

Learn new skills

Find purpose

Earn rewards

Create community Make a













This unique opportunity that provides students with **hands-on experience within the MONSU kitchen**.

As well as being responsible for catering a number of MONSU Peninsula events throughout the year, you will also be involved in the process of developing and creating the **Food Co-op Café** menu. Volunteers will engage in team discussions to decide on what meals will look like week-to-week, using ingredients from *Fresh Food Market, MONSU Fridges,* as well as other events throughout the semester.

Volunteers in the Kitchen Crew will also assist with the food preparation and catering for events such as Flip'n'Stack, Winter Warmers, and Grill & Chill.

Opportunities Include

Be a part of the team providing free lunches to students across campus at Flip'n'Stack,
Winter Warmers and Grill & Chill.

Make a meaningful contribution to our **Food Co-op Café** program, designing, preparing and serving menus using sustainable kitchen practices and addressing food insecurity on campus.

Gain leadership experience as a **Head Chef** (kitchen event leads).

Key Responsibilities

- Assist in the setup, operation, and pack-down of the MONSU kitchen.
- Participate in food preparation, on the day of the event and prior, to ensure meals are delivered on time.
- Assist in the preparation of fresh foods to extend shelf life.
- Hold a current food handlers certification.
- Adhere to best practices, food safety policy and procedures.

Ideal Candidate

- Enthusiastic about food and cooking.
- Friendly, approachable, and passionate about building a positive campus culture.
- Reliable, organised, and willing to take initiative.
- Comfortable working in a fast-paced, team-oriented environment.
- Enjoys having fun, is comfortable engaging with diverse groups of people, and encouraging participation at events.
- Holds a food handlers certificate and can adhere to the best practice standards of food hygiene and safety.

Role Requirements

- A Volunteer Working with Children Check (employee WWCC also accepted)
- Food Safety Certification
- Evidence of enrolment at Monash University, Peninsula



Communication and interpersonal skills

- Ability to communicate with diverse groups.
- Interpersonal skills
- Network by establishing connections with staff, fellow volunteers and new students
- Gain confidence in a high pressure environment.

Teamwork and collaboration

- Work effectively within a team
- Help to execute events
- Provide support for fellow volunteers
- Improved initiative

Work to achieve shared goals

Practical skill set

- Food preparation
- Food safety and hygiene skills
- Experience in setting up, running and packing down a kitchen environment
- Troubleshooting concepts
- Time management and organisational skills in a dynamic and fast-paced environment
- Attention to detail
- Improved professionalism

Problem solving and adaptability

- Ability to handle unexpected challenges during events
- Flexibility and resourcefulness in different situations

Equity and inclusion

- Enhance your understanding of diverse cultures and perspectives by interacting with a broad student demographic
- Help to foster MONSU Peninsula's values to create a sense of belonging and inclusive campus environment.



- Lead a team to deliver an exceptional event
- Delegate tasks and monitor performance
- Build confidence in taking initiative in handling responsibility in a leadership role.
- Act as role model, demonstrating inclusivity and a positive attitude
- Build a sense of community
- Collaborate with fellow volunteers and the MONSU Volunteer officer in the development of the Food Co-op Café program



Questions? Contact us MONSU Peninsula Building U, Monash University Peninsula Campus, 47 - 49 Moorooduc HWY, Frankston, VIC, 3199 Office hours | 9am-4pm Mon-Fri hello@monsupeninsula.org.au 03 9904 4217 <u>@monsupeninsula</u>

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