



Selwyn College Cambridge

Commis Chef

Job Description

Job title:	Commis Chef
Department:	Catering
Reports to:	Head Chef and Deputy Head Chef
Working pattern:	37.5 hours per week
Contract:	Permanent

Purpose of the role

To assist the Head Chef in consistently producing the highest possible standard of food for our students, staff, Fellows and conference guests.

Key duties and responsibilities

Under the direction of the Head Chef and Deputy Head Chef, you will work with the Section Chefs to provide consistently high quality food and introduce innovative dishes to enhance the overall dining experience for our customers.

- Prepare, cook and present consistently high quality food in the servery, at formal, high table and for all other college conference activities
- Maintain budgets and avoid wastage by ensuring food is not cooked too far in advance, or that excessive amounts of food are produced.
- Ensure all HACCP and food safety procedures are fully complied with.
- Provide any necessary cover during periods of staff absence.
- Assist in any other tasks as instructed by the Head Chef within the overall function of the job.

- Attend any identified training courses to enable the post holder to competently perform the duties of the role. This will include health and safety training to minimise occupational risks.
- Provide accurate allergen information at all services
- Liaise with Fellows, students, guests, staff and visitors at service areas in a polite and professional manner

Person Specification

- Hold or be working towards City & Guilds 706, NVQ Level 2, or equivalent award
- A current basic food hygiene certificate
- Creative flair, and a passion for food and presentation Previous experience of working in a busy restaurant
- The ability to cater for a wide range of functions
- Willing to undertake NVQ Level 3 Food Preparation & Cooking
- Enthusiastic and willing to learn from training provided
- Good organisational, time management and planning skills
- Effective communication skills and a friendly disposition
- Knowledge of food presentation and temperature control
- Ability to work under pressure
- Able to work under instruction and in harmony with colleagues
- A positive 'can do' attitude, a willingness to help others and work additional hours to provide cover for absent colleagues
- Knowledge of the Food Hygiene (England) Regulations 2006, COSHH Regulations 1998 and the Health & Safety at Work Act 1974

If you do not meet all the criteria, don't be deterred from applying if you feel this role is for you. You may have other relevant skills and experience which would prove valuable in this role.

Where you fit in the structure

