

Message from the Director of Estates and Facilities Management

Dear Colleague,

Loughborough University is a fantastic place to work and study. There is a real pride in the University that touches everyone associated with it. We want to attract and retain the best people to work in our Maintenance and Engineering team at Loughborough University and believe that we offer an attractive total reward package that includes: generous index linked pension, generous holiday allowance, access to sporting facilities and gym membership at staff rates and many other benefits. We hope that you will apply and look forward to meeting you

Throughout our history we have built upon our distinctive characteristics and enhanced our strengths. Our origins in 1909, as one of the UK's foremost technical institutes focused on meeting society's needs, set in train an ethos that is still evident at Loughborough today.

Our campus in the heart of Leicestershire – one of the largest in the UK, spanning 440 acres – provides a supportive and enriching environment with first-rate facilities for both staff and students. Loughborough is the largest single site University campus in the UK at 440 acres; it is located close to a market town and is only minutes away from the motorway network. The Estate is in a sylvan setting, with a huge variety of academic, residential, commercial and sports facilities and is 362,000 sq. m in total. There are 154 buildings as well as a further 85 acres that is currently agricultural land adjoining campus that has planning permission for the further development of the Loughborough University Science and Enterprise Park (LUSEP) and is part of an Enterprise Zone. Our Facilities have been voted the best in the UK for the last five years in the Time Higher Student Satisfaction survey and voted the best in the WhatUni 2018 and 2019 awards.

Graham Howard

Job Title: Junior Chef De Partie

Job Ref: REQ250516

General Details	
Job Title:	Junior Chef De Partie
Professional Service:	Catering, Domestic & Residential Services
Location	Loughborough University
Tenure:	Open ended
Hours/FTE	Full time (37 hours) – 52 weeks
Grade/Salary	Operational Services Grade 2 - £12.60 to £12.74 per hour
Holiday	36 days inclusive of 8 Bank holidays and 6 University closure days
Pension	Automatic enrolment into the Local Government Pension Scheme with an employer's contribution of 24.8%
Starting date:	As soon as possible

Job Purpose
<ul style="list-style-type: none">Assist with all food production within the kitchen, to include special events, party catering and functions; also assisting with menu development and planning; including creating new dishes and offering ideas for seasonal menus to cater for individual functions or daily menusGeneral cooking duties within a kitchen providing quality food and customer serviceMaintain standards for presentation, taste, texture and quantityMaintain standards for food storage, rotation, quality, and appearance

Management & Supervision	
Reporting to:	Head Chef, Sous Chef

Responsibilities
<p>Cooking Duties</p> <ul style="list-style-type: none">Preparing, cooking and presenting dishes for dining halls, events and retail under the supervision of the cook, Chef, Junior Sous Chef or Sous ChefFollow standardised recipes and be able to produce menu items to the required standardMaintain and promote internally the University's high culinary standardAssisting in all areas of the kitchen for breakfast, lunch, and dinnerProvide direction to the Kitchen helpers, including, kitchen porters, Kitchen AssistantsHelping the Sous Chef and Head Chef to develop new dishes and menusMonitoring portion and waste control to maintain profit margins <p>Customer Service</p> <ul style="list-style-type: none">Assist in the service of food from the hot plateProviding customer service to staff and customers to include for dining halls, events and retail <p>Cleaning Duties</p> <ul style="list-style-type: none">Follow standard cleaning procedures and schedulesEnsuring the team are keeping kitchen areas are clean and tidy

Health, Safety and Hygiene

- All staff have a statutory responsibility to take care of themselves, others and the environment and to prevent harm by their acts or omissions. All staff are therefore required to adhere to the University's Health, Safety and Environmental Policy and Procedures
- Demonstrate understanding of 'Food Hygiene' Guidelines which includes personal, preparation, stock rotation, food dating and storage
- The safe use of all chemicals in compliance with the COSHH regulations.

Legislation

- All food handlers are bound by the current relevant legislation

Training

- Attend any relevant training courses; continue own personal development.

Points to Note

The purpose of this job description is to indicate the general level of duties and responsibility of the post. The detailed duties may vary from time to time without changing the general character or level of responsibility entailed.

Professional Development

Loughborough University supports the professional development of colleagues and encourages continuous professional development to ensure professional skills and knowledge are maintained.

Conditions of Service

The appointment will be subject to the University's normal Terms and Conditions of Employment for Academic and Related staff/Operational and Administrative staff, details of which can be found [here](#).

The University is committed to enabling staff to maintain a healthy work-home balance and has a number of family-friendly policies which are available at <http://www.lboro.ac.uk/services/hr/a-z/family-leave-policy-and-procedure---page.html>.

We also offer an on-campus nursery with subsidised places, subsidised places at local holiday clubs and a childcare voucher scheme (further details are available at: <http://www.lboro.ac.uk/services/hr/a-z/childcare-information---page.html>)

In addition, the University is supportive, where operational needs allow, of flexible working arrangements.

We also strive to create a culture that supports equality and celebrates diversity throughout the campus. The University holds a Bronze Athena SWAN award which recognises the importance of support for women at all stages of their academic career. For further information on Athena SWAN see <http://www.lboro.ac.uk/services/hr/athena-swan/>

Special Conditions

All staff have a statutory responsibility to take reasonable care of themselves, others and the environment and to prevent harm by their acts or omissions. All staff are therefore required to adhere to the University's Health, Safety and Environmental Policy & Procedures.

All staff should hold a duty and commitment to observing the University's Equality & Diversity policy and procedures at all times. Duties must be carried out in accordance with relevant Equality & Diversity legislation and University policies/procedures.

Successful completion of probation will be dependent on attendance at the University's mandatory courses which include Respecting Diversity and, where appropriate, Recruitment and Selection.

As part of the University's ongoing commitment to redeployment, please note that this vacancy may be withdrawn at any stage of the recruitment process if a suitable redeployee is identified.

Organisational Responsibility

The role holder will report directly to the Head Chef

Person Specification

Your application will be reviewed against the essential and desirable criteria listed below. Applicants are strongly advised to explicitly state and evidence how they meet each of the essential (and desirable) criteria in their application. Stages of assessment are as follows:

- 1 – Application
- 2 – Test/Assessment Centre/Presentation
- 3 – Interview

Essential Criteria		
Area	Criteria	Stage
Experience	Experience of basic food preparation, and general cleaning duties within large kitchen areas	1,3
Skills and abilities	Ability to carry out all duties and responsibilities of this post, including food preparation, general kitchen cleaning duties, serving, handling, storage of deliveries	1,3
	Able to follow standard recipes	1,3
	Ability to work as part of a team and to collaborate with others	3
	Confident to communicate with customers in the food service areas and with colleagues and managers as required	3
Training	Ability to follow correct and safe working practices	3
	A willingness to undertake further training as appropriate and to adopt new procedures as and when required	3
Qualifications	NVQ Level 1 or equivalent in Preparation and Cooking	1, 3
	Basic Food Hygiene Certificate	1, 3
Other	Commitment to observing the University's Equal Opportunities policy at all times	3

Desirable Criteria		
Area	Criteria	Stage
Qualifications	NVQ Level 2 or equivalent in Preparation and Cooking	1, 3
	Customer service qualification	1, 3