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JOB DESCRIPTION & PERSON SPECIFICATION

Job Description

KEY INFORMATION

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| **Role Title** | Chef de Partie |
| **Reports to** | Head Chef |
| **Hours** | Full Time, 40 hours per week |
| **Contract** | Permanent |
| **Annual Leave** | 33 days per annum inclusive of Public bank holidays |
| **Salary** | Upto £33,000 per annum (dependant on skills and experience) |
| **Location** | Bradford Live, Bradford |

ABOUT TRAFALGAR ENTERTAINMENT (TE)

We’re a leading theatre and live-entertainment group with a national and international footprint.

Co-founded by Sir Howard Panter and Dame Rosemary Squire in 2017, Trafalgar Entertainment is a business focussed on bringing people together to share in the live experience; through new productions, through the operation of amazing theatre and live-event spaces, and through distribution of live-streaming content. The group is home to Trafalgar Theatres, Trafalgar Theatre Productions, Trafalgar Releasing, Stagecoach Performing Arts, Helen O’Grady Drama Academy, Trafalgar Tickets, London Theatre Direct, Stagedoor App, Jonathan Church Theatre Productions and Chiswick Cinema.

ABOUT TRAFALGAR THEATRES

**Trafalgar Theatres** is the venue-operating division of TE. We currently operate 15 venues; including 12 in the UK regions; the Trafalgar Theatre in London’s West End and the Theatre Royal in Sydney. We’re growing fast, we’re confident in what we do, and we’re ambitious about the future. There’s never been a better time to get onboard.

We are passionate about entertainment, audiences, and the live experience and we value Creativity, Collaboration, Excellence and Respect.

ABOUT THIS ROLE

The Chef de Partie role is an important member of the Bradford Live kitchen team. Working with, and supporting the Head Chef while also leading when required, the venue’s kitchen team, the role plays a key role in executing the Trafalgar Theatres retail and events food offering. They will play a vital role in the achievement of delivering consistent food excellence by implementing the groups food offering. The Chef de Partie is a practical and hands-on role which supports the team within the venue. The Chef de Partie is also responsible for supporting, implementing, and promoting the Group's Food Safety Policy and Food Safety Management System, ensuring they are fully implemented at all times.

ABOUT YOU

As a motivated, engaging, and dynamic leader you’ll have flair of creativity with a keen eye for detail alongside experience of preparing and successfully delivering high standard of food services in an events, restaurant, hotel, catering or similar business background producing quality, fresh produce. You’ll have an understanding of the current Food Safety and Health & Safety rules, regulations and legislation, ideally, along with a NVQ level 3 qualification, or as a minimum Level 2 Food Safety.

JOB ROLE – CHEF De PARTIE

KEY RESPONSIBILITIES

* Excellent organisational skills, responsible, when required, for the ordering, food preparation and delivery of food services maintaining high standrards and quality throughout, ensuring stock rooms are adequately stocked, maintained and rotated for every service in accordance with the company’s stock management policy.
* Supporting the Head Chef, and responsible, when required, for ensuring the appropriate costings and budgets, minimising waste are adhered to and executing the groups menu specifications accurately.
* Willing to travel, work evenings, weekends & Bank Holidays.
* Basic understanding of IT, Microsoft Word and Excel.
* Support the Group’s food Development, participating in group and supplier development sessions, when required.
* The ability to work in both solidarity conditions and lead and manage a team, effectively communicating with colleagues and venue management ensuring preparation, and service deadlines are adhered to, delegating when and where needed.
* Competent in the efficient execution of kitchen administration, including documentation of food safety and cleaning records in accordnace with the Company’s Food Safety Management System.
* Ensure appropriate quality control measures and hygiene practices are at all times implemented and achieved in accordance with health and safety legislation and Company policy.
* To act as an ambassador at all times for the venue and Trafalgar Theatres.
* Dress in accordance with Company uniform policy and wear protective clothing where issued and instructed.

The post holder with carry out any other duties as appropriate to the post and as requested by the senior group hospitality leaders.

This is not an exhaustive list of duties. from time to time, you may be required to undertake such alternative or additional duties which will commensurate your skills, experience, and capabilities.

**Trafalgar Entertainment is an equal opportunity employer. We celebrate diversity and are committed to creating an inclusive environment for all employees.**

**We are curious, courageous, and ambitious, empowering people to challenge and innovate in pursuit of excellence.**

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Registered Office: Trafalgar Entertainment Group | Ashcombe Court | Woolsack Way | Godalming | United Kingdom | GU7 1LQ