

Niagara Falls Soup Kitchen Volunteer Information

Baking Volunteer



So, you have a passion for baking? Do you enjoy creating delicious treats in the kitchen? Or are you looking to expand your knowledge and volunteer your time while learning new skills? We are always recruiting bakers, to help with baking, cookies, cakes, squares to be included in our lunches served daily to our clients.

Shifts available Wednesdays and Fridays 10:00am – 1:00pm (3 volunteers required per day)

Responsibilities:

- Clean kitchen equipment and tools before and after use
- Weigh & measure ingredients selected baked items for weekly menu
- Adjust oven temperatures according to recipes
- Mix various ingredients in order of recipes
- Track supplies and items needed for orders
- Recommend new ideas and recipes

Requirement and Skills:

- Experience at home or in a professional setting
- Familiarity with professional kitchen equipment (mixers, blenders, etc.).
- Understanding of Food Safety Practices
- Excellent time management
- Ability to remain calm and focused
- Safe Food Handlers Certificate is an asset