



University of Oxford

St Edmund Hall

Job Description and Further Particulars Catering Assistant

1. The College

St Edmund Hall (fondly known as Teddy Hall) is one of the constituent colleges of the University of Oxford and occupies a historic site in the middle of Oxford, just off the High Street. The College community has around 70 Fellows, 400 undergraduate and 300 graduate students in addition to administrative and domestic staff. St Edmund Hall's roots are in the 13th Century, making it one of the oldest education institutions now within the University of Oxford.

Modern and progressive in its outlook, the Hall furthers scholarship in a range of Arts and Sciences subjects. The Hall offers a matchless chance to live in the heart of Oxford, be taught by tutors of recognised distinction in their fields and to enjoy being part of an energetic and varied community. At present, the College is comprised of approximately 70 Fellows, 376 undergraduate and 315 graduate students in addition to administrative and domestic staff. Our undergraduates come from all backgrounds and include students from the UK and the world. The graduate population is an equally diverse body of students studying a wide range of subjects at Masters and Postdoctoral level.

Further information about the College can be found by visiting www.seh.ox.ac.uk.

2. The Catering Operation and Role

Meals at St Edmund Hall are one of the most sociable aspects of studying here with our 270-seater Dining Hall meaning that the whole College community can eat together. We serve, breakfast, lunch and dinner, and brunch is available at weekends.

On Thursdays, and Sundays during term time there is the option of Formal Hall, which is served after the usual informal dinner. This is a traditional part of Oxford college life, and an opportunity to do something a bit different, which is very popular with our students.

We can offer served dinners and lunches catering for 15 to 240 people in a variety of rooms from the traditional Old Dining Hall seating up to 45 people, to 240 in the modern and spacious Wolfson Dining Room with its feature ceiling and lighting.

Our facilities offer an ideal location for lunches, dinners, weddings, and christenings. We can also cater for garden parties, afternoon teas, and drinks receptions in the beautiful Broadbent Garden, which is a haven from the hustle and bustle of the city.

Working as part of a cohesive, friendly, and talented team and under the direction of the Head Butler and Deputy Head Butler our Catering Assistants (both permanent and casual staff) help with the efficient running of the meal service which include the serving of food in our Servery area, providing plate service at formal dinners, attending to buffets at events and ensuring cleanliness and hygiene is maintained at all times which includes plate/glass washing and the cleaning of kitchen equipment.

3. Main Duties and Responsibilities:

The Catering Assistant role will include, but is not limited to, the following tasks and responsibilities:

- Preparation and setting up of the food service areas including the setting of tables and cleaning and polishing of equipment.
- Assist with the setting up of large functions and dinners and clear down from the previous evening.
- Delivery and set up of refreshments for meetings and functions and remain on-hand to serve when required.
- Assisting with the smooth running of the Servery Area including serving food at the counter which includes the use of the electronic payment system ensuring a courteous, friendly and approachable manner is maintained.
- Assisting with wine deliveries.
- Washing plates, cutlery, glasses and dishes using the dishwasher and by hand when required both in the Servery/Hall areas and in the Senior Common Room.
- Ensure that the Plate Wash Area is clean and tidy which includes the work surfaces, walls, floors and all kitchen equipment.
- Storing away of clean crockery, cutlery and glassware.
- An awareness of the need to reduce waste and ensuring waste items are placed in the correct bins ready for collection.
- Ensure cleaning stock for the Plate Wash Area is checked and kept at the correct levels.
- Maintain visual checks and report any faulty equipment or breakages to the Head Butler/Deputy Head Butler.
- Attend staff meetings and training/development courses.
- Adhere to all College legal and Health and Safety regulations and taking responsibility for your own and colleagues safety at all times.
- Maintain COSHH standards in line with legislation when using chemicals.
- Comply with daily cleaning rotas.
- Ensure food temperatures are correctly recorded.
- Ensure that protective clothing supplied is worn and personal hygiene is maintained.
- To be familiar with and work in accordance with all College policies and procedures.
- Complete end of shift duties to ensure that areas are ready to handover.
- To carry out any other duties as reasonably required to do so at the instruction of the Head Butler or Deputy Head Butler.

It is essential that College uniform/protective clothing is worn at all times while on duty and that a smart appearance is maintained. Some weekend working may occasionally be required. Applicants should note that the job does involve some lifting, carrying and moving of tables and chairs.

The post-holder will be expected to be flexible and perform different tasks as necessitated by the changing role within the College's organisation and objectives. This job description may be reviewed periodically in conjunction with the post-holder and the requirements of the College.

4. Selection Criteria/Person Specification

REQUIREMENTS	Essential and desirable criteria	
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Experience		
Previous experience of working in a customer focused role and/or hospitality environment		√
Skills, knowledge and abilities		
Good communication skills with proficiency in spoken and written English.	√	
Ability to follow and complete instructions.	√	
Be motivated and able to use initiative.	√	
To be calm during busy periods.	√	
Be flexible and have a willingness to adapt to changing situations.	√	
High levels of punctuality, reliability, and professionalism.	√	
Capable of working using own initiative and as part of the wider team.	√	
A willingness to participate in training courses and a commitment to their own professional development.	√	
NVQ Level 1 Certificate in food hygiene.		√
Previous cleaning experience preferably in a commercial kitchen environment.		√
Personal Skills		
Very friendly, presentable, helpful and approachable.	√	

5. Terms and Conditions

Appointment:	This is a permanent post working 40 hours per week Monday to Sunday according to the rota (see typical working pattern below). The appointment will be conditional on receipt of evidence of right to work in the UK documentation and satisfactory references.
Probationary Period:	There will be a probationary period of six months. Only after successfully completing this probationary period will the appointment be confirmed.
Notice Periods:	During the probationary period, the post-holder's employment may be terminated by either side on one weeks' written notice. Once the appointment is confirmed, the period of written notice will be 1 month on either side.
Salary:	£12.60 per hour (£26,280.00 per annum).
Hours of Work:	Normal hours of work will be 40 per week (Monday to Sunday) plus a 30 minute break (when working in excess of six hours). The ability and willingness to adopt a flexible approach to working hours and duties will be required. The Catering Department operates between the hours of 7:30 am and 10:00 pm, Monday to Sunday. Breaks are unpaid.

Typical Rota

Monday: 7:30am-2:30pm & 5pm-10pm

Tuesday 7:30am-2:30pm

Wednesday: Off

Thursday; Off

Friday: 7:30am-2:30pm

Saturday 10am-2pm & 5pm-8pm

Sunday 3pm-10pm

Annual Leave:	Annual leave entitlement is 32 days, comprising 8 public holidays and 24 working days plus additional leave following 5 years of service. The post-holder's leave will be calculated on a pro-rata basis for the first year of employment. Additional leave is granted during the Christmas and New Year period when the College is closed. Where public holidays fall in term time, the Catering Assistant may be required to work those days and time off in lieu will be given to be taken at a mutually convenient time at the discretion of the Head Butler
Meals:	A meal is provided free of charge in the Hall during breaks and when the College kitchen is open.

Benefits:	Subsidised bus pass loan, season ticket rail loan, cycle scheme loan and access to the College's employee assistance programme (a 24-hour telephone and online advisory and counselling service).
Pension:	The post-holder will be automatically enrolled in the Oxford Staff Pension Scheme (OSPS) unless they notify the College otherwise.
Parking:	Parking is extremely limited and allocated according to needs at the discretion of the Domestic Bursar.

Further terms and conditions are contained in the Employee Handbook, a copy of which will be supplied on appointment and forms part of the post holder's contract of employment.

6. Application Process

Interested applicants should forward the following documents:

1. An Application Form (found on our website);
2. A covering letter, which explains how you meet the selection criteria for the post.

There is no deadline and applications will remain open until the post is filled.

Applications can also be sent to the HR Department, St Edmund Hall, Queen's Lane, Oxford, OX1 4AR.

Informal enquiries about the post should be directed to recruitment@seh.ox.ac.uk.

All candidates will receive a response and shortlisted candidates will be invited to interview.

The successful candidate will be expected to start as soon as possible.

Equality of Opportunity

The Equal Opportunities policy of the College requires that all staff are offered equal opportunities within employment. Entry into employment will be determined only by personal merit and the application of criteria related to the post. Subject to statutory provisions, no applicant will be treated less favourably than another because of age, disability, gender reassignment, marriage or civil partnership, pregnancy or maternity, race, religion or belief, sex, or sexual orientation.

Recruitment Monitoring

Please consider completing the online Equal Opportunity Monitoring Form. Submission of this form is voluntary and does not form part of the selection process, but we would be grateful if you are willing to return it with your application to assist us with our equal opportunity monitoring. A paper copy can be obtained on the website or by emailing recruitment@seh.ox.ac.uk.

Notes

1. *This employment is subject to the provision of original documentation to establish the right to work and remain in the UK.*
2. *All data supplied by applicants will be used only for the purpose of determining their suitability for the post, and will be held in accordance with the principles of the General Data Protection Regulations.*
3. *St Edmund Hall is an Equal Opportunities Employer. Conduct against fellow employees and college members that is offensive or detrimental to them on grounds of age, disability, gender reassignment, marriage or civil partnership, pregnancy or maternity, race, religion or belief, sex or sexual orientation, is not tolerated.*

4. *Smoking (including electronic devices) is not permitted at any of the sites or buildings belonging to St Edmund Hall.*