

SOUS CHEF
Theatr Clwyd
Job Description

Theatr Clwyd has been Wales' foremost producing theatre since 1976. The Executive Team (Artistic Director – Tamara Harvey and Executive Director – Liam Evans-Ford) are currently navigating the most important cultural and operational shifts in the 42 years of its existence, a period which will redefine and secure the future of this unique and valuable arts centre - the foremost producing theatre in Wales.

Theatr Clwyd produces upwards of eight shows a year - mainly in English, but also in Welsh - and presents some of this work on tour in Wales and the rest of the UK. It has a hugely successful programme of work for and with young people that is created both within and without the building, and tours to local schools, within Wales and beyond. The building also hosts a variety of touring drama, dance, music and art for all ages, a comprehensive film programme and an active community programme and the organisation is at the forefront of work around arts and wellbeing.

We have made strides in changing the shape of our programming; we've committed to placing visitor experience at the heart of our decision making; we've begun to grow our commercial events; we've taken the first steps in deepening our relationship with our community; we've started to develop our auxiliary offers and we've been working hard to market our work and our building more strategically and effectively. We have also delivered a feasibility study for major capital redevelopment and received funding from ACW to take forward plans into Design & Development.

Theatr Clwyd is the only producing theatre left in the UK still owned by a local authority. With a turnover of £5.3m in 2016-17, it is supported by the Arts Council of Wales, Flintshire County Council and by its own activities. There are annually some 2,115 individual events, attended by around 200,000 people, with 50,000 community members participating in outreach events. During 2016/17 a further 220,000 people saw a Theatr Clwyd show elsewhere in the UK.

Job Summary

SOUS CHEF

Responsible for: N/A

Reports to: Head Chef

Benefits include:

Salary: TC05 £17,391-£18,870

Holiday: 23 days & 8 days public holidays

The Operations Department

The Operations Department at Theatr Clwyd is responsible for the logistical functioning of the building. At its core is promoting and maintaining an excellent audience experience and ensuring that Theatr Clwyd is a welcoming and safe environment for the public, visiting artists and for staff.

Job Purpose

To work closely under the direction of the Chef in preparing excellent food for Theatr Clwyd through innovative and changing menus using a variety of cooking methods and in a variety of styles, creating and presenting dishes in an imaginative way. This will include a wide range of food offers from café service to buffets, pop-up events and large-scale dinners.

Key responsibilities

- Maintain consistent food standards and quality across all areas and during all stages of production
- To be responsible for the day to day running of the kitchen in the absence of the Chef. Post holder will refer any areas of decision making and complexity that are reasonably outside the control of the post to the Director of Operations.
- To maintain all equipment within the catering operation through due care and diligence and report and faults with equipment to the Chef or Operations Supervisor
- Where appropriate develop relationships with local suppliers and independent producers throughout Wales to further develop a unique food offer at Theatr Clwyd.

Health and Safety

- To participate in the HACCP procedure according to the theatre's food safety management system.
- To have a working knowledge of all current Health and Safety legislation and Food Hygiene legislation.
- To uphold cleanliness and ensure proper sanitation of the entire kitchen including food preparation area, cooking equipment, counters, shelves, utensils, and storage areas.

Person Specification

Essential

- Proven practical experience of working as a sous-chef or Kitchen Assistant in a professional restaurant.
- Knowledge and understanding of current trends and developments in the UK food industry.

- A flair and enthusiasm for cooking with fresh, quality ingredients.
- Ability to cope under pressure in a calm and efficient manner.
- Excellent attention to detail.
- Good interpersonal skills and ability to communicate with bar and serving staff.
- An understanding of menu planning and development of the catering service.
- Intermediate food hygiene certificate.
- Strong numeracy skills.

Desirable

- Experience of working in a theatre or arts organisation.
- Full clean driving licence.
- Spoken and written Welsh.

We recognise the ability to communicate in Welsh is an important and valuable skill in the workplace and are committed to increasing the numbers of bilingual employees. We welcome applications for any post from candidates who are able to work in both Welsh and English. We will also support new and existing employees who wish to learn Welsh or improve /develop their Welsh language skills.

Part time, job share and flexible working arrangements will be considered.