Somerville College
University of Oxford

www.some.ox.ac.uk

Chef de Partie

(Ref 900460)

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. We are looking for a well-organised, experienced chef to work as a member of a team of chefs, running a section and/or meal service to ensure that a high standard of meals are provided at all times in compliance with the Food, Health and Safety Regulations and College policies.

What will you do

• Prepare, cook and present the required quantity and variety of food
• Assist with service of food at special banquets or in the pantry
• Compile and implement standard recipes
• Assist with stock rotation and regular stock takes
• Alert any stock shortages to the senior chefs
• Report all accidents and hazards to the senior chef on duty

To be successful you will need

• Experience of running a section/meal service within a busy kitchen environment
• Passion and flair for high quality food
• Experience of producing high standards of meals
• Excellent communication and organisational skills
• Willingness to take a flexible approach to work duties
• Ability to work effectively under pressure

The role

• Permanent
• 37.5 hours per week (combination of morning and afternoon/evening shifts on 5 days out of 7, including weekends)
• Starting salary of £26,000
• Probation period of 3 months

Full terms and conditions will be provided to the successful candidate.

Key benefits

• 38 days annual leave (inclusive of Bank Holidays and College closures)
• Free meal while on duty
• Generous pension scheme

For full details of benefits please see www.some.ox.ac.uk/jobs/benefits
About the Catering and Kitchen Teams

Our dynamic Kitchen and Catering Teams provide a varied range of catering, from high-end fine dining to conferencing and student meals. As well as the term time provision of breakfast, lunch and dinner for our own students, fellows and staff seven days a week, full catering facilities are provided during the vacation periods to residential summer schools visitors staying in the College. Catering for individual bed & breakfast guests is also an important regular activity at this time.

Job description

Main Duties

1. Food Production
   - To work as a team member of the kitchen brigade preparing, cooking and presenting the required quantity of high quality and nutritious food according to menu and recipe specifications.
   - To be able to prepare a wide variety of foods using appropriate preparation methods.
   - To assist with the service of food at special banquets or in the pantry when required.
   - To be involved with the compilation and implementation of standard recipes.
   - To be willing to learn new production methods or new recipes and to comply with the requirements of the senior chefs at all times.

2. Stock control
   - To assist with stock rotation of all food items including refrigerators and freezers. To label, date and properly store all food items in appropriate storage areas.
   - To bring to the attention of the senior chefs any stock shortages or shortfalls as soon as they are apparent.
   - To be equally responsible with the other members of the kitchen team for monitoring and prevention of wastage or spoiling.
   - To participate in or assist with monthly or regular stock takes.
3. Food Hygiene and Health and Safety
- To carry out duties in adherence to the College Food Hygiene Policy, and current Food Hygiene and Health & Safety legislation.
- To be familiar with Fire Safety and COSHH policies of the College.
- To work on a ‘clean as you go’ basis at all times in order to ensure that a high level of cleanliness is maintained in all areas of the kitchen.
- To carry out cleaning duties in work area and kitchen as required by the senior chefs and work rotas.
- To maintain a high standard of personal hygiene, wearing a clean uniform using appropriate safety equipment at all times while on duty.
- To report all accidents and hazards or maintenance issues immediately to the Senior Chef on duty.

4. Other duties
- To maintain at all times a professional working relationship with the kitchen and food service teams.
- Assist senior chefs with the development of junior members of the team
- To carry out any additional and appropriate duties as required.

Selection Criteria

Essential
- NVQ 3 in Hospitality & Catering, or equivalent
- Level 2 Award in Food Safety in Catering
- Experience of running a section/meal service within a busy kitchen environment
- Be able to demonstrate a passion and flair for high quality food and proven experience of producing high standards of meals
- Be able to work without direct supervision
- Ability to communicate appropriately with others
- Thorough familiarity with Health & Safety & food hygiene regulations
- Knowledge of food allergies, special diets and nutrition
- High standard of personal hygiene and general physical fitness
- Willingness to take a flexible approach to work duties
- An ability to work effectively under pressure

Desirable
- Experience of working in a fine dining environment
- Interest in new food production and presentation innovations

Application Procedure

Your application should comprise
- A completed application form (including a personal statement and details of at least 2 referees)
- A curriculum vitae (CVs submitted on their own will not be considered)
- An Equal Opportunities Monitoring Form

Email your completed documents to: recruitment@some.ox.ac.uk please quote vacancy reference 900460 in the heading

Communication regarding the status and outcome of your application will be made via e-mail.

There is no closing date for this vacancy. Applications will be assessed as they arrive and suitable candidates invited to interview. Early application is advised.
**Equal Opportunities**

Equal Opportunities data does not form part of the selection process and will not be circulated to the panel. Completion of the form is voluntary. Data is used to monitor the effectiveness of the College’s Equality and Diversity Policy and helps us meet our duties under the Equality Act 2010.

We are committed to ensuring that all applicants and staff are afforded equal opportunities within employment. Entry and progression will be determined only by personal merit and the application of criteria which are related to the duties of each particular post and the relevant salary structure. In all cases, ability to perform the job will be the primary consideration. Subject to statutory provisions, no applicant or member of staff will be treated less favourably than another because of a protected characteristic. Where suitably qualified individuals are available, selection committees will contain at least one member of each sex.

**Data Protection**

All data supplied will be used only for the purposes of determining suitability for the post and will be held in accordance with the principles of the Data Protection Act, the General Data Protection Regulations 2018 and the College’s Data Protection Policy. [https://www.some.ox.ac.uk/somerville-college-gdpr-framework/](https://www.some.ox.ac.uk/somerville-college-gdpr-framework/)

**Pre-employment screening**

*Eligibility to work in the UK* - It is a criminal offence for employers to employ someone who is not entitled to work in the UK. We therefore ask applicants to provide proof of their right to work before employment starts. You will need to provide original documents (and certified translations, if necessary). **If invited to interview, please bring these documents with you.**

*References* - Please provide details of at least two referees who have direct experience of your work through working closely with you. Where possible, at least one should be your line manager from your most recent job. Please indicate how each referee knows you. Your referees will be asked to comment on your suitability for the post, confirm the dates of your employment, and of any disciplinary processes which are still ‘live’. **Unless you state otherwise, we may approach your referees at any stage, please state clearly if you wish to be contacted before a referee is approached.**

*Fitness to work* - employment will be conditional upon confirmation that you are medically fit for the post (allowing for any reasonable adjustments that may be required, in line with the provisions of the Equality Act 2010). If necessary, the College may request that the successful candidate undertake a fitness to work assessment with their Occupational Health Provider before employment can commence.

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