

The Cafe Chaplain is responsible for the development and delivery of LCET's b.1 cafe project, specifically by:

1. Developing the cafe strategy including

- Developing a strategy for the b.1 cafe and it's related activities that builds on the project aims and its theological approach.
- Developing a project budget.
- Liaising with stakeholders, including young people, in the development of the strategy.

2. Delivering the cafe work including

- Managing the delivery of the project including the b.1 cafe and chapel, b.1 roots programme and b.1 volume events.
- Participating in the delivery of the project alongside the other members of the team.
- Ensuring compliance with LCET's policies and good practice guidelines
- Working within the requirements of LCET's safeguarding policy and practice.
- Management of the project budget.
- Networking with stakeholders and other key organisations and bodies .

3. Managing the cafe volunteer team including

- Oversight of the day to day work of volunteers.
- Volunteer recruitment, training and development including appraisals.

4. Evaluating and monitoring the cafe work including

- using LCET's monitoring tools to evaluate the impact of the work.
- implementing developments in the work from evaluation of the impact.

5. Participation in staff activities including

- team meetings and events.
- training and development.
- safeguarding training and awareness.

The Cafe Chaplain reports to the Chaplaincy Director.

Essential Skills

Communication and people skills.

Able to work appropriately with adults and young people from all backgrounds and cultures.

Conflict management.

Able to deal appropriately with conflict with others, including young people.

Creative thinking.

Able to conceive ideas for projects and problem solve where there are obstacles in existing projects.

Critical thinking and reflective practice.

Able to articulate strengths and weaknesses of work and it's impact on self and others.

Informal youth work.

Able to relate to and engage with young people in an informal setting

Leadership and management.

Able to inspire and lead others and oversee their day to day duties.

Organisation and administration.

Able to write and keep notes and records. Consistent timekeeping. Basic computer work.

Desirable Skills

Reflective questioning and listening skills

Able to use questioning and listening techniques to help young people express themselves.

Essential Knowledge

Child and adolescent emotional and social development.

Understanding of how young people develop their sense of self, social skills and interaction with others.

Safeguarding policy and practice.

Understanding of legal requirements and their implementation in working with young people.

Desirable knowledge

Working knowledge of health and safety and food hygiene.

Understanding of policy and practice in relation to supervising work in a kitchen and cafe environment.

Essential Experience

Working with young people in informal settings.

Work with young people in youth clubs or other contexts.

Working with young people in engaging with Christian faith and practice.

Experience of developing and delivering creative activities for young people to explore and develop Christian faith.

Developing and implementing strategy and new projects.

Experience from previous employment of a project (large or small) that had to be developed and delivered from scratch.

Management of staff or volunteers.

Experience of overseeing staff or volunteers, including day to day management.

Desirable experience

Organising and running special events.

Experience in creating and delivering innovative youth events.

Working in food industry or other context where food is prepared and served.

Experience of working within a cafe or restaurant context.

Qualifications

Undergraduate degree

In any subject though relevant degree preferred.

Evidence of ongoing professional development.

Training courses, reading, academic study or other personal development.