Commis Chef

Job Description

Gonville & Caius is a College within the University of Cambridge, founded in 1348. It lies centrally within the city, neighbouring Trinity College and Kings College on each side. It is amongst the largest of the Cambridge Colleges.

A significant strategic shift is currently underway in the College to seek to get the best possible food experience for our students, staff and Fellows (and conference guests) from the use of these two sites. Catering at Caius is diverse. For students in term the main meal is the two sittings of dinner in Hall each for up to 200. Smaller numbers (say 10-30) also eat breakfast and lunch in the Bar or in Hall. Fellows lunch in their own dining room and then dine at High Table in Hall alongside the students’ second sitting. In addition private lunches and dinners are delivered both to Caians and external customers in other rooms. The enjoyment of “Caius Dining” also encourages alumni to return to the College at a variety of Feasts and other events throughout the year – a key funding source for our charitable educational aims. In summer (and to lesser extent year round) we bring in substantial third party residential conferences, again to enhance funding for the College.

The College is rich in tradition and dining is at the forefront of its values. We provide both our under graduates and graduates and fellows with dining-in-hall 6 days a week during term.

Summary and purpose of the role

We are looking for a qualified Commis Chef to join us at an exciting time when Caius is travelling on a journey to deliver food excellence throughout our food provision to our varied customers

Responsible College Officer: The Operations Director
Responsible to: The Head Chef/Catering Director
Primary responsibilities

- To help prepare, cook and present all dishes to a high standard which meets and exceeds the College’s expectations.
- To ensure that the kitchen area, equipment and storage areas are kept clean and tidy at all times.
- To work efficiently and safely.
- To liaise effectively with other staff on the team, Front of House and from other departments and with external service providers such as delivery staff.
- To be aware of food allergies and the appropriate measures in place to deal with these.
- To be commercially minded and work within budget constraints.
- To work to and maintain the highest standards of hygiene and food safety.
- Supporting the Head chef, Sous chefs and Chef de Partie’s in required daily duties.
- Support Pastry where needed, following modern pastry and classic recipes.

Person Specification:

- NVQ level 2 or 3 diploma in professional cookery or /City and Guilds 706/1
- Basic food hygiene certificate
- Able to follow instructions and learn modern techniques
- Some knowledge of varied cuisines and able to use own initiative.
- Understanding of trends, Street food awareness and ideas on delivery from section.
- Able to use fresh ingredients.
- Ability to be flexible in sections.
- Experience in large number food provision.

Salary
The salary for the post is in the region of £17,000 per annum, depending on experience.

Hours of work
This is a full time post. The standard working week is 40 hours 5 days out of 7. However, the ability and willingness to adopt a flexible approach to working hours is expected and you will be required to work hours outside the normal working week or additional hours in order to meet the requirements of the role and the needs of the College. Appropriate time off in lieu arrangements will be made to cover extended working days.

General
The appointment will be subject to a six-month probationary period. The annual leave entitlement is 33 days (including Bank and public holidays). A free meal is provided for staff whilst working more than 4 hours per day. The College automatically enrolls eligible staff into the Universities Superannuation Scheme from the first day of employment. The College gives Medicash, a medical cashback scheme from the first day of employment.
Health and Safety
All staff must adopt a responsible attitude towards health and safety and to comply with any procedures as required by the College in order to ensure the health and safety of themselves, their colleagues and any other persons that may be affected by their actions. They must be prepared to undertake any training provided in relation to health and safety or which is identified as necessary in relation to their work.

Completed applications forms should be returned to:

HR/Personnel Office
Gonville & Caius College
Cambridge
CB2 1TA
Or at: jobs@cai.cam.ac.uk