



## **VOLUNTEER ROLE DESCRIPTION**

**VOLUNTEER TITLE: Catering Volunteer**

**VOLUNTEER LINK: Maureen Raper (Head Chef)**

---

**Aims:** To support the catering team in providing food and refreshments for patients, visitors, staff and volunteers onsite.

### **When / Where:**

- Flexible Days (Wednesday, Thursday, Saturday, Sunday) – weekly ideal
- Flexible Times 10am – 2pm approximately.
- Onsite (Gosforth)

### **Main Tasks:**

- Vegetable preparation
- Laying and clearing tables
- Dishwashing
- Ad-hoc kitchen / food prep tasks

### **Personal Qualities / Skills / Experience:**

- Comfortable working onsite in Hospice environment
- Friendly and approachable
- Ability to process tasks independently working towards team goals
- Comfortable in a physically active environment
- Ability to model our values:  
[St Oswald's Hospice | Our Values Standards Of Behaviour \(stoswaldsuk.org\)](https://www.stoswaldsuk.org/our-values-standards-of-behaviour)

### **Essential Processes/ Training (Internal Info):**

- Mandatory Training (Non-Clinical)
- DBS Check (full / enhanced)
- Food Hygiene (to be included in Mandatory Training)