



Kickback Kitchen – Chef Role

Location: Milton Keynes – Wolverton & Coffee Hall

Employer: Sustainable MK

Local Partners: Kickback Kitchen, Sustainable MK, Woughton Community Council

Contract: Fixed term – 12 months (extended when project is successful)

Hours: Part-time (approx. 10 hours per week)

Working pattern: Monday afternoons (Coffee Hall) and Wednesday afternoons (Wolverton)

Salary: £19 per hour

Start date: Wednesday 22 April

Interviews: from Wednesday 15 April on a rolling basis

Please send your CV and a covering email to: **Helen Innes - projects@sustainablemk.org**.

About the role

Love cooking and ready for a different kind of kitchen?

Kickback Kitchen is looking for a chef to help cook nutritious, ready-to-reheat meals for local families using community kitchens in Milton Keynes. Working alongside a Kickback Kitchen Coordinator, you'll prepare weekly batches of around 100 portions per session, making sure meals are cooked safely, consistently, and to agreed recipes. A great role for cooks who want to work with purpose and support their local community.

You'll be based in two community kitchens, Woughton Community Council on Mondays and The Old Bath House and Community Centre in Wolverton on Wednesdays.

Sessions typically last 4–5 hours depending on portion numbers. Alongside batch cooking, you'll help adapt and develop practical tasty recipes to make the most of seasonal seasonal and surplus ingredients, contributing ideas for affordable, nutritious meals that work well at scale.



Responsibilities

Preparing and cooking weekly meals

- Cook batches of nutritious meals using agreed recipes
- Plan ingredient quantities and portion numbers with the Coordinator
- Prepare ingredients and cook meals safely and consistently
- Cool meals safely and prepare them for packing
- Support packing and labelling
- Maintain a clean, tidy kitchen ready for the next users

Food safety

- Follow safe cooking, cooling, and chilled-storage processes
- Maintain food safety records (HACCP / SFBB)

Recipe development

- Help adapt recipes when surplus ingredients are available
- Suggest affordable, nutritious meals suitable for batch cooking
- Test and refine recipes with the Kickback Kitchen team

About you

We're looking for someone who enjoys practical cooking at scale and working in a small, supportive team.

You should have:

- Level 3 Food Hygiene certification (can be provided)
- Experience preparing food safely in a kitchen environment
- Knowledge of HACCP and SFBB
- Confidence following recipes and producing consistent batches

An interest in community food projects, sustainability and cooking with surplus ingredients would be an advantage.



About the project

Kickback Kitchen is a community food initiative creating affordable, ready-to-reheat meals using shared neighbourhood kitchens and surplus ingredients. Through partnerships across Milton Keynes, we cook nutritious meals for families using a 'chip in what you can' model.

Our work focuses on three key impacts:

Improved Nutrition

Nutritious meals at prices comparable with Aldi and Lidl ready meals, helping families eat well without compromising on quality.

Reduced Carbon Footprint

Cooking together in community kitchens reduces domestic energy use and cuts food waste.

Tackling Poverty

Creating paid local roles and supporting community-led social enterprise that keeps resources within neighbourhoods.

In short, it's tasty food, cooked locally for our community to take the night off.

Dinner sorted

If you want a role where your skills matter, your cooking has purpose, and your work helps our MK community take the night off, this could be a great fit.