



Selwyn College Cambridge

## Section Chef

### Job Description

Job title:	<b>Section Chef</b>
Department:	<b>Catering</b>
Reports to:	<b>Head Chef and Deputy Head Chef</b>
Working pattern:	<b>37.5 hours per week</b>
Contract:	<b>Permanent, subject to probationary period</b>

### Purpose of the role

To assist the Head Chef and Deputy Head Chef in consistently producing the highest possible standard of food for our students, staff, Fellows and conference guests. You will work with other Section Chefs to provide consistently high quality food and introduce innovative dishes to enhance the overall dining experience for our customers.

### Key duties and responsibilities

- 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

*These duties may change from time to time in consultation with the post holder, to reflect the needs of the College.*

### Where you fit in the structure:

