CHEF DE PARTIE (40 hours per week)

Up to £24,000 per annum depending on experience plus pension and benefits

Trinity Hall is looking to recruit an experienced and dedicated individual to join the College. You will be working alongside the existing Chefs in the professional day-to-day operations of the kitchen, and will also be involved in creating bespoke menus and dishes for a wide range of events.

The ideal candidate will already have the relevant qualifications and experience as a Chef de Partie in a similar environment. You will also possess an exceptional track record of delivering to the highest standards and be genuinely passionate about your career.

The closing date for the above post is 26th April 2019. Interviews will be held w/c 6th May 2019.

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: Chef de Partie

Responsible to: Head Chef

Place of Work: Based at Trinity Hall

Objective: To provide a professional food preparation service

Experience: Experience in a similar position

Main Duties and Responsibilities:

- In liaison with the Kitchen Management Team, oversee the preparation, cooking and presentation of food for Fellows, students and guests
- Ensure that all food preparation is carried out to College’s high standards and ensure complete customer satisfaction
- Ensure standards of work are kept to a high level, that productivity is maintained at all times
- Contribution to the creation of new menus and dishes with the Kitchen Management Team
- To ensure that high levels of food safety standards are maintained in the kitchen at all times
- To maintain a high level of awareness for allergens, labelling dishes as appropriate
- To manage and assist in the receipt and storage of all 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
- To assume responsibility when in charge for checking all menus to ensure foodstuffs required have been received and are prepared on time and to the required standard
- To ensure that the cleaning schedule is adhered to
- To provide training, coaching and assistance to other members of the kitchen brigade
- In the absence of other section chefs, you are to provide cover as required
- To undertake further training when required
- Any other reasonable duties required by the Head Chef/Deputy 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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| **Qualifications/Education** | • NVQ2 or equivalent qualification  
• Level 2 Food Hygiene Certificate  
• Knowledge of allergen regulations | • NVQ3 or equivalent qualification  
• Level 3 Food Hygiene Certificate |
| **Skills/Knowledge/Training** | • Well organised  
• Good communication and interpersonal skills  
• Knowledge of manual handling techniques  
• Knowledge of HACCP principles and COSHH regulations | • Experience of menu creation |
| **Experience**            | • Experience in a similar position  
• Evidence of ability to plan ahead and prioritise workload  
• Evidence of ability to meet deadlines | • Experience of working in a College environment |
| **Personal Attributes**   | • Physical fitness – able to bend & lift  
• Able to work well both as an individual and as part of a team  
• Cheerful & co-operative disposition  
• Smart & tidy appearance  
• Flexible approach and accepting of change |