

Job Title	Chambers Chef
Reports to	Catering Manager

Job Purpose

Chambers Chefs play a key role within the College's non-catered boarding houses and contribute significantly to ensuring that boys enjoy the best possible experience of college life. As a Chambers Chef, you will be responsible for meeting the catering needs of your allocated non-catered houses, and you may also be required to provide cover in other Houses when necessary.

As a member of the boarding community, you will have the opportunity to be actively involved in House life beyond the kitchen—for example, by supporting boys' sports, drama productions, musical events, and other activities.

Key Tasks and Responsibilities

- Prepare, cook, and serve the mid-morning snack known as “Chambers” for allocated boarding houses, followed by the preparation of pre-booked dinner functions when necessary. Duties also include ad-hoc cooking and baking, special meals for parents, boys, or staff, and seasonal events such as summer BBQs across the two houses;
- Assist with Houses functions where necessary including larger College events such as St Andrews Day, Leavers Sunday and 4th of June;
- Completion of the daily food safety and allergen paperwork as required by Eton College Food Safety Management System and Food Hygiene Policy;
- Support all aspects of production and presentation of service, having regard for delivering high standards of health and safety, hygiene, nutritional value and allergen control and ensure non-compliance is reported in your kitchen to the Catering Manager;
- Keep kitchen areas in pristine conditions, report any fault or equipment related issues prior impacting to boys dining experience;
- Adhere to all parts of Eton College Food Hygiene Policy and Food Safety Management System;
- Attend all annual training as requested and required by law and the College;
- Be flexible to work across the Catering operation in the College as required;
- To work with the House Master, Dame and boys to increase the boy's nutritional awareness;
- Undertaking any other reasonable duties to help facilitate the smooth running of the Boarding House catering services as instructed by Catering Manager;
- All employees of Eton College are also expected to:
 - Develop a good understanding of safeguarding procedures, given all positions at Eton are classed as ‘regulated activity’;
 - Demonstrate a commitment to safeguarding and promoting the welfare of children. This includes but is not limited to completing safeguarding training as required, complying with all safeguarding procedures and ensuring any safeguarding updates issued by the College are read and understood;
 - Understand and comply with procedures and legislation relating to confidentiality;
 - Display a commitment to and promotion of equality, diversity and inclusion.

Last updated: December 2025

This role profile highlights the key tasks and responsibilities of the role, it is not designed to be an exhaustive list of duties. Roles naturally change and develop over time and it is expected that incumbents will perform tasks which are not included within their role profiles.

Skills and Competencies

To be successful in this role, you will need:

- A Level 2 in Professional Cookery and/or equivalent experience;
- A Level 2 in Food Hygiene Certificate;
- Previous experience of allergen control;
- Previous experience as an Assistant Chef or Junior Chef;
- A clear understanding of Food Hygiene legislation;
- The ability to co-ordinate and deliver event hospitality.

You may enjoy this role if:

- You have a flexible approach to work and a 'can do' attitude;
- You have great attention to detail and take pride in your work – you're keen to deliver the highest possible standards and you understand the impact your work has on boys who are away from home, especially boys who have recently joined the College and who are in unfamiliar surroundings;
- You enjoy working as part of a team and you are happy to get stuck in and support your colleagues;
- You're able to work unsupervised and use your own initiative;
- You have good verbal communication skills;
- You have good time management skills, well presented and have the ability to prioritise.

Working Pattern

- You will be working 40 hours per week 6 days out of 7, 40.6 weeks per year. (You will be paid over 12 months).
- You will be entitled to 5.6 weeks of holiday. (You must use all your entitlement (including any lieu days) during periods of school holidays. If a bank holiday falls during a school term period, you will be required to work this day and you will receive an additional day's holiday in lieu).

Potential Career Progression

We are keen to help our employees progress their careers. For those who would like to increase their level of responsibility, there is scope to develop and move to Boarding House Chef role. There are also a variety of other roles within the College, which you could move into, depending on your skills and experience.

Disclosure Checks

Eton College is committed to safeguarding and promoting the welfare of children, and applicants must be willing to undergo child protection screening appropriate to the post, including, but not limited to, reference checks with past employers, an Enhanced Disclosure from the Disclosure and Barring Service (including Barred List information), an online search and, where applicable, Prohibition checks. If you are successful in your application, you will be required to complete a DBS Disclosure Application Form. Any information disclosed will be handled in accordance with any guidance and/or Code of Practice published by the DBS. The College is exempt from the Rehabilitation of Offenders Act 1974 and therefore all convictions, cautions, reprimands and final warnings (including those which would normally be considered as "spent" under the Act) must be declared, subject to the DBS filtering rules. It is a criminal offence for any person who is barred from working with children to attempt to apply for a position at the College.

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