



Chef de Partie

£33,330

40hrs/week

Reporting to the Head Chef, this role forms part of our friendly kitchen team responsible for preparing, cooking, and serving meals to a high standard.

The post holder will be a motivated self-starter who is capable of turning their hand to a variety of duties in a fast-paced environment. A confident approach, attention to detail, and the ability to prioritise a heavy and ever-changing workload will be important. This position may suit an experienced Commis Chef ready for the next step in their career.

Essential skills and experience required:

- A recognized qualification: NVQ levels 1, 2 in Professional Cookery or equivalent
- Allergen awareness training
- Self-motivated and an ability to work without close supervision
- A willingness to handle routine tasks and problems
- Ability to work calmly and to deadlines with changing priorities
- Ability and willingness to learn new skills

Desirable experience:

- Experience of creating dishes for high-volume diners
- Awareness of HACCP regulations
- Experience of developing and implementing new fine dining menus

A job description outlining the details of this vacancy is available via the separate document.

How to apply:

Please send your CV and a brief covering letter (no more than 2 pages) explaining how your skills and experience match the requirements of this vacancy to: hroficer@keble.ox.ac.uk

Closing date: applications will be considered as and when received.
Early application is encouraged.