

Casual Chef – Job Description

The purpose of the Chef role is to work within a small team and provide high quality food at The Everyman Theatre Company. The Chef will report to the Head Chef providing casual cover on a business needs basis.

The Everyman Theatre offers a variety of dining experiences to suit all theatre customers. We have a café and bar serving light lunches, a fine dining restaurant serving pre theatre meals for up to 34 guests, private functions providing buffets and sit down meals.

Key responsibilities and attributes of the job holder include:

- Undertaking food preparation and general duties including cleaning and washing up
- Produce food to the agreed company standard and responsibility for checking food produced and provided by the kitchen
- Monitoring of a cleaning schedule in accordance with hygiene regulations
- Overseeing the strict compliance with the EHO and company's Health and Safety regulations and familiarity with HACCP and COSH procedures
- Have a keen interest and passion for food demonstrated through knowledge and on the job skills
- Responsible for accurate food labelling and stock rotation within the kitchen as directed by the Head Chef
- Work with wider team including the bar, café and catering staff servicing customer requirements

Person Specification

- Basic Food Hygiene Certificate
- A recognised qualification in catering is desirable
- Kitchen experience handling, preparing and cooking fresh produce in a commercial or related environment
- Ability to work in a team demonstrating adaptability and flexibility
- Good organisational skills

Contractual arrangements

Casual contract

No split shifts

Evening and Weekend working required

To apply please go to the Everyman Website and to the careers section on www.everymantheatre.org.uk and submit an application on email to HR@everymantheatre.org.uk