

Haverfordwest Community Fridge

Bags of Care Project

Surplus Food Collection & Delivery Volunteer

1st June – 14th October 2020



What is the role?

Food Collection and Delivery Volunteers collect food from local suppliers, sort and place the produce in the fridge or larder as appropriate. The food collection duration can vary but can take up to 2 hours. Suppliers are in and around Haverfordwest, Pembroke Dock and Milford Haven with occasional collections from further afield. We ask that you commit to doing a regular food collection every week. During the Bags of Care project volunteers will also deliver hot and cold food to vulnerable individuals.

The Surplus Food Collection & Delivery Volunteer role involves:

- Collecting food from local suppliers (involves lifting and carrying) and checking that it is good and safe to eat for at least 24 hours
- Transporting the food safely to the Community Fridge
- Using the logging in forms to record the weight of the different produce that goes into the fridge
- Placing all food in the fridge or larder appropriately
- Delivering bags of hot and cold food to vulnerable individuals
- Supporting Pembrokeshire FRAME and adhering to its code of practise

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. **Volunteers will need to have an up to date DBS certificate to undertake deliveries.** You do need to be physically fit, have good communication and literacy skills and be able to use your initiative and work independently. You will also need to have access to a vehicle to transport the food. 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, support vulnerable individuals during the covid 19 pandemic and reduce 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.
- Expenses are available for use of a car.