About St Edmunds College
Founded in 1896, St Edmund’s is one of 31 Colleges which make up the University of Cambridge. One of six Graduate Colleges of the University, it is also one of the most diverse, with members coming from over 50 different countries. St Edmund’s is known for its friendly atmosphere, which reflects its history and traditions. Whilst Fellows at most Colleges dine on High Table, St Edmund’s has no such division and undergraduates, postgraduates and Fellows alike mix over dinner and other social activities.

Details of the role
The Sous Chef is responsible for working closely with the Head Chef and Kitchen team to ensure that the highest possible standard of service is provided to Fellows, students, staff, and commercial businesses.

The role is a permanent post and applications are invited from suitably qualified candidates who wish to work on a full-time basis. Working hours are 40 hours per week on a two week shift rota, working only one weekend in three.

The salary for this role is up to £24,000 per annum and in addition to the salary, we offer a benefits package including:

- 28 days holiday per annum (inclusive of bank holiday entitlement)
- meals provided while on duty
- Stakeholder pension scheme
- childcare voucher scheme
- employee discount shopping scheme

A full list of benefits is available from the Elior extranet. (Please note that these benefits are non-contractual and may be amended or withdrawn at our discretion.)

Closing Date: 4th February 2018

Please email ta287@cam.ac.uk or contact
Tom Anstee
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