



The National Gas Museum Trust

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HISTORIC FOOD VOLUNTEER, GAS MUSEUM, LEICESTER

The National Gas Museum is a little museum with a big collection. It holds the national object collection of the UK gas industry. This tells the story of gas from its earliest days to the present. Gas made from coal started as the brightest light of the 19th century. Now, natural gas is an essential part of our energy mix, heating nearly every home and generating up to 40% of our electricity.

As well as a large library of specialist books and magazines, The collection includes a fabulous selection of nostalgic cookers, heaters and gas lights, as well as gas engines, gas fridges and even a gas hair-dryer.

The museum has been closed for some months for refurbishment after the retirement of the previous curator. We are now beginning the task of getting the museum up and running again. There are plenty of opportunities for volunteers to play valued and significant roles.

For an informal discussion about this role, email your phone number, CV and a photo to the curator John Beckerson at nationalgasmuseum@gmail.com and you'll get a call back as we are waiting for a new phone line.

Role details

This opportunity is ideal for a friendly person with a love of historical food and a hands-on self-motivated working style. Overseen by the Curator, you will be responsible for finding affordable historic recipes in our library suited to the period cookers in our collection. You will then make them to share with visitors. The museum will pay for ingredients. At first some of the cooking may need to be done at your home until the museum has appropriate facilities. As you get to know the museum, you can discuss and propose other tasks suited to enhancing our front of house experience, and be responsible for making it happen. As we acquire period costume, you may also have the opportunity to wear and source period clothes to add to live interpretation.

Deliverables

- Give visitors a great welcome and a tour if desired
- Cook and explain period recipes

You will need:

- A love of people and great communication skills
- A passion for the history of food and cookery
- A practical, independent working style
- Awareness of food safety and full willingness to engage in any food safety control measures we need to put in place
- Willingness to complete any necessary food safety paperwork (eg risk assessments).
- Ability to work in a very small team
- Basic computer skills
- Excellent spoken English language skills
- Fair written English skills
- A food hygiene certificate would be good if you have one.

Work location

195 Aylestone Rd, Leicester, LE2 7QH – the brick building with the clock tower.

Hours of work

Hours are flexible but you need to be able to commit to a regular time of at least 2 hours each week during school holidays. Work days could be on either on a Wednesday, Thursday or a Friday to suit you. Most food demonstrations will be given during school holidays so your role will be busiest at those times.

Clothing

Clothing suitable for preparing food and meeting the public.