

## **ROBINSON COLLEGE FURTHER PARTICULARS FOR CHEF DE PARTIE**

Robinson College is the most recent addition to the 31 colleges which make up the University of Cambridge. It owes its foundation to the generosity of Sir David Robinson, whose endowment is the largest single gift ever accepted by the University.

Planning for the College began in 1973 when Trustees were appointed; building started in 1977 and the College moved into its new accommodation in October 1980. Her Majesty The Queen officially opened the College on 29 May 1981. The buildings, together with houses on the site, form a Cambridge College of moderate size which can accommodate nearly 400 undergraduates, 60 or more Fellows, over 100 post-graduate students and some visiting scholars largely from other countries.

The main College building is large and complex. In response to the economic facts of life, it has been organised so that it can be used not just as a co-educational college, but also for external meetings and conferences. Consequently, the majority of the 284 study bedrooms have individual bathrooms. Other facilities include a fully-equipped 270-seat theatre and a generous refectory hall, as well as a chapel, library, common rooms, meeting/dining rooms and teaching spaces. Recently, the College has acquired 6 town houses off Mill Road to accommodate up to 30 students. These properties also need to be maintained/serviced by College staff.

The domestic staff of the College comprises a large staff of chefs and catering personnel under the Catering & Conference Manager, a team of porters under the Head Porter, a small gardening team under the Head Gardener, a maintenance team of about a dozen tradesmen under the supervision of the Facilities Manager and a team of cleaners and bed-makers in the housekeeping department. It is very important that the relationship between all these elements remains harmonious, based – as it should be – upon mutual respect and understanding.

A Chef de Partie is a key member of the College Kitchen team. Formal qualifications 706/1 & 2 or NVQ 1,2 & 3 are required for the post of Chef de Partie together with current food hygiene training. The catering department is made up of the Catering and Conference Manager, the Deputy Catering Manager, 3 heads of department for the 3 internal departments, the Head Chef, the Bar Manager and the Food Services Manager. Responsible to the Head Chef are the Deputy head Chef, the Third Chef, 3 other Chefs de Partie and 1 commis Chef, 3 full-time Kitchen Porters/Cleaners, and casual/agency kitchen workers as and when required

The successful applicant will be adaptable and willing to work flexibly in all sections of the a busy kitchen providing food for students, fellows and other members of College, as well as conference delegates and other visitors using the College facilities.

You will be appointed on the Colleges' Scale point 17, which is a salary of £17853 p.a. In addition, overtime is paid for hours worked over 37hrs/week. After 12 months service, employees will be eligible to join the College's defined contribution pension scheme; the College will match contributions to a maximum of 10% of salary. Meals are provided when on duty. Free workwear is provided and on-site car parking is available.

This post will be offered on a full time basis - normal working week is 37 hours. However, it is an essential requirement of the post to be flexible to cover evenings and weekends, particularly during the conference season. The holiday entitlement is 33 working days per annum (full time), including the normal public holidays (at present 8 in number).

Applications should be in writing (a current CV) and must be received by Friday 17<sup>th</sup> February 2012. The names, addresses and telephone numbers of two referees should be provided. Applications should be addressed to:

Deputy Catering Manager  
Robinson College  
Cambridge  
CB3 9AN

Email to [eerf2@cam.ac.uk](mailto:eerf2@cam.ac.uk)