

**Job Title: Food Resilience Lead****Location:** Cirencester**Hours:** Part Time – 2 days per week**Reports to:** General Manager**Salary:** £28609 (pro rata) - £14.87 p/h

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**About The Long Table**

The Long Table is a social enterprise focused on building resilient communities by providing nutritious, locally sourced food and fostering meaningful connections. Our mission is to ensure that everyone has access to “great food and people to eat it with.” Guided by the principles of radical hospitality, we seek to connect local producers, suppliers, and community members in sustainable, innovative ways.

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**Role Overview**

As the **Food Resilience Lead** in Cirencester, you’ll play a pivotal role in supporting our food resilience efforts by building and nurturing relationships with local suppliers, coordinating with the kitchen team, and ensuring our food offerings reflect both seasonal availability and local quality. You’ll have a hands-on role in managing supplier relationships, sourcing sustainable ingredients, engaging with the community, and promoting our initiatives. This role calls for a strong communicator and a committed advocate for sustainable and equitable food practices.

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**Key Responsibilities****Supplier Relations & Sourcing**

- **Relationship Building:** Meet all current suppliers in person to understand their business philosophies, models, and future goals, as well as their strengths and vulnerabilities, and explore how The Long Table can support them through purchasing and event promotion.
- **Collaboration with Suppliers:** Maintain and deepen connections with existing suppliers, while researching, contacting, and meeting potential new suppliers. Evaluate farming/manufacturing practices, pricing, and quality to ensure we work with the best partners for our mission.
- **Supplier Management:** Establish new supplier relationships as needed, oversee produce ordering, and manage forward planning to align with our menu and events calendar.
- **Kitchen Collaboration:** Keep regular communication with the kitchen team to inform them of available produce, gather orders, suggest creative uses for seasonal ingredients, and support special projects (e.g., ferments, baking, seasonal menus).

## Coordination with Stroud Food Resilience Lead

- **Joint Strategy:** Work closely with the Stroud Long Table Food Resilience Lead to align supplier relationships, manage shared orders, and explore cross-hub initiatives.
- **Information Sharing:** Hold regular meetings with Stroud's team to share updates on new suppliers, plan orders, and discuss shared suppliers for promotion on social media.

## Community Engagement

- **Outreach and Education:** Act as a welcoming point of contact for site visits, whether for school groups or adult tours, sharing insights into our local sourcing principles and the impact of sustainable food systems.
- **Community Donations:** Manage community produce donations by either accepting items for the kitchen, directing them to the Crop Share stand, or linking with local food banks and other projects.
- **Crop Share & On-site Growing:** Oversee the Crop Share stand to keep it clean and inviting, and support on-site growing projects, whether for kitchen use, site beautification, or community education.

## Events and Media Engagement

- **Local Food Events:** Assist with events celebrating local food and seasonal harvests, such as the Harvest Festival.
- **Media & Content Sharing:** Share sourcing stories and supplier insights across social media, newsletters, and the website to foster community awareness of our values. Be prepared to engage with media organisations as needed.

## Supportive Duties

- **Team Assistance:** Be willing to assist with front-of-house or kitchen tasks as needed, embodying The Long Table's spirit of radical hospitality and teamwork.

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## Prerequisites

- **Comfort with Sourcing Animal Products:** Must be comfortable with sourcing and discussing animal products, including issues around slaughter, butchery, and occasional carcass handling.
- **Knowledge of UK Farming and Food Issues:** Understanding of UK farming basics, seasonality, environmental and animal welfare issues, and the challenges in providing equal access to nutritious food.

## Skills & Competencies

- **Gardening Expertise:** Skilled in growing edible, ornamental, or wildlife-supporting plants.
- **Local Food Knowledge:** Passionate about cooking with and enjoying local, seasonal produce.

- **Interpersonal Skills:** Strong communication and relationship-building skills with a cooperative mindset.
  - **IT Skills:** Basic IT literacy, including familiarity with Excel.
  - **Flexibility:** Adaptable and willing to adjust to the varying needs of the role and community events.
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### **Why Join The Long Table?**

By joining The Long Table, you'll contribute to a mission-driven social enterprise that aims to build stronger, more resilient communities. You'll collaborate with passionate individuals and local producers, working together to make nutritious, sustainable food accessible to all. If you're ready to lead impactful initiatives and celebrate local food, we'd love to hear from you.

**To apply:** Send your CV and a cover letter to [will@thelongtableonline.com](mailto:will@thelongtableonline.com)

Applications to be in by 5pm on Friday 22<sup>nd</sup> November with interviews taking place from Wednesday 27<sup>th</sup>. This is a unique role and one that you may not have had experience in. If you are able to send your CV along with a cover letter with reasons why you may be a good fit for this position.

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This role will appeal to a community-minded individual who's passionate about sustainable food systems and eager to lead initiatives with a lasting impact.