Job Title: Chef de Partie (Permanent)

Job Purpose: Alongside the Catering Team and under the Executive Head Chef, to prepare and cook high standards of food for everyone dining at Ridley Hall.

Location: Ridley Hall, Cambridge, CB3 9HG

Reporting to: Executive Head Chef

Working Relationships: Catering Department, other Ridley Hall Staff and Students

Working hours: 39 hours per week
8 hr shifts on a rota basis, Mon-Fri in term time, some weekend working will be required outside of term time.

Remuneration: Starting at £21,000 per annum
Expected start date: 22nd September

Role Summary:
Reporting to the Executive Head Chef, you will be responsible for the preparation and serving of breakfast, lunch and dinner to our students and academic staff. All of our food is prepared fresh in-house, to a very high standard using the best ingredients we can source. We also cater for external guests, private formal dining, canape functions, weddings etc.

During term time we mostly work weekdays only, but occasional weekends will be required.

Main duties include but are not limited to:

- Preparing high quality food for our students and visitors, to cover a wide variety of service needs including regular lunches, one-off feasts, as well as evening banquets.
- Ensuring the health and safety, and food hygiene standards and procedures of the Catering Department are upheld at all times.
- To ensure that allergens and food storage protocols are adhered to at all times.
- To ensure the safe use of equipment and maintaining and cleaning equipment as appropriate.
- To proactively find ways to reduce wastage and prepare food efficiently, in line with the Head Chef’s policies at all times.
Experience and Training:

- Minimum of 2 years’ experience in a busy kitchen, focusing on fresh, seasonal food.
- Food handling qualification, Level 2

Personal Qualities and Attributes:

- Be passionate about food, and seeking to improve chef skills
- Self-motivation and the ability to meet deadlines
- A team player: able to work effectively with all members of the college community
- Willingness to adopt a flexible approach to tasks where necessary
- Reliable and enthusiastic

Details of employment

- Annual paid leave entitlement is 33 days (including Bank Holidays)
- On-site parking included
- Uniform and meals on shift provided
- Competitive Pension Scheme

Application process

Please submit a CV to Howard Milton (Executive Head Chef) by email: hgwm3@cam.ac.uk

We will assess applications on a rolling basis and therefore encourage you to apply as soon as possible.

If you have any questions about the role, please call: 01223 741 063

Interviews likely to be held w/c 12th September.