**KITCHEN GARDENER, HARINGEY**

**Responsible to:** OrganicLea and Wolves Lane Consortium

**Overall Purpose:** To grow high quality produce for a restaurant in Central London and local outlets. The post is twofold: a) take over responsibility for the Ottolenghi Kitchen Garden at Wolves Lane Nursery (following a handover period), b) work alongside the Wolves Lane grower to support production for Crop Drop and other outlets at Wolves Lane Centre and Pasteur Gardens. We are flexible about how many days per week are taken on for this second aspect of the role.

**Conditions of the post**

* Duration: 12 months from April 2022 to April 2023 with half-term review in August 2022, and potential for renewal.
* Pay: £14 per hour
* Paid hours up to 3 days per week, weighted seasonally. This is based on:
  + Ottolenghi -1.5 days per week, weighted (eg 2days/week in summer and 1day/week in winter). Hours are flexible, subject to commitments required by the project. Core day Tuesday, second day flexible Thurs-Sat.
  + Wolves Lane - up to 1.5 days per week, can also be weighted seasonally. Hours flexible but Wednesday would provide overlap with Wolves Lane grower.
* This post is based at Wolves Lane Centre, London N22.

We particularly encourage applicants from groups currently underrepresented in the food growing sectors – especially Black and racialised people.

**About the Ottolenghi Kitchen Garden**

The Ottolenghi Kitchen Garden at Wolves Lane Centre was established by OrganicLea’s Farm Start Project in 2019 to produce high quality, locally, ecologically grown herbs and vegetables specifically for Ottolenghi Restaurants. The Kitchen Garden hosts Ottolenghi staff team building days and works with Ottolenghi staff as volunteers on a weekly basis. There is an established crop rotation in place. Crops are chosen in collaboration with the chefs annually and there is an annual review of the project.

The “Kitchen Gardens” model aims to be mutually beneficial. Growers receive a fair wage for their work, regardless of lean times and price fluctuations in the market; chefs gain a real sense of being involved in the whole process of production, from planning to plate.

We are looking for a skilled and dynamic grower who, alongside the current grower for the first season, and with some technical and logistical support from OrganicLea, will be able to grow and harvest a significant volume of produce to the exacting requirements of this highly respected restaurant, continuing the success of this flagship enterprise.

Note there will be a handover period of at least 4 months working alongside the current grower at 1.5 days a week. The current grower will shift into a seasonal support role on 1 day/week for the remainder of the summer season as the selected candidate moves into post weighting their hours as appropriate across the year (suggested 2 days in summer and 1 in winter). The vision of this site as a progression opportunity is that the candidate commits to two summer seasons (from April 2021 to end September 2022) with a seasonal grower hired to work with them in April 2022. The grower may then step back for the seasonal grower to be given the option to take on running the site for 2023. However, this is up for discussion and the chosen candidate will have a voice in how the project develops.

**About Wolves Lane**

The grower responsibilities for Wolves Lane Centre and Pasteur Gardens will be similar to those of the Kitchen Garden, shared with the existing grower and working alongside a diverse range of volunteers and placements.

Wolves Lane Centre in Haringey is the former council-run plant nursery and garden centre that has been run by a consortium of community organisations and volunteers since 2017, including The Ubele Initiative and OrganicLea. It is being developed into a centre for growing and distributing wholesome food and a space for education, enterprise and events, making good food accessible to all and building a healthier, more sustainable food culture in the area.

The Wolves Lane grower team have been growing produce for Crop Drop, Haringey’s local veg box scheme, and also growing food that is donated free of charge to local food banks and community groups or used in the Wolves Lane kitchen to make meals for emergency distribution. There is protected and outdoor growing space at Wolves Lane and larger outdoor space at the nearby Pasteur Gardens site.

This postholder will work with the current Wolves Lane grower to cultivate these spaces and organise harvest and distribution to Crop Drop and other local outlets including the Wolves Lane kitchen and events and continued donations of produce. The level of responsibility to be taken on will depend on the hours contracted for this part of the role.

Other growers also operate from Wolves Lane and Pasteur Gardens, including Black Rootz, Organiclea’s Farmstarter, and the Wolves Lane Flower Co, using a collaborative approach when useful eg for shared composting systems.

**To apply:**

Please send a CV or a description of your employment (and volunteering) history; and a covering letter detailing how you meet the person specification and why you want this post to [jobs@wolveslane.org](mailto:jobs@wolveslane.org). Please use this email address for applications only, and ensure you state clearly the post you are applying for.

Please also complete our online monitoring form which you can access [here](https://forms.gle/nTpy38BahZ9bAdDT9). The information you provide will be kept completely separate from the recruitment process, but will enable us to review our recruitment and monitor whether we are meeting our commitments to improve equity and representation in our organisation.

For the successful candidate we may need to ask for information on any unspent convictions, and your offer will be subject to references, so we will ask you to provide contact details for two referees.

We are committed to becoming a fully **Disability Confident** employer. If you have a disability and consider that you meet the essential criteria for the role please contact us about a guaranteed interview. Please also advise of any reasonable adjustments you require during the recruitment process. You do not need to provide any details of your disability at this stage.

For more information about this role contact marlene@organiclea.org.uk / 020 8524 4994.

**Deadline for applications:** 6pm on Friday 4th March 2022

**Interviews to be held in week beginning 7th of March**

**Start date:** Tuesday 12th April

**Job Description: Kitchen Gardener, Wolves Lane**

**Main Responsibilities**

* Develop the Wolves Lane Kitchen Garden to meet the needs of the Ottolenghi restaurants for produce and volunteering.
* Maintain detailed sowing, planting and harvest plans and schedules, in pursuit of optimum productivity.
* Harvest and ensure delivery of produce to Ottolenghi to the highest level of care.
* To keep good records of inputs, activities, and yields.
* Liaise regularly with Ottolenghi with regard to planting plans, harvest schedules and quality control.
* Manage the site using sustainable methods, in line with Garden Organic’s Organic Gardening Guidelines or Soil Association Organic Standards
* Develop and manage creative activities and events for volunteers and Ottolenghi staff at the garden.
* attend Wolves Lane Centre site user meetings and maintain working relationships with the other projects on site.
* Liaise with the Wolves Lane grower to share tasks and responsibilities for the Wolves Lane/Pasteur Gardens growing areas, production, harvesting and distribution of produce to Crop Drop and other outlets (detail of this work to be confirmed once hours agreed for this part of the role).
* Liaise regularly with other colleagues, in particular: Organiclea’s Production Support Worker, for grower mentoring and to ensure our produce offer to Ottolenghi is coordinated; the Wolves Lane Site Coordinator, to ensure that this initiative integrates into the Wolves Lane site as a whole.

**Person Specification**

**Essential**

* A passion for sustainable food production, and a desire to pursue a living in it
* At least one year's experience of working on a commercial food growing site, in a position of responsibility
* Happy to work mainly outdoors throughout the year
* Ability to work on own initiative, prioritise tasks and work to deadlines
* Ability to supervise and explain tasks to volunteers
* Interest in peer-mentoring emerging growers
* Experience of crop planning considering harvest output, seasonal timeline and crop family rotations
* Commitment to and understanding of the aims and principles of OrganicLea and Wolves Lane
* Interest in the culinary use of vegetables and herbs, and willingness to grow and harvest to the specific requirements of chefs
* Ability to maintain effective communication with OrganicLea, Ottolenghi and the Wolves Lane Consortium
* Experience of community engagement in the local area (Wolves Lane/ Haringey)
* Ability to maintain accurate records on planting, harvest and expenditure
* Available for at least 14 hours per week from April 2022, with a willingness to be flexible about how hours are distributed depending on the season

**Desirable**

* Gardening qualification Level Two
* Experience of paid employment in horticulture
* Experience of working with volunteers
* Experience of working in catering
* Ability to cycle with a trailer or use e-cargobike
* Experience of managing a growing site

**Data Protection**

OrganicLea takes care to ensure that we use your information in accordance with all applicable laws concerning the protection of personal information. Please see more details at <https://www.organiclea.org.uk/about/privacy-notice/>