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| **Basic Details:** | | | |
| Location Name: | St Edmunds College | CB3 0BN |  |
| Job Title: | Chef de Partie | Who will receive applicants/email address: | [pm652@cam.ac.uk](mailto:pm652@cam.ac.uk) |
| Chef de Partie  Full time as required, 40 hours per week, overtime opportunities available  Salary: £25,000 (depending on experience)  We currently have an exciting opportunity for a Chef de Partie to work alongside a prestigious college client based in Cambridge working for Thomas Franks.  Reporting to a Head Chef, the Chef de Partie would join an experienced Catering team, to support service delivery of a modern, innovative food service covering core mealtimes, formal dining, hospitality and events.  This is a position where personal development is encouraged, and you would be given the opportunity to learn and develop within a growing company.  Benefits of the role include:  • Uniform provided  • Training provided  • Meals on duty provided  • Free Parking  • Personal Development  • 28 days paid holiday per annum pro-rata (including bank holidays)  • Great work/life balance with 3 weekends off per month and straight shifts  Thomas Franks prides themselves on delivering exceptional standards coupled with a real passion for excellent food, outstanding service and fresh thinking, goodwill and a consistent smile. If you have pride in your abilities, a desire to prove that you are one of the best and if your standards meet with ours, we would love you to join our vibrant young contract catering company.  All applicants must be able to demonstrate that they have the Right to Work in the UK to be considered for this role, identity and reference checks (covering the last five years) will form part of the selection process. All applicants also require a full DBS check for location access.  Thomas Franks are an independent and vibrant Contract Catering Company, with a reputation for excellence. We pride ourselves on delivering exceptional standards, a total fresh food policy and service delivered with individuality, passion and style.  To apply please fill in an application form or c.v to [pm652@cam.ac.uk](mailto:pm652@cam.ac.uk)  We reserve the right to close the application window if we receive a high number of applicants. | | | |