Further particulars relating to the post of Chef de Partie

The College

Although Emmanuel College is part of the University of Cambridge, the relationship between College and University is academic rather than administrative. In all matters relating to finance and staff management, the College is completely autonomous. Staff are directly employed by the College, which handles all contractual and personnel matters. The College is a registered charity, with the members of the College Council as its Trustees; it is subject to supervision by the Charity Commission.

The College is run by a Governing Body, which is made up of the senior academic members of the College, known as the Fellowship. The Governing Body is assisted by the College Council and a Committee structure.

The role of the Master, who is the senior member of the College, is in some way similar to that of the Chairperson of the Board of Directors in industry. The "Directors" at Emmanuel College are certain Fellows who also act as College Officers: the Bursar, who is responsible for College financial, administrative and estate matters, including overall care of the fabric of the College, and for the staff who maintain and sustain it; the Senior Tutor, who has overall responsibility for the administration of student admissions to the College and its academic life including the administration of the Tutorial function and day to day student tutorial and welfare matters.

The Post

The duties of Chef de Partie are explained in the attached Job Description. The kitchen brigade at Emmanuel is called upon to produce dishes of a high standard for the various events that are held at the College for both internal and external customers. In addition to these prestigious meals chefs are called upon to prepare high volume meals of good quality for the residential student population, these meals are served at Cafeteria style service. Catering events range from prestigious feasts, small select dinner parties, cafeteria meals, conference meals for large numbers of delegates and Weddings. Participation in the various competitive events both locally and nationally is encouraged and supported. The kitchen brigade consists of 2 teams of 4 chefs that work opposite shift patterns, including split shift working for which a supplement of 4.5% of gross pay is paid monthly in addition to basic salary.

The Rewards

The College Terms and Conditions of Employment provide for:

- 25 days annual holiday for full-time positions (pro rata for part-time posts), in addition to statutory and bank holidays,
- membership of a contributory pension scheme (employees’ contributions at the rate of 8% of gross pay), a salary sacrifice scheme is available for some schemes.
- College sick pay scheme that provides payment whilst staff are incapacitated due to ill health.
- The salary will be in the range £21,645 to £25,987 (inclusive of shift allowance payable monthly).

Other benefits include:

- Meal is available at lunch time at College expense,
- Travel to work loan scheme,
- Access to the College Gym and swimming pool,
- Full-time position for a total of 40 hours per week, worked in accordance with a rota which operates from Sunday to Monday, although the demands of this post may involve working in addition to these hours.
- Various discount schemes are available from local traders

**Application**

Applications should be via completion of the application form. The closing date for receipt of applications is 5pm on 14th May 2021.

Applications should be addressed to the HR Administrator via email to hr@emma.cam.ac.uk.