



Commis Chef

40 hours/week

£29,614 per annum

An exciting opportunity has arisen to join our exceptional kitchen team.

Keble College has built an enviable reputation for first class dining. We cater for 300+ covers per day during academic terms, and provide fine dining menus for academics and conference delegates. We are now looking for a Commis Chef to join our friendly team.

We will consider cooking experience gained from various backgrounds, but it would be advantageous to hold NVQ Level 2 in Practical Cookery (or equivalent).

Some of the duties:

- Prepare, cook, and assess all dishes before leaving the kitchen, ensuring high standards of taste, presentation, and food quality
- Adhere to set procedures for temperatures checks, food labelling and dating, cleaning schedules, and hygiene regulations
- Have an understanding of menu planning and stock controls

Skills and experience required:

- An ability to communicate well with staff, students, contractors and suppliers
- A passion for cooking
- An ability and willingness to learn new skills
- Flexibility – shift patterns vary across days, evenings, and weekends

The remuneration package includes:

- 38 days holiday per year
- Christmas period closure
- University pension scheme with a generous employer contribution
- Uniform provided
- Free meals whilst on duty

To apply, please send a copy of your CV (max. two pages) and a brief covering letter to hr@keble.ox.ac.uk. Your covering letter should explain how your skills and experience meet the requirements of the vacancy.

Closing date: the post will remain open until the vacancy is filled.

Early application is encouraged. Applications will be considered as and when received.

Keble College is an equal opportunities employer