

# TYNESIDE

C I N E M A

## HEAD CHEF

Tyneside Cinema is seeking a dynamic and experienced Head Chef to lead our kitchen team while also managing our front-of-house operations. This is a unique role that requires a talented individual passionate about both exceptional food and outstanding customer service. You will play a key role in shaping the culinary and hospitality experience at one of Newcastle's most iconic venues.

If you're a visionary leader with a passion for food, customer service, and team development, we'd love to hear from you.



# ABOUT US

Tyneside Cinema is the North East's leading independent cinema and digital arts venue located in the heart of Newcastle upon Tyne where it provides a welcoming space for people from all walks of life to come together. Our venue offers four screens, displaying a vast programme of films from all over the world; an award-winning learning programme which creates space for young people and adults to develop their skills and gives artists space to practice their craft; and three public bar, dining and café spaces which offer a place for film and food lovers to socialise.

Tyneside Cinema is a community, with film at the heart of everything we do. We believe in the power of film to facilitate empathy; as a way to challenge and transport us through the stories of lives we haven't led, into places we've never been. In the setting of our beautiful 1930's newsreel theatre, we hope to create a space that reflects this potential in film to engage and relate new ideas, experiences and stories.

This is a pivotal role at an exciting moment of change for Tyneside Cinema. With an ambition to drive a more experiential offer and curate immersive dining experiences, this role will have the autonomy to create, design and lead a new hospitality offer telling global stories through food and drink.

# ABOUT THE ROLE

## Role Accountabilities

- Oversee all aspects of kitchen operations, ensuring the preparation of high-quality food.
- Design, cost and implement menus for the Bar Café and Vicolo.
- Manage orders and liaising with suppliers, negotiating the best deals on produce.
- Ensure adherence to food hygiene and health and safety regulations, maintaining a 5-star hygiene rating.
- Support the Front of House Manager to lead, develop and motivate the wider team to deliver exceptional guest experiences.
- Monitor staff performance, providing training, coaching, and support.
- Collaborate with the events team to deliver seamless food and beverage service for special screenings, private bookings, and other events.
- Monitor and control stock levels, reducing waste and ensuring efficient stock management.
- Creation and ownership of the hospitality budget, driving profitability across all offerings.
- Analyse sales and customer feedback to identify opportunities for improvement and growth.
- Ensure all equipment and facilities are well-maintained and fit for purpose.

## Working Hours and Pay

- Salary: Competitive
- Full-time: 37.5 hours

## Skills, Knowledge and Experience

- Proven experience as a Head Chef with strong leadership skills.
- Experience managing front-of-house teams in a busy hospitality environment.
- Excellent culinary skills with a passion for creating innovative, high-quality menus.
- Strong financial acumen, including experience managing budgets and controlling costs.
- Excellent organisational and communication skills.
- In-depth knowledge of health and safety regulations, including HACCP compliance.
- Ability to work collaboratively across teams, including programming, marketing and events.

# EMPLOYEE BENEFITS

We want to support your love for film and enable you to experience our amazing food and beverage venues. To do this we have an excellent staff discount scheme that we hope you will utilise to enjoy all we have to offer.

## Cinema

- Unlimited free tickets for personal use
- 12 additional complimentary tickets every 3 months for your friends/family

## Hospitality

- Discounted food and soft drinks from the Bar Café and Vicolo

## Additional Benefits

- 33 days holiday per year inclusive of bank holidays.
- Enhanced company sick pay upon successful completion of probationary period.
- Access to an employee assistance programme
- Free eye tests and flu vaccinations for all employees.





# APPLICATIONS

To Apply

Please follow the link below to our application form below and send the following documents to [joinus@tynesidecinema.co.uk](mailto:joinus@tynesidecinema.co.uk).

A CV.

A Covering Letter of no more than one side of a4 explaining how your experience and skills meet the requirements of the person specification for this role found in the recruitment pack.

[Apply Here](#)

Tyneside Cinema's goal is to promote a diverse and inclusive workplace and we are committed to building a team that reflects a wide variety of skills, perspectives and backgrounds.

We are an equal opportunities employer, hiring on merit and our business need. We encourage applications regardless of age, sex, gender identity, sexual orientation, gender reassignment, marital status, pregnancy, parenthood, religion or belief and disability.

If you require any reasonable adjustments in our recruitment process, please let us know.