

Job Title	Hospitality Chef
Reports to	Food Development & Training Chef

Job Purpose

The Hospitality Chef plays a key role in delivering exceptional food and dining experiences within a high-calibre independent school environment. As part of the Central Catering Team, you will play a vital role in delivering high-quality catering and hospitality services across Eton College.

You will take full responsibility for event catering, from ordering, preparation and set-up to service support and post-event clear-down, ensuring every function runs smoothly and professionally. With events taking place regularly throughout the academic year, this role requires adaptability, efficiency, and strong resource management.

The role focuses on producing high-quality, seasonal food for hospitality events, senior leadership functions, visiting guests, and special school occasions, while maintaining the school's excellent culinary standards. This position requires strong culinary skills, creativity, and attention to detail, ensuring that hospitality catering reflects the school's reputation for quality, professionalism, and outstanding service.

Key Tasks and Responsibilities

- Plan, prepare, and deliver high-quality food for hospitality events including formal dinners, receptions, open days, alumni events, and school celebrations
- Produce restaurant-standard dishes that reflect the school's commitment to fresh, seasonal, and nutritious food.
- Collaborate with the catering management team to design bespoke hospitality menus for a range of events and guest requirements.
- Ensure excellent presentation and consistency across all hospitality service.
- Work collaboratively with kitchen and front-of-house teams to ensure smooth service.
- Ensure all food is prepared using fresh ingredients and in line with the school's high standards for quality, nutrition, and sustainability.
- Maintain exceptional standards of food presentation and attention to detail.
- Contribute ideas for seasonal menus and innovative hospitality offerings.
- Ensure compliance with all food safety, hygiene, and health regulations.
- Maintain a clean, organised, and safe kitchen environment at all times.
- Follow school policies and procedures related to health and safety, and food management.
- Undertake occasional duties outside the normal routine but within the scope of the position and the department's activities.
- Attend all annual training as requested and required by law and the College.
- 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'.

Last Updated: March 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.

- 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.

Skills and Competencies Required

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

Essential

- Proven experience as a senior chef in a high-quality hospitality or professional kitchen environment.
- Strong culinary skills with experience delivering high-end hospitality or event catering.
- Passion for fresh, seasonal food and high presentation standards.
- Excellent organisational and time-management skills.
- Ability to work effectively under pressure during events and busy service periods.
- Strong teamwork and communication skills.
- Confident working independently while maintaining excellent food quality and service standards.

Desirable

- Professional culinary qualification (NVQ, City & Guilds, or equivalent).
- Level 2 or Level 3 Food Safety & Hygiene certification.

You may also enjoy this role if you:

- Have a flexible approach to work and a 'can do' attitude.
- Have great attention to detail and take pride in your work.
- You're able to work unsupervised and use your own initiative
- Ability to come up with creative solutions to problems.

Working Pattern

- Your working hours will be 40 hours per week.
- You will be working 5 days a week (including evenings and weekends).
- You will be contracted to 40.6 weeks per year (You will be paid over 12 months).

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

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ROLE PROFILE

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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