**TRAINEE CHEF (40 hours per week)**

£15,300 - £17,300 per annum plus pension and benefits

With an opportunity to gain experience from the more senior members of the team alongside formal catering training that will lead to Commis Chef Apprenticeship qualifications, this is an ideal role for someone who has the desire to enter the catering profession. You will be willing to learn, be a good team player and have a keen interest in cooking. There will be opportunities to progress within the department.

The closing date for the above post is 23rd October. Interviews will be held w/c 30th October.

Further details and an application form for the above position are available at www.trinhall.cam.ac.uk/about/vacancies. Applications should be sent by email to jobs@trinhall.cam.ac.uk or posted to Trinity Hall, Trinity Lane, Cambridge CB2 1TJ. **NB. CVs will only be accepted if accompanied by a Trinity Hall application form.**

Enquiries to jobs@trinhall.cam.ac.uk, tel. 01223 764660.
JOB DESCRIPTION

Job Title: Trainee Chef

Responsible to: The Head Chef

Place of Work: Based at Trinity Hall.

Objective: To provide a professional food preparation service.

Experience: Minimum of experience in similar position

Main Duties and Responsibilities:

- To assist in all sections of the kitchen, under supervision of Section Chefs. Tasks will include preparing ingredients and commodities in preparation for cooking, as well as cooking.

- To undertake training as instructed by the Head Chef, including Commis Chef Apprenticeship qualification.

- Receipt and storage of provisions, fresh and frozen, in accordance with current food hygiene regulations including correct stock rotation and storage. Ensuring that all food is labelled clearly and correctly.

- Checking menus to ensure foodstuffs required have been received and are prepared on time and to the required standard.

- Achieving and maintaining the highest possible standards of health and hygiene in the kitchens and reporting any issues to the Head Chef.

- Ensuring that the College food safety policy is adhered to at all times.

- Preparing dishes that comply with the College policy on allergens.

- Cleaning according to the cleaning schedules.

- To provide assistance in the absence of other Section Chefs as instructed by the Head Chef or his Deputy.

- Any other reasonable duties required by the Head Chef.

Trinity Hall reserves the right to make changes or update this job description at any time. Changes will be introduced following discussions with the post holder.
## PERSON SPECIFICATION

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<th>Essential</th>
<th>Desirable</th>
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<tr>
<td><strong>Qualifications/Education</strong></td>
<td></td>
<td>Level 2 Food hygiene&lt;br&gt;Any food preparation / cooking qualification</td>
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<td><strong>Skills/Knowledge/Training</strong></td>
<td>Well organised&lt;br&gt;Good communication and interpersonal skills</td>
<td>Experience in a similar position&lt;br&gt;Knowledge of manual handling techniques</td>
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<td><strong>Experience</strong></td>
<td>Keen interest in cooking</td>
<td>Experience of a University or College kitchen working environment</td>
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<td><strong>Personal Attributes</strong></td>
<td>Physical fitness – able to bend &amp; lift&lt;br&gt;Committed to a Catering career aimed towards progressing to a chef&lt;br&gt;Able to work well both as an individual and as part of a team&lt;br&gt;Cheerful &amp; co-operative disposition&lt;br&gt;Smart &amp; tidy appearance&lt;br&gt;Flexible approach and accepting of change&lt;br&gt;Willingness to undertake further training and learn new skills</td>
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