

**JOB TITLE:** Chef De Partie

**REPORTS TO:** Bar & Kitchen Manager

**AVERAGE HOURS PER WEEK:** 30 hours per week, minimum

**WAGE:** £13.35 per hour

Phoenix is Leicester's centre for independent cinema, art and digital culture.

Following our major redevelopment in 2023, Phoenix now includes four cinema screens, expanded gallery spaces, a large Café Bar, rooftop terrace, events spaces and a brand-new commercial kitchen. Our food and drink offer is a huge part of the visitor experience, serving a wide range of customers including cinema audiences, artists, creatives, conference guests and the general public.

We are looking for an experienced and enthusiastic Chef De Partie to join our kitchen team.

This is a great opportunity for someone who is passionate about cooking high-quality fresh food in a creative and fast-paced environment. Alongside our core menu, you'll be encouraged to contribute ideas for specials and seasonal dishes, with an emphasis on fresh ingredients and globally inspired food.

### **The Role**

As Chef De Partie, you will oversee a section within the kitchen and help deliver a consistently high-quality food offer across our Café Bar, rooftop terrace and events operation.

Working closely with the Kitchen Manager and Sous Chefs, you'll help maintain excellent standards of food quality, cleanliness and service, while contributing positively to the wider kitchen team.

### **You will help deliver:**

- A high quality and consistently attractive fresh food offering
- Smooth and efficient kitchen service
- A safe, clean and hygienic working environment
- Full adherence to food safety and hygiene regulations
- Creative and regularly changing specials boards
- Strong communication between kitchen and front of house teams

### **Main Duties**

### **Service & Kitchen Operations**

- Prepare and cook dishes to a consistently high standard
- Run and maintain your kitchen section during service
- Support with prep, service and close-down duties across the kitchen
- Ensure stock is correctly stored, rotated and labelled
- Assist with deliveries and stock checks
- Maintain knowledge of the menu and dietary requirements
- Communicate effectively with front of house teams to ensure smooth service
- Contribute ideas for specials and menu development
- Help maintain a positive and professional kitchen culture

### **Health & Safety**

- Ensure compliance with all food hygiene, HACCP and COSHH regulations
- Maintain high standards of cleanliness and organisation throughout the kitchen
- Ensure all due diligence paperwork is completed correctly
- Report any maintenance, safety or operational issues promptly
- Follow all Phoenix health and safety and emergency procedures

### **About You**

We're looking for someone who:

- Has experience working in a busy commercial kitchen
- Is confident cooking with fresh ingredients
- Works well under pressure and as part of a team
- Has strong organisational and communication skills
- Takes pride in consistency and presentation
- Has a positive attitude and willingness to learn
- Is flexible with working hours, including evenings, weekends and Bank Holidays
- Holds a Level 2 Food Hygiene certificate (preferred)

An interest in film, arts and culture is a bonus, but not essential.

### **About Phoenix**

Phoenix is an independent charity and cultural venue located in Leicester's Cultural Quarter. Alongside our cinema and art programme, we host conferences, events, festivals and community activity throughout the year.

Our Café Bar and rooftop terrace are central to the Phoenix experience, and our food and drink offer plays an important role in attracting audiences in a competitive city-centre hospitality market.

**To Apply**

Please send:

- Your CV
- A short cover letter
- Equal opportunities monitoring form

Applications should be emailed to: [robin.hardman@phoenix.org.uk](mailto:robin.hardman@phoenix.org.uk)

Applications will be reviewed as they arrive, and suitable candidates may be invited to trial shifts and interviews before the closing date.