



Job Specification for Community Fridge Organiser

Objective of Role

To establish 2 community fridges in Shrewsbury.

Background

Community fridges are being established across the country as a way of reducing food waste and getting good food into use. Two of Shrewsbury Food Hub's groups have agreed to set up fridges and this role is to support them in getting the fridges working smoothly and safely. Food safety procedures are being finalised. One supplier of food is in place, but more are needed. Because chilled food is only available at the end of the day, new volunteer teams to collect, check and label food will be needed.

The community fridge organiser will work alongside Katy Anderson. Katy will be responsible for food safety and operating procedures. The organiser will be responsible for setting up day to day procures with the Fridge owners.

For more information on community fridges see <https://www.hubbub.org.uk/Event/community-fridge-network>.

Job Role

1. Work with Fridge owners to finalise operating procedures including food safety and the operating model, specifically the basis on which food will be distributed.
2. Source suitable equipment and prepare promotional material.
3. Trial run the fridge procedures.
4. Build a network of 3-5 suppliers and 8 volunteers to collect food for the fridges, setting up contracts with suppliers and training volunteers.
5. Support the fridge owners in launching the fridges.
6. Monitor the operation of the fridges, supporting the fridge owners in resolving problems.
7. To support on other chilled and frozen food work at the Hub.

Remuneration

The work will be paid at the rate of £8.75 an hour (The National Living Wage) on a subcontract basis, to be invoiced monthly. The contract is for 18 days at 7.5 hours over 3 months to start on 3rd September. Mileage is paid at 25 p per hour. Ideally work will be 2 days a week during September, dropping to 1 day for October and November. However, this can be adapted to suit the availability of the successful candidate.

Training to understand community fridges, food safety issues and operating models will be provided.