Junior Section Chef

Additional candidate information

September 2021
At Peterhouse you will enjoy a wide and varied range of duties which change day-to-day. Working within an established and stable team, the College prides itself on its in-house Catering and many of the staff within the Department have worked for Peterhouse for many years, benefitting from support, training and career progression.

**What we ask for:**
Your dedication, commitment and enthusiasm to preparation and service of food at all levels and to all customers. As well as preparing regular meals for our Students, you might also be preparing a fine dining menu for a College feast, or cooking for an intimate dinner in the Master's Lodge for VIPs, including high ranking Politicians and Royalty.

**What staff like about working for Peterhouse:**
One of the attractive things about our work is that your role is varied throughout the year. It follows a familiar pattern during Term time, with the service of meals to Students, Fellows and staff. During term the Master will host a variety of different events in the Master's Lodge; there are lunches for students, as well as dinners for Fellows and VIP guests.

College Feasts take place four times a year, these are held in the Hall and give us an opportunity to provide the finest food and wine, and the best service possible.

College terms are eight weeks long; we usually provide service of meals for a week or two each side of term so it isn't long before your role changes again. Out of term we like to make the most of our facilities whilst still maintaining the provision of meals for Fellows and staff in the College. We are lucky to have a large number of repeat clients who enjoy coming to us for day meetings, conferences, drinks receptions and garden parties, lunches and dinners as well as a number of other one off events, such as weddings.
What we offer you:
You will be part of a team who are reliable, dependable and dedicated to each other, as well as to the College. We believe that it is important to invest in staff; we are keen to offer on and off site training. As well as one off training (such as hygiene and manual handling training), we are keen to promote training which might be more specific and beneficial to your role.

The College is keen to support progression amongst its staff, and this is evident in the Catering Department. Many of the team have been promoted from within, this has the added advantage that all those within the management structure are realistic about the job to be done at all levels of the operation.

Although, like everywhere, the College has changed over recent years it is still very much a secure working environment, focussed on supporting its staff. We recognise that without the dedication and commitment of our staff the College would not be able to function. We have had a low staff turnover over the years and absence is minimal. During the summer a garden party is held for the staff and their families to thank them for their work throughout the academic year and for the continued work through conference season. College staff also enjoy the traditional Christmas lunch, served in the Hall, at which Fellows, current and retired staff are invited to attend collectively.

We do hope you come to join us at Peterhouse and we look forward to welcoming you to the College!

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