



Selwyn College Cambridge

Section Chef

Role

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

Job Description

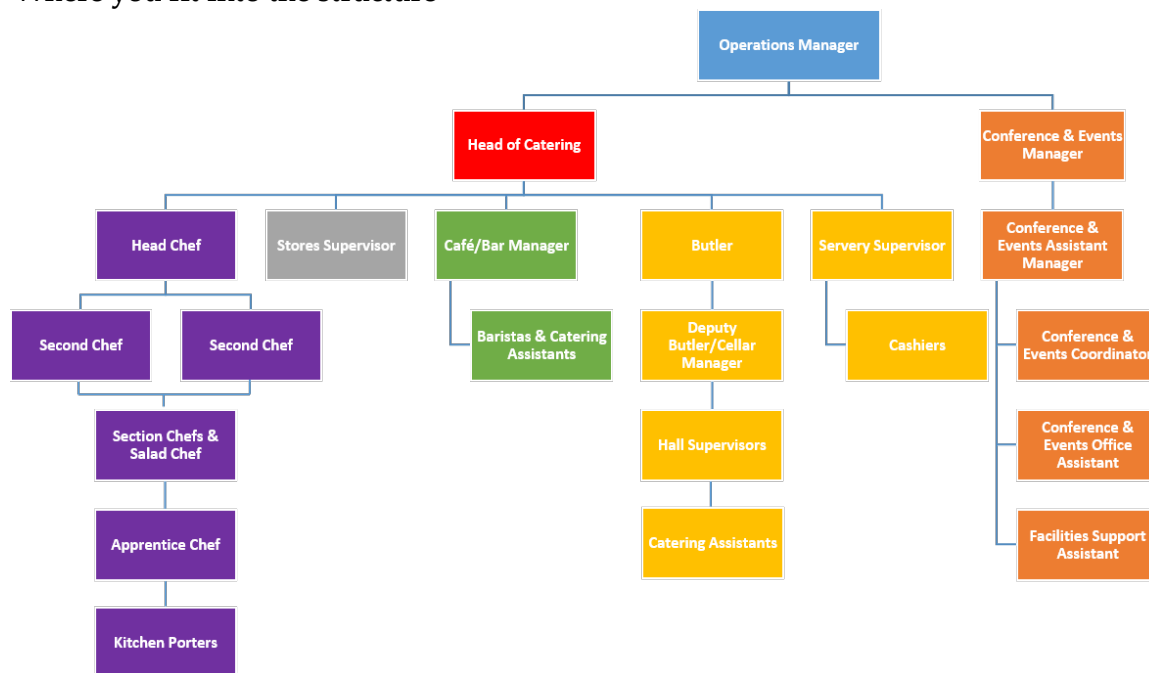
Under the direction of the Second Chef, you will work with other Section Chefs to provide consistently high quality food and introduce innovative dishes to enhance the overall dining experience for our customers.

Main 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 into the structure



Person Specification

- 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
- Working towards or be willing to undertake NVQ Level 3 Food Preparation & Cooking
- Enthusiastic and willing to learn from training provided
- Good organisational, time management and planning skills
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- 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
- Excellent personal standards regarding time keeping, attendance and personal presentation.