

JOB DESCRIPTION

KEY INFORMATION

Role Title	Cook
Reports to	General Manager
Hours	40 hrs
Contract	Permanent, Full Time
Annual Leave	33 days per annum inclusive of public bank holidays
Salary	£30,000 - £32,000 (<i>depending on experience</i>)
Location	Fareham Live

ABOUT TRAFALGAR ENTERTAINMENT (TE)

Co-founded by Sir Howard Panter and Dame Rosemary Squire in 2017, Trafalgar Entertainment is a premium international live entertainment business focused on new productions, venue ownership, Performing Arts education, theatre ticketing, the distribution of live-streaming innovative content and the provision of great theatres where people can come together to share in the experience of live entertainment. TE is home to Trafalgar Theatres, The Chiswick Cinema, Trafalgar Theatre Productions, Trafalgar Releasing, Trafalgar Tickets, Stagecoach Performing Arts, Drama Kids/Helen O'Grady Drama Academy, ticketing company London Theatre Direct, Stagedoor, Jonathan Church Theatre Productions, and Imagine Theatre.

ABOUT TRAFALGAR THEATRES

Trafalgar Theatres is the venue-operating division of TE. We currently operate 21 venues; including 19 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

As the sole Cook in our café kitchen, you'll take full responsibility for preparing and serving high-quality food for our daytime café service and occasional event catering. This is a hands-on role where you'll manage everything from food prep to presentation, ensuring a smooth and efficient operation.

ABOUT YOU

A self-starter, enthusiastic and capable of delivering a range of menus, you'll be high-spirited, proactive, results-focused, and creative in your approach. You'll be resilient, able to communicate clearly and excellent at forming working relationships with others.

KEY RESPONSIBILITIES

- Work collaboratively with the General Manager and café team to achieve overall business, profit, and service targets, aligning with the venue's vision and objectives.
- Adopt a proactive and flexible approach to planning, prioritising, and carrying out day-to-day kitchen administration tasks relevant to the role.
- Ensure robust quality control measures and hygiene practices are consistently implemented in accordance with health and safety legislation and company policy.
- Manage food production effectively, ensuring timely delivery and maintaining consistent standards and quality across the venue's food offering.
- Deliver a varied and appealing daytime café menu.
- Undertake food preparation and cooking, as well as receiving and storing food and beverage deliveries.
- Ensure all operational areas are fully prepared and stocked for each service, maintaining a clean and organised kitchen environment.
- Monitor and maintain all kitchen equipment through regular checks and due care.
- Support the monthly stocktake process with accurate preparation and valuation.
- Achieve budgeted cost-of-sales targets by following recipes and portion guidelines precisely.

- Minimise waste and loss through effective storage and handling practices.
- Strive to always achieve and maintain a 5-star EHO food safety rating.
- Continuously seek opportunities to improve sustainability within the kitchen, contributing to the venue's Environmental Strategy Delivery Plan.

PERFORMANCE MEASURES

- Food Quality & Consistency
- Food Safety Management
- Time Management
- Cleanliness
- Communication with surrounding teams
- Ability to use digital tools including the procurement portal, labelling software and email

The post holder will 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 be commensurate with 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.