



## **JOB DESCRIPTION**

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<b>Job Title:</b>	Chef de Partie
<b>Responsible to:</b>	Head Chef, Sous Chef
<b>Department:</b>	DLWP Café Bar & Kitchen

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## **ORGANISATIONAL MISSION & BELIEF**

### **Mission**

To be a flagship centre for the arts and a vibrant cultural hub for the south-east, owned by our communities; known for our programme nationally and internationally.

Responding to our world class architecture and living heritage, to allow greater access to cultural experiences, and to ensure culture-led regeneration for the region has sustained momentum into the next decade and beyond.

### **Belief**

The De La Warr Pavilion (DLWP) is a centre for contemporary art within one of the most iconic modernist buildings in Britain. In the pioneering and progressive spirit from which the building originated, we produce an innovative, high quality and integrated programmes of art, live performance, learning and culture. By putting artists and audiences at the heart we aim to be accessible and relevant, create opportunities, drive aspirations and reflect the thinking and ideas of the world in which we live.

## **ORGANISATIONAL OBJECTIVES**

1. Produce, present and promote a high-quality programme of modern and contemporary work that responds to the needs and aspirations of both artists and our audiences.
2. Enable artists of every culture and discipline to create new work or present new experiences of existing work within an environment committed to excellence and best professional practice.
3. Work with audiences and communities to engage them with the Pavilion and our artistic programme, making it relevant to them as a visitor or participant.

4. Develop and conserve the De La Warr Pavilion's fabric with reference to its cultural significance and architectural status, and to promote our heritage through public and artistic programmes.
5. Maintain a viable, resilient and sustainable business model, seeking to diversify income streams by growing fundraising and commercial activity.
6. Be a catalyst for the cultural, economic, tourism and social regeneration of Bexhill and the surrounding region.

## **ROLE OBJECTIVES**

To deliver a fresh, high quality, food offer for the DLWP Café Bar & Kitchen and on site private and corporate events.

To ensure the quality of the visitors' experience of the DLWP Café Bar & Kitchen

To work, with the wider team, on the DLWP Kitchen operation and the entire food operations across the DLWP.

To work closely with the Head Chef and Sous Chefs to prepare all menus for the Café Bar & Kitchen and for corporate & private events.

To assist the Head and Sous Chefs in developing menu ideas for the Café Bar & Kitchen and for corporate & private events.

## **OUTLINE OF ROLE & RESPONSIBILITIES**

To prepare, cook and present food dishes across the different sections of the Kitchen.

To ensure the highest possible standard of presentation & cleanliness in all areas of the Kitchen (both in the Kitchen itself and the front of house & back of house areas)

To work with the Head and Sous Chefs to ensure the DLWP Café Bar & Kitchen adheres to Health & Safety and Food Safety legislation.

To ensure high quality food offer for the DLWP Cafe bar and Kitchen

To be flexible to work across **all** sections of the Kitchen

To pay particular attention to the Pastry section by providing cakes, breads, ice creams and pastries

To keep up with modern trends in cakes, pastries and hot dishes

To create new dishes, refresh cake ideas regularly and use initiative to create (and implement) new ideas

To pay excellent attention to detail in order to keep cake display eye catching and tempting

To supply cakes for all dietary needs (gluten free, vegan etc)

To write and update the pastry and cake recipe folder

To work closely with the Head Chef and take on agreed responsibilities in their absence

To help provide input for menus and business initiatives

To be responsible for the high standard of cleanliness across all areas of the kitchen and back of house

To keep a clean and tidy work station

To be mindful of stock control, wastage and profit margins

To record temperatures, wastage and cleaning rotas daily

To assist with ordering produce and take control of ordering in the head chefs absence, when necessary

To assist with kitchen stock takes

### **Person specification:-**

Friendly, motivated and enthusiastic

Approachable

A good knowledge of baking cakes and pastries

Previous experience baking cakes in a professional capacity

A passion and flair for food in general

Excellent attention to detail

Good team player

A "Can do" attitude

Efficient working practice and the ability to keep calm under pressure

Flexible working ethos eg. To work comfortably across different sections within the kitchen

Holds Food hygiene certificates

Hours

160 hours over 4 week period

Weekend, public holiday & evening working is a requirement of the post.

The job description is current at May 2021. It outlines the main duties of the position and is designed for the benefit of both the post holder and the organisation in understanding the prime requirements of the post. It should not be regarded as exclusive or exhaustive.

Salary: negotiable – depending on experience

Annual Leave entitlement 23 days, rising to 25 days after 2 years, plus public holiday