

RECRUITMENT PACK

This document includes the following information:

- Job Description
- Person Specification
- Additional information

Making an application:

Please complete the short on-line application form, which includes some standard questions, and attach the following documents. (Shortlisting is undertaken by a panel after the closing date on the basis of information provided.)

- a. Covering letter explaining why you are interested in this post, and giving examples to demonstrate how you meet the requirements of the job as outlined.
- b. Curriculum vitae giving full details of your qualifications and experience to date;

NB. Please do not provide references or other non-requested documents.

- Links to Guidance Notes and Frequently Asked Questions can be found on the Search Results page. These
 pages will open in a new window.
- We recommend that you take a copy of this recruitment pack to help with your preparation.

If you are invited to attend an interview, you will receive an email with details of the arrangements.

A commitment to sustaining an inclusive and diverse community is one of the University's Core Values and we are keen to address any imbalances in our workforce.

The University of Essex is proud to be part of the Disability Confident scheme and is committed to supporting diversity and equality, representative of our inclusive community. As part of our commitment to this scheme any candidate who has a disability and meets all the essential criteria for the role will be offered an interview. We also work in partnership with national disability organisation <u>DisabledGo</u> who provide detailed online access guides to many of our campus buildings and facilities which you may find useful.

Please note: We are only accepting on-line applications for this post. However, if you have a disability that makes it difficult for you to provide us with information in this way, please contact the Resourcing Team (01206-874588/873521) for help.

Closing Date: 29 April 2018

Interviews are planned for: To be confirmed

Produced on behalf of Wivenhoe House Hotel Limited by: University of Essex Resourcing Team Human Resources Wivenhoe Park Colchester CO4 3SQ United Kingdom

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Wivenhoe House Hotel Limited (WHH) is a wholly owned company of the University of Essex. Please note that this post is being advertised by the University on behalf of WHH and some aspects of the information provided on the University recruitment website will not apply to this appointment. The Terms of Appointment relating to this post are published on the website alongside this document.

Data Protection: WHH shares recruitment data with the University of Essex who provide Human Resources services.



Wivenhoe House Hotel Limited

JOB DESCRIPTION - REQ1325

Job Title and Grade:	Commis Chef Grade 2	
Contract:	Permanent, Full-time	
Hours:	40 hours per week (to be worked flexibly 5 days from 7)	
Salary:	£16,595 per annum	
Responsible to:	Head Chef	
Purpose of job:	To assist with the preparation and production of food to the quality expected of a restaurant within a 4 star hotel	

Duties of the Post:

The main duties of the post will include:

- 1. Preparation and production of high quality foods at all times.
- 2. Maintain the standards in food preparation as expected at Wivenhoe House Hotel.
- 3. Work closely with the Front of House team to enhance product knowledge and increase the customer experience.
- 4. Ensure the highest level of food hygiene in the kitchen at all times.
- 5. Comply with health and Safety legislation.
- 6. Provide cover in other areas of food production during periods of absence.
- 7. Help to control costs by minimising spoilage and waste, ensuring proper storage and exercising strict portion control.
- 8. Work closely with the professional practitioners and academic practitioners to ensure that students receive appropriate mentoring and coaching to achieve their required learning outcomes.
- 9. Report any equipment in the section which requires repair or maintenance.
- 10. Ensure freshness and suitability of products used by the section.



11. Any other duties as may be assigned from time to time by the Head of Department or their nominee.

These duties are a guide to the work that the post holder will initially be required to undertake. They may be changed from time to time to meet changing circumstances.



PERSON SPECIFICATION - REQ1325 Commis Chef

Qualifications /Training

	Essential	Desirable
NVQ Level 2 or equivalent (professional cookery)		X
Food handlers basic certificate		Х

Experience/Knowledge

	Essential	Desirable
Previous food preparation experience preferably within quality restaurants	Х	
 Working knowledge of kitchen equipment 	Х	
Complete command of culinary basics		Х

Skills/Abilities

	Essential	Desirable
Good time management skills	X	
Ability to organise and prioritise	Х	
Attention to detail	Х	
Ability to follow instructions	Х	
A willingness to learn	Х	
Ability to work in a team environment	Х	
Excellent communication skills, including listening	Х	
Passion for excellence in customer service	Х	
Ability to undertake the physical aspects of this role	Х	
Ability to share knowledge with Edge Hotel Students	X	

Other

		Essential	Desirable
•	Ability to meet requirements of the UK right to work legislation*	Х	
•	Meets the food handlers health clearance requirements	Х	

^{*} The Company has a responsibility under the Asylum, Immigration and Nationality Act 2006 to ensure that all employees are eligible to work in the UK. Prior to commencing employment, the successful candidate will be asked to provide documentary evidence to this effect, for example a UK/EEA passport or identity card; a full UK birth certificate; a Home Office document or visa evidencing the right to take this employment. Please note that the University will not be able to issue a Tier 2 Certificate of Sponsorship for this post.



Wivenhoe House Hotel Limited

ADDITIONAL INFORMATION

Wivenhoe House Hotel

Wivenhoe House is as a 4 star country house hotel and home of the Edge Hotel School. The hotel offers luxury suites and rooms, a 100 seater Brasserie, afternoon tea, and flexible spaces for meetings and events. As the home of the Edge Hotel School, this is a unique environment, where alongside learning the academic theory, hotel staff are future leaders of the hospitality industry, working and learning alongside you and other industry professionals.

The successful candidate will be employed by **Wivenhoe House Hotel Limited**, a wholly owned subsidiary of the University of Essex. The terms of employment for this role are specific to Wivenhoe House Hotel Limited.

You can find more information about the department at the following link: http://www.wivenhoehouse.co.uk/

Benefits

 competitive salaries 	training and development
childcare facilities/vouchers	generous holiday allowance

- Discount of 50% on overnight stays and food and 20% on beverages
- Free overnight stay for two people including dinner for every year of service
- Dry cleaning service for staff uniform
- Monthly employee recognition programme

General Information

Informal enquiries may be made to Simon Morris, Head Chef (telephone: 01206 863666 e-mail: smorris@wivenhoehouse.co.uk). However, all applications must be made online.

The University of Essex - a profile

The University of Essex was founded in 1964 when it opened its doors to a cohort of just 122 students. Since then, we have grown in both reputation and size. There are now more than 9,000 students studying at three campuses - in Colchester, Southend and Loughton (East 15 Acting School). All academic activity is organised into three faculties – Humanities, Science and Health and Social Sciences. We employ more than 2,000 members of staff.

An internationally diverse campus university with a genuine longstanding commitment to internationalisation, today more than 130 countries are represented within the student body and 38% of our students are from overseas.