

TYNESIDE

C I N E M A

CHEF DE PARTIE

6 MONTH FIXED TERM

We are currently seeking a Chef de Partie to
join our kitchen team.





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.

KEY DUTIES & RESPONSIBILITIES

- Preparing, cooking and presenting food within your specialty or allocated area of food production.
- Follow recipes and presentation specifications as directed by your Line Manager.
- Communicate effectively with others to ensure a smooth kitchen operation.
- Monitoring portion and waste control to maintain profit margins and guiding/instructing others to do likewise
- Ensure high standards of food hygiene (HACCP) are maintained and health and safety regulations are adhered to.
- Maintain awareness of allergens and communicate any changes to the Front of House team where required.
- Assist in training new members into the kitchen.
- Implement company service standards and undertaking any duties as reasonably requested by your Line manager

PERSON SPECIFICATION, SKILLS, KNOWLEDGE & EXPERIENCE

- 1 year experience working in a fast-paced kitchen environment.
- Food Safety Level 2
- To be able to follow standards and to have great organisational skills.
- The ability to work well under pressure
- To be able to communicate well with the kitchen and hospitality team
- To be an active team player who ensures their colleagues are supported well
- Follow Food hygiene standards
- Fine attention to detail
- Creativity with, and a passion for food

ROLE DIMENSIONS

- Role: Chef de Partie
- Contract: 6 month fixed term, part time
- Salary: £13.75 per hour
- Place of work: Tyneside Cinema

TYNESIDE CINEMA EMPLOYEE BENEFITS

- Unlimited free Cinema tickets for personal use
- 12 additional complimentary tickets every 3 months for your friends/family.
- Discounted food and soft drinks from the Bar Café and Vicolo
- Access to an Employee Assistance Programme providing a complete support network, expert advice and compassionate guidance 24/7.
- Access to regular staff screenings.
- Trained mental health first aiders and health and wellbeing initiatives throughout the year.
- Free eye tests and flu vaccinations for all employees.



APPLICATIONS

To Apply

CV & Supporting Statement

Please email a CV and written supporting statement detailing how you meet the responsibilities and accountabilities for this role, or this can be a short audio/visual response of no more than 10 minutes in length to joinus@tynesidecinema.co.uk

Please note: recruitment for this role will remain open until the position is filled

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.