

Dear Applicant,

We are looking for an experienced part-time Chef De Partie to join our team. This is a great opportunity for someone who is passionate about cooking high quality fresh food. Phoenix is a creative environment, you will be expected to contribute ideas and dishes for the specials boards and will be cooking dishes from around the world.

An £8.5M redevelopment of the venue opened in January 2023, including a new commercial kitchen, expanded and refurbished Café Bar with 150 covers, and new roof garden terrace with a bar and events space. Our aim is to develop the Phoenix Café Bar into one of the most popular places to eat, drink and relax in the Leicester area.

Phoenix's Food and Beverage business is driven partly by cinema goers and hires customers. Increasingly the Café Bar is becoming a destination in itself. The venue has no natural footfall, and the offer needs to attract customers to choose Phoenix over other significant city centre competition.

You will help to deliver:

- A high quality and consistently attractive, fresh food offering;
- A safe, clean and hygienic working environment;
- Adherence to all food safety regulations;
- Interesting and changing specials boards.

Wage: £12.85 per hour

Hours: 30 hrs per week minimum

- Candidates must be able to work evenings and weekends

To apply for this post please submit:

- Your CV
- Equal opportunities monitoring form

via email to jobs@phoenix.org.uk or Robin Hardman, Phoenix, 4 Midland Street, Leicester, LE1 1TG.

Please ensure to include up-to-date contact information as we will be inviting suitable candidates to trial shifts and interview as we receive applications and will fill the post once a suitable candidate has been seen.