review/performance management processes involving the identifying and meeting of training needs for self and others.
 - Take appropriate responsibility to ensure the health and safety of self and others.
 - Pursue the achievement and integration of equal opportunities throughout all activities.
 - Undertake any other tasks and responsibilities appropriate to the level of this post.
 - Comply with all Larder policies and procedures
 - Undertake other duties as required, in line with the level of the post.
 - The Larder is committed to safeguarding and promoting the welfare of children, young people, and vulnerable adults and expects all staff to share and promote this commitment.
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Practical Requirements

- Able to work flexible hours and location as required
- Own car desirable

Staff Benefits

- 29 days leave (inclusive of public holidays)
- 2 Health and Wellbeing days each year
- Company pension contribution of 3%
- Company sick pay scheme
- Opportunities to shape the future work of the organisation
- Access to company health and well being support
- Commitment to continued professional development

To apply for the post, please send a tailored CV and covering letter to the post to recruitment@thelarder.org

The covering letter should be no more than one A4 side and should set out why you want to work with The Larder, expanding on the specific skills that you would bring to the post and how they connect with our values.

Requirements	Essential	Desirable	Method Of Assessment
Knowledge and Experience	<ul style="list-style-type: none"> Professional chef experience in a commercial or community kitchen Strong knowledge and practical experience of HACCP and food safety standards Experience producing meals in volume while maintaining quality 	<ul style="list-style-type: none"> Experience working in a third sector, training, or social enterprise setting Training or mentoring experience with people facing barriers to employment or learning Understanding of nutrition and inclusive menu planning 	CV and Interview
Skills	<ul style="list-style-type: none"> Ability to manage portion control and stock efficiently Confident communicator with the ability to deliver cookery classes to diverse groups 	<ul style="list-style-type: none"> Food hygiene qualification Level 2 or above 	CV and Interview
Personal Attributes	<ul style="list-style-type: none"> Passion for food as a tool for empowerment, community, and social change 		CV and Interview

THE LARDER

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@LarderTraining



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