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| Job Title: | Commis Chef (Permanent) |
| Job Purpose: | To support the Catering Team in preparing and delivering high-quality food for all who dine at Ridley Hall, while developing core kitchen skills. |
| Location: | Ridley Hall, Cambridge, CB3 9HG |
| Reporting to: | Executive Head Chef/Sous Chef |
| Working relationships: | Catering team, Ridley Hall staff and students |
| Working hours: | 37.5 hrs per week; 8 hr shifts on a rota basis, Mon-Fri in term time, some weekend working will be required outside of term time. |

Role Summary

Reporting to the Executive Head Chef and Sous Chef, the Commis Chef supports the preparation and service of high-quality meals for students, staff and external guests. This is an entry-level role focused on developing core kitchen skills in a professional environment.

All food is prepared fresh on-site using high-quality ingredients. The kitchen also caters for a wide range of events, including formal dining, banquets and weddings.

Working hours are primarily weekdays during term time, with occasional weekend work required.

Key Responsibilities

- Assist in the preparation and service of food across a range of dining formats, including daily meals and college events
- Maintain high standards of food quality and presentation
- Follow all health & safety, food hygiene and allergen procedures

- Ensure correct food storage and handling at all times
- Use and clean kitchen equipment safely and appropriately
- Report accidents or incidents promptly
- Support the team with other duties as required

Skills & Experience

- Working towards, or willing to undertake, NVQ Level 2 in Food Preparation & Cooking
- Some experience in a professional kitchen (desirable)
- Basic Food Hygiene and Allergen Awareness certification
- Basic culinary skills and willingness to develop

Personal Attributes

- Passion for food and learning
- Reliable, motivated and proactive
- Strong teamwork and communication skills
- Flexible and willing to support across tasks

Employment Details

- 38 days annual leave (including Bank Holidays)
- Meals provided on duty
- On-site parking
- Uniform provided (after probation)
- Competitive pension scheme