

Haverfordwest Community Fridge

Bags of Care Project

Fridge Monitor Volunteer

1st June – 14th October 2020

What is the role?

Bags of Care Fridge Monitors are responsible for ensuring food stocks in the Community Fridge are safe and good to eat and to maintain fridge cleanliness and hygiene. The fridge and larder need to be checked when opened and closed each day.



The (morning and afternoon) Fridge Monitor role involves:

- Opening/closing the Community Fridge
- Dating food when it comes in
- Checking dates on food
- Checking that all food in the fridge and larder is good and safe to eat
- Checking food is stored and packaged correctly
- Preparing and packing Bags of Care ready for delivery
- Disposing of any food and packaging waste appropriately
- Cleaning the fridge – daily and weekly tasks
- Completing temperature checks
- Filling in cleaning rota and temperature records
- Update posts of the fridge on social media
- Supporting Pembrokeshire FRAME and adhering to its code of practise

A shift will take around 1 – 2 hours. We ask that you commit to at least 1 regular shift a week. This role could be combined with the Surplus Food Collection & Delivery Volunteer role.

We will provide full training, so no previous experience is required. An up to date Food Safety Level 1 Certificate is essential for this role and you will need to attend compulsory training provided, if you do not already have this. It is desirable for Food Monitors to have good communication and literacy skills and be able to use your initiative and work independently. There are opportunities available to buddy up with another Food Monitor, so people of all abilities can participate in the project. A positive attitude, enthusiasm and dedication to reducing food waste and helping in the community are great assets for this role.

What will you gain from volunteering on this project?

- Be part of an innovative food sustainability project that helps to save food, feed vulnerable people and reduces food waste.
- Gain training and experience in food handling, storage and hygiene protocols.
- Further your communication skills and demonstrate you can work independently whilst being part of a team and using your initiative.