

KEY INFORMATION

Role Title	Chef De Partie (CDP)
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	Up to £32,000 per annum (dependant on skills and experience)
Location	Eastbourne Theatres, Eastbourne

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 focussed 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 14 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 integral member of The Eastbourne Theatres kitchen Team. Working within and helping support/lead the venue’s kitchen team, the position plays a role in executing the Trafalgar Theatres retail and events food offering. They will be vital 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/leads the team within the venues and is also responsible for supporting, implementing and promoting the Group's Food Safety Policy and Food Safety Management System, ensuring they are fully adhered at all times.

ABOUT YOU

As a motivated, engaging, and dynamic in leading a team when instructed by the venues Head/Sous Chef. 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 2 qualification, or as a minimum Level 2 Food Safety.

JOB ROLE – CHEF DE PARTIE (CDP)

KEY RESPONSIBILITIES

- Excellent communicational skills, effectively taking on tasks and responsibility for delegating when instructed or in the absence of the venues Head/Sous Chef, Helping in the leadership of food preparation, delivery of food services while maintaining high standards and quality throughout, ensuring stock rooms are adequately stocked, maintained and rotated for every service in accordance with the company's stock management policy.
- Work within the appropriate costings and budgets, minimising waste and executing the groups menu specifications accurately.
- Willing to travel, work evenings, weekends & Bank Holidays.
- Basic understanding of IT, Microsoft Word and Excel.
- Maintain all equipment within the Hospitality operation with due care and diligence as instructed.
- The ability to lead and manage a team when instructed, 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 accordance 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 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 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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