

Job Title Commis Chef

Reports to Head Chef

Job Purpose

We are looking for a Commis Chef to support the kitchen team in the preparation, cooking and service of food. The role supports the delivery of core feeding services for pupils and staff, as well as hospitality and event catering, whilst maintaining the highest standards of food quality, food safety, health and safety, and customer service.

Key Tasks and Responsibilities

- Prepare, cook and serve food as delegated by the senior chefs, ensuring consistently high standards of food quality, preparation and presentation;
- Support the delivery of core catering services, hospitality events and other catering requirements in allocated kitchen.
- Ensure compliance with all Food Safety and Health and Safety procedures, including temperature monitoring, food labelling, allergen management, cleaning schedules and due diligence records;
- Maintain a clean, safe and hygienic working areas at all times, ensuring equipment and workspaces meet required standards;
- Monitor stock levels, ensure stock is correctly stored and rotated, and assist in reducing food waste;
- Identify and report equipment defects, hazards or maintenance issues to the senior chef on duty, or catering management in absence of senior chef on duty and take appropriate action to make areas safe where possible;
- Undertake training and development activities relevant to the role and continuously develop culinary skills and knowledge;
- Contribute positively to the team environment and maintain professional and effective working relationships with colleagues across the department.
- Assist with occasional duties outside of normal routine activities, including kitchen portering, stores work and receiving deliveries when required;
- Assist with special functions and events, including those taking place outside normal working hours where required;
- Support the planning and successful delivery of major College catering events, including St Andrew's Day, the Fourth of June, and Leavers' Sunday.
- To undertake any reasonable request from senior chefs and management team;
- 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: August 2026

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 Required

To be successful in this role, the incumbent should have:

- Previous kitchen experience in a similar role/environment;
- A Food Preparation and Cookery NVQ Level 2 or equivalent;
- A Food Safety and Hygiene Certificate;
- A genuine interest and passion for good food;
- Commitment to maintaining high standards of hygiene, food safety and quality;
- Great attention to detail and take pride in your work – you're keen to deliver the highest possible standards;
- The ability to communicate effectively with customers, clients and staff.

You may also enjoy this role if you:

- Have an organised and methodical approach to work;
- Have a flexible approach to work and a 'can do' attitude;
- Have the ability to work well under pressure in a fast-paced environment;
- Enjoy working on your own and as part of a team in a collaborative manner.

Working Pattern

- You will work 40 hours per week.
- This is a term time only position plus working hours either side of each term to undertake training and deep cleaning.

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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