



Junior Sous Chef

£36,075

40 hours/week

We are looking to appoint a Junior Sous Chef to our friendly kitchen team.

The successful candidate will have a keen eye for detail, the ability to prioritise a heavy and varied workload, and a calm approach to their work. This could be the perfect opportunity for an experienced, ambitious chef wanting to progress their culinary career.

Essential skills and experience required include:

- Recognised catering qualification (e.g., NVQ Level 2 in Professional Cookery) and Food Hygiene Level 2 certification
- Experience working in a professional kitchen and high-volume catering environments
- Strong attention to detail and excellent food presentation
- Ability to produce consistent, high-quality food for large numbers
- Good communication skills and ability to run shift
- Professionalism and discretion appropriate to a collegiate environment
- Ability to work under pressure during peak service
- Knowledge of portion control and cost management

Desirable experience:

- Creativity in menu planning with Senior/Head Chefs
- Experience coordinating formal dining and high-profile events
- Interest in modern food trends

Please refer to the Job Description, available on the website, for full details of this vacancy.

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: hrofficer@keble.ox.ac.uk

Closing date: midnight on Sunday 8 February.

The College is an equal opportunities employer