

Sous Chef (full-time)
(Salary £27,031 pa, plus excellent benefits)

General Background (see also www.fitz.cam.ac.uk)

Fitzwilliam College is an open, friendly and diverse academic community of some 900 people, including undergraduates, graduates, Fellows and staff, set in outstanding grounds close to the University sites in West Cambridge and within easy reach of the University Library and faculty sites.

The College is first and foremost an educational establishment. It recruits and teaches undergraduate and post-graduate students from all over the world, holds open days for schools and prospective applicants and arranges subject conferences for teachers. It also keeps in touch with an alumni base of over 8000, arranging events and reunions, and runs a thriving conference and catering business with an annual turnover of approximately £1.3m, hosting over 150 conferences a year, many of which are residential.

The Catering & Events department comprises a large team of around 35 staff, including around 12 kitchen staff, along with staff in front of house, the coffee shop and bar and the events department, as well as a number of casual assistants.

Sous Chef

We are seeking an experienced chef to join our enthusiastic team in the kitchen as Sous Chef. The post holder is required to prepare a wide range of foods, such as cakes for the Coffee Shop along with Buttery food and high quality banquet-style dining. You will be required to work in any area of the campus including the Master's Lodge.

You will have a passion for food, along with great communication skills and an eye for detail. You must be able to work under pressure and to strict deadlines. You will hold a relevant hygiene certificate and be trained to at least NVQ Level 3 (or equivalent), and have the relevant demonstrable experience in the capacity of Sous Chef or Chef de Partie. A full job description and person specification is attached, and a structure chart of the Catering & Events department.

Conditions of employment

The contractual hours of work are 37.5 per week, working ten days out of fourteen on a flexible rota basis, with every other weekend off.

The annual salary is £27,031. In addition, the College offers an excellent working environment, a generous discretionary bonus scheme, 33 days' annual leave (including bank/public holidays), enrolment into a contributory Group Personal Pension scheme and free meals on duty. The College provides and launders your uniform, and also offers free car parking on site on a first-come, first-served basis and use of the College gym and sports facilities.

Any offer of employment will be subject to evidence of the right to live and work in the UK and satisfactory references. The appointment will be made subject to an initial probationary period of six months.



Application procedure

Vacancy details and an application form are available on the College website at: <http://www.fitz.cam.ac.uk/vacancies/nonacademic> or by contacting Sarah Rowland Jones, HR Officer, on 01223 761050, or email: hr@fitz.cam.ac.uk

Applicants should provide a covering letter and completed application form. Please note that CVs will not be accepted.

Applications should reach Mr Robert Clarke, Head of Catering & Events, Fitzwilliam College, Cambridge, CB3 ODG, email catering.manager@fitz.cam.ac.uk, by **Thursday 12th September 2019**.

First interviews will be held on Wednesday 18th September, with successful applicants invited back on a later date to cook their signature two course meal for four.

Previous applicants need not apply.

The College values diversity and is committed to equal opportunities in the recruitment of its Fellows, students and staff.

In applying for this vacancy, you will provide personal data which the College will process in accordance with its data protection obligations and its Data Protection Policy: <https://www.fitz.cam.ac.uk/about/official-information/data-protection>