



Job Description

Job Title: Commis Chef
Accountable to: Head Chef
Liaison with: Kitchen and Front of House teams

Overview

University College was established in 1249 and currently has approximately 600 students and 250 staff. On a daily basis, the Kitchen supplies hot and cold food for around 350 diners through the Buttery and up to 170 four course plated dinners 2 nights a week. Conference meals and private diners are also catered for by the Kitchen. University College's Kitchen has 8 Chefs and 7 Kitchen Porters working at pace in a friendly environment. We work to high standards and in order to achieve this, we provide our Chefs with a range of development opportunities. The Kitchen has achieved 5 stars for Scores on the Doors since the standard was first introduced.

The Role

The post holder will be required to assist the kitchen brigade on the preparation and production of high-quality food for students, fellows and staff of the college.

You will be helping in the preparation of Salads, soups, vegetables and plating up desserts and Formal dinners.

You will help maintain the cleanliness of the kitchen and all store areas in line with the cleaning schedule.

You will be expected to follow all standards of production and working practices in the various areas of the kitchen as instructed by Senior Chefs.

The Successful candidate will have a passion for food, and a willingness to learn in a busy professional kitchen.

Your Chef whites and safety shoes will be provided for you.

All necessary training will be given.

Hours of Work

40 hours per week, working 5 days out of 7 including weekends with a mix of early or late shifts.

Work patterns will change in accordance with the needs of the business.

Overview of duties

- To prepare and cook food to the College's high standards
- Adhere to portion control and wastage control measures
- To assist with menu preparations as needed and requested by the Senior Chefs
- To meet daily deadlines and targets as instructed
- To maintain set standards at all times
- To assist with receiving and checking of deliveries as required
- To work as a team within the kitchen, with the Front of House team and other relevant departments to produce the best experience for customers and colleagues
- Comply to all Health and Safety and Food Safety regulations
- Any other reasonable task which falls within the prime objective of this job

Person Specification

- Have a working knowledge of food hygiene and health and safety practices
- Ideally you would have worked in a kitchen in a previous role
- Good communication skills - ability to understand and follow written and verbal instructions
- Ability to demonstrate adaptability to take on new tasks and procedures
- Ability to work under pressure and to meet deadlines
- An approachable "can do" attitude
- Self-motivated, work effectively as a team player
- Punctual and reliable
- Willingness to undertake training
- Professional and friendly manner
- Working as part of a team and on own initiative
- Holder of a Food hygiene certificate
- Smart Appearance

