



Catering and Kitchen Opportunities at Somerville College

Somerville is a friendly and diverse College with a reputation of openness and inclusiveness. It is among the most international of the Oxford colleges that admit both undergraduate and graduate students. The current College community comprises approximately 550 undergraduate and graduate students, many of whom live on site, and around 200 academic and support staff as well as a host of visiting academics, former members, conference and bed & breakfast guests.

Opportunities Available

Following recent promotions and reorganisation of our Catering and Kitchen Departments, we have some exciting opportunities for the right candidates who are keen to develop their career in a catering or kitchen environment.

Our Catering and Kitchen teams are passionate about providing an excellent service to all. To be successful in joining our team you must be able to demonstrate that you share this passion and not be afraid of hard work. In return you will have the opportunity to learn new skills working alongside an experienced and dedicated team and undertake relevant training to help you develop your career. Uniform and equipment will be provided.

For full job descriptions, selection criteria and terms and conditions for each post please follow the individual links below or visit our jobs page www.some.ox.ac.uk

Catering Supervisor (ref: 900274)

You will be responsible for supervising the food and beverage services to the students, staff and guests of the College, and for maintaining the high standards of the Catering and Kitchen teams. You will supervise and organise food service staff and prepare for meal services ensuring food prepared by the Kitchen is ready for service on time. You will be a confident communicator, able to deal with people at all levels and have a key role in ensuring the smooth and friendly running of the College's Catering Services.

Please see www.some.ox.ac.uk/jobs/CateringSupervisor for further details

Senior Catering Assistant (ref: 900275)

This is a new role within the Catering team. You will assist with the supervision of the food and beverage services to the students, staff and other guests. You will be confident in working as part of a busy team, be numerate and have a good standard of communication in English. You'll assist with organising staffing to ensure food service times are adequately managed and will be responsible for overseeing the operation of the cash and card tills.

Please see www.some.ox.ac.uk/jobs/SeniorCatAssist for further details

Pastry Chef (ref: 900272)

The successful candidate will be responsible for providing a wide variety of desserts and pastries of a high quality to students, staff, and commercial customers. You will have an NVQ 3 in Hospitality & Catering, or equivalent, a level 2 Certificate in Professional Patisserie and Confectionery and a Level 2 Award in Food Safety in Catering. You will assist with the planning and implementation of new desserts and be willing to learn new techniques and skills.

Please see www.some.ox.ac.uk/jobs/PastryChef for further details

Commis Chef (ref: 900273)

You will work alongside a team of experienced chefs to provide meals of high quality in compliance with Food and Health and Safety Regulations and College policies. You will ideally have an NVQ level 2 in Hospitality & Catering (or equivalent). A Food Safety level 2 qualification and basic knowledge of health and safety in a kitchen are essential. This is a great chance for the right candidate to receive further training and progress a career as a Chef.

Please see www.some.ox.ac.uk/jobs/CommisChef for further details