SECTION CHEF

We have an great opportunity for an experienced, enthusiastic, creative and fully-qualified Section Chef to join a talented team who produce amazing food. Under the direction of the Head Chef, you’ll provide consistently high quality food and introduce innovative dishes to enhance the overall dining experience for our students, staff, Fellows and guests.

You’ll join the College at an exciting time of development and expansion, with a refurbishment of the Servery and College Bar, and a new Library and Auditorium which will be completed in September 2020.
ABOUT SELWYN COLLEGE

Selwyn College is a constituent part of the University of Cambridge, and is home to 390 undergraduates and more than 200 graduate students from the UK and around the world. It is one of the top-performing colleges, with a reputation for combining academic excellence with a friendly atmosphere, and has a Fellowship of around 60 – with many academics who are leaders in their field. The College has distinguished alumni including the actors Hugh Laurie and Tom Hollander, the novelists Robert Harris and Justine Picardie, the archbishop of York John Sentamu and the leading Indian businesswoman Zia Mody.

The College owes its name to George Augustus Selwyn, who was the first Bishop of New Zealand (1841-68) and later Bishop of Lichfield (1868-78), and in whose memory the College was founded. The distinctive red-brick Victorian Old Court is Tudor Gothic in style, much of it designed by architect Sir Arthur Blomfield.

Selwyn has a committed and friendly body of around 100 non-academic staff (including part-time and seasonal workers) including Porters, Gardeners, Maintenance, Administrative staff, Housekeeping and Catering Assistants, Senior College Officers and Fellows, who provide a network of support services for our students, guests, visitors and alumni.

Selwyn College is home to students of all backgrounds from the UK and across the world. We’re proud of our diversity. We therefore welcome staff whatever their race, gender, sexuality, disability or religious belief, and we’re keen to receive applications from people who may be under-represented in our community.

WHAT YOU’LL BE DOING

You’ll enjoy working to high standards and will be able to assist with menu development. and willing to share your knowledge with our team to enhance our reputation for excellence. You’ll also have excellent personal standards regarding time keeping, attendance and personal presentation.

You’ll be catering daily for breakfasts, lunch and dinner for our students, staff and Fellows, as well as producing amazing dishes for Formal Hall, High Table Dinners, College Functions and Feasts.

If you have a positive ‘can do’ attitude and are the kind of person who jumps in to help out to ensure service is never compromised and our guests enjoy a memorable experience, we’d love to meet you!

LOOKING AFTER YOU AND YOUR CAREER

Develop your skills through mentoring and opportunity for professional development
Reward for high achievers through performance-based pay
Contributory final salary pension scheme (Cambridge Colleges’ Federated Pension Scheme) or NEST
33 days’ annual leave, inclusive of an allowance for bank holidays
On-site parking
Free meals on duty
Contractual sick pay