



# CHRIST'S COLLEGE

## UNIVERSITY OF CAMBRIDGE

### Job Description

|                        |                                                                                                                                                                                                              |
|------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Job Title:</b>      | Apprentice Pastry Chef                                                                                                                                                                                       |
| <b>Responsible To:</b> | Pastry Chef                                                                                                                                                                                                  |
| <b>Place of Work:</b>  | Christ's College, Cambridge and all property owned by the College in and around Cambridge                                                                                                                    |
| <b>Salary Range:</b>   | Real Living Wage                                                                                                                                                                                             |
| <b>Hours:</b>          | Full time, 36.5 hours per week worked over a rota system which includes evenings and weekend                                                                                                                 |
| <b>Holidays:</b>       | 33 days annual leave (including public holidays)                                                                                                                                                             |
| <b>Pension Scheme:</b> | The College offers membership of a contributory pension scheme. Subject to your age and earnings level, you may be eligible for auto-enrolment into the scheme and you have the right to opt in at any time. |

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### Job Summary and Key Responsibilities

Under the direction of the Pastry Chef, you will:

- Work with the Pastry Chef to prepare, cook and present a range of dishes to a high standard.
- Work to and maintain the highest standards of hygiene and food safety.
- Provide excellent, efficient service whilst working to tight deadlines.
- Help ensure that the kitchen area, equipment and storage areas are kept clean and tidy at all times.
- Liaise effectively with other staff in the kitchen team, Front of House, external service providers and staff from other departments.

Alongside your training, you will take on a full-time role in the kitchen under the supervision of passionate chefs. Not only will you gain a Level Three Pastry

**Registered Charity: 1137540**

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Tel +44 (0)1223 334900 [www.christs.cam.ac.uk](http://www.christs.cam.ac.uk)

Chef Apprenticeship, you will work with the kitchen team learning, preparing, and presenting high quality food, and supporting the running of our pastry section.

What your apprenticeship includes:

- A mixture of face to face and virtual catch ups every 4 - 6 weeks.
- A mixture of on and off the job training, including workshops and webinars.
- Regular reviews with your Line Manager and Apprentice Professional Trainer.
- Feedback sessions to discuss your progress.
- Functional Skills in English and Maths (if you don't already have GCSE or equivalents).

### **General Responsibilities**

- To undertake training as required.
- To be responsible for your own health and safety in the workplace.
- To fully comply with all the College's policies including equality of opportunity and data protection.
- To undertake any other reasonable request or duties commensurate with your post.

The above is not an exhaustive list of duties. The post-holder may be asked to take on different tasks as required, and all employees are expected to work collaboratively to support the overall work of the College.

## **PERSON SPECIFICATION**

### **Desired Skills and Personal Qualities**

- Communication skills.
- Attention to detail.
- Organisation skills.
- Customer care skills.
- Presentation skills.
- Team working.
- A strong passion for pastry.
- Honesty and integrity.