

Role Profile

Role title:	Precinct – Back of House Student Team Member
Salary:	£13.45 per hour + holiday pay
Full/Part Time:	Part-Time
Contract term:	Zero Hours
Accountable to:	Precinct Head Chef and Sous Chef
Accountable for:	N/A
Hours:	Zero Hours, approximately 8 hours per week during term-time
Location:	Usually located at the Precinct, University Green Oxford Road
Eligibility:	Open to applicants with relevant skills and experience who are eligible to work in the UK at the point of employment and currently studying at UoM, MMU, UoS and UA92 graduating in 2027 or later.
Benefits:	We offer a great range of benefits. You can see them here .

Our Organisation

We are Manchester Students' Union, the biggest SU in the country, supporting over 40,000 students throughout their time at university. We help to make student life the best it can be by supporting students to campaign for change, creating opportunities to meet new people, providing employment opportunities, providing advice and support and being a safe place on campus.

We are a values-centred organisation that employs around 90 permanent, full-time members of staff. We recruit a wide range of roles throughout the year within all our departments from our Commercial team operating Manchester Academy Venues, 13 Media, Bar 532 & Kitchen and Corridor Coffee to our Student Activities, Student Engagement, Marketing and Communications, Finance, HR and Facilities teams. Our team of around 400 part-time, studying staff are instrumental in providing support to all departments as well as leading major projects like Student Angels. When you join UMSU, you'll be immersed in an environment that empowers staff to make great things happen and we're always on the lookout for innovative, passionate, and proactive people to join us.

Our staff team is led by our senior leadership team who are instrumental in driving our strategy at UMSU. It's made up of our CEO, COO, 3 Directors and 2 Associate Directors. We are governed by our trustees and Exec Officers, you can find out more about that [here](#). All our permanent, full-time roles are graded (Grade A-E) which means that there is a clear path to your development and progression whilst at UMSU.

Our Organisational Values

Our values are really important to us and shape the work that we do every day. As part of our recruitment process, we want you to demonstrate how your experiences, behaviours and skills align with our values.

Our values are

- We put students at the heart of what we do
- We provide a 'great experience' service
- We believe in improvement and progression
- We are a community
- We are open and transparent
- We are inclusive

You can find more detailed explanations of our values on [our website](#).

Role Overview

The Precinct Back of House Student Team supports the delivery of great-quality, affordable and accessible food from our new bar and kitchen on Oxford Road.

Working alongside the Head Chef, Sous Chef and wider Precinct team, you'll help keep the kitchen running safely, smoothly and consistently across preparation, service and close-down.

This is a hands-on role. Depending on your experience and training, you may support food preparation, basic cooking and assembly, service, dishwashing, deliveries, stock rotation, cleaning and kitchen organisation.

Precinct will be a busy, fast-paced operation and teamwork between the kitchen and front-of-house team will be essential. The role suits students who are reliable, positive, willing to learn and comfortable working at pace.

You don't need to be an experienced chef. We're looking for people with the right attitude, good attention to detail and a willingness to learn practical kitchen skills and work safely.

The role strongly supports our values by putting students at the heart of what we do and helping us provide great food, great service and a safe, inclusive and welcoming experience.

Shifts and Working Hours

Your standard working hours will primarily involve mornings, afternoons, and evening work as our current opening hours range from 8am to 9pm. The role does offer flexible hours, however, we require a commitment of at least 2 shifts per week during peak times (September-December and February-May). We offer flexible elective hours over Christmas, Easter and summer.

Shifts can be subject to cancellation at short notice, and you may be required to work at short notice based on your given availability, dependent on demands.

Please be aware that the role involves long periods of standing.

Key Result Areas

Responsible for
Supporting food preparation, service set-up, cooking and assembly tasks appropriate to your level of training so food is ready on time and presented consistently.
Working efficiently during service to support the kitchen team in delivering orders quickly, accurately and to agreed standards.
Following recipes, specifications, portion controls and presentation standards to help deliver consistent quality and manage food costs.
Keeping kitchen, preparation, dishwash and storage areas clean, safe and organised throughout each shift.
Following food safety, hygiene and allergen procedures including handwashing, separation of products, date labelling, stock rotation and temperature recording where required.

Person Specification

Criteria	Assessed at:			
	Application Form	Interview	Group Task	All
Education				
We accept candidates from any educational background.				
Basic understanding of food safety law				
Skills				
Ability to follow food safety , hygiene, allergen and health and safety procedures carefully	✓	✓		
Communication and teamwork able to listen, ask questions, follow instructions and work positively as part of a busy kitchen team.	✓			
Reliability and time management able to arrive on time, follow rotas and work effectively during busy periods.	✓	✓		
Ability to follow recipes and instructions able to work accurately and consistently once trained		✓		
Personal Attributes				
Positive and proactive willing to get stuck in, help where needed and take pride in doing the basics well.		✓		

Calm under pressure able to stay focused and follow instructions during busy service.		✓		
Attention to detail careful with preparation, cleaning, presentation, portioning, labelling, temperatures and safe working practices.	✓	✓		
Team-focused understands that successful kitchen service depends on people communicating and helping one another.	✓	✓		
Values & Behaviours				
Align with the SU's values and behaviours both personally and professionally				✓

Our Recruitment Process

The way that we recruit is designed to be fair, transparent, and inclusive as well as being an enjoyable experience for everyone involved. You should expect to receive great communication and a warm, welcoming experience.

Every member of staff is recruited the same way, by submitting an application form and attending an interview. We use a recruitment platform called StaffSavvy where you'll submit your application and book interviews, if successful.

Our process allows you to show us your authentic self, gives you a platform to display your skills and knowledge in relaxed and welcoming setting. We'll never put you under any necessary pressure on you, ask you trick questions or interrogate you in an interview and we'll support you all the way through our process.

You can find more information about our recruitment process on [our website](#).