**JOB DESCRIPTION**

**Chef de Partie**

**Responsible to: Head Chef**

The Royal Court is the home of the English Stage Company Limited (ESC) and is the UK’s leading theatre dedicated to new writing.

Up to 16 plays a year are staged between two theatre spaces (the Jerwood Theatre Downstairs and the Jerwood Theatre Upstairs) at the Royal Court’s home on Sloane Square. Over 100,000 people visit the Royal Court every year and over 100,000 more see our work elsewhere, including transfers to the West End and New York, National and International touring, online projects and London residencies in Tottenham and Pimlico.

A significant amount of play development activity takes place year-round. This work aims to find and nurture the most talented new writers and develop the highest quality plays, for which the Royal Court is internationally renowned. There is an ongoing programme of writers’ attachments, readings, workshops and playwriting groups.

The Royal Court Theatre also has two commercial subsidiaries, Royal Court Theatre Productions Ltd (RCTP), which facilitates the transfer of Royal Court productions to the West End and ESC Catering Limited set up to run the catering operation at the theatre.

The Royal Court’s Bar and Kitchen aims to create a welcoming and inspiring environment with a style and ethos that reflects the work we put on stage.   Our food philosophy is of one of simple, ingredient driven and flavour focused dishes with an emphasis on freshness and seasonality.

Under Head Chef, David Adams who recently joined us from 1 Michelin starred restaurant ‘Drakes’ in Surrey, we aspire to be one of London theatre’s premiere food and drink experiences.

**Main purpose**

Supporting the Head Chef and Sous Chef, the Chef de Partie will manage a section in our busy kitchen.

You will provide, swiftly and efficiently, dishes of excellent quality and presentation within the specific requirements of the restaurant menu.

**Key responsibilities:**

Supporting the Head Chef and Sous Chef, to ensure consistency of production throughout the kitchen*.*

Possess an in depth knowledge of the full menu. Supporting the delivery of high end catering for functions and hires

Contribute ideas for new dishes to menu discussions.

Assisting with the training and guidance of new kitchen staff, including Kitchen Porters.

Ensuring compliance with food labelling and temperature controls, under the direction of the Head Chef and Sous Chef

Be fully aware of and vigorously adhere to the health and safety and food hygiene policies of The Royal Court Bar and Kitchen.

Be uncompromising in achieving company standards.

Carry out any other duties required by the theatre and ESC Catering in pursuance of the above objectives.

**Personal specification:**

Previous experience of 1-2 years in a similar role is essential.  
Be able to demonstrate an up to date and in depth understanding of the industry.

Excellent verbal and written communication  
Ability to build effective and constructive relationships and work as part of a team.

Ambitious and highly self-motivated.

Willingness to learn and develop new skills

Positive attitude with a willingness to be open and flexible regarding work patterns and processes.   
  
**Terms & Conditions:**

Title of post: **Chef de Parti**e

Hours: **Casual position**; hours to be agreed at commencement of employment. Shifts will include regular evening and weekend work.

Salary: £9.15 p/hour plus service charge allocation

**Holiday Entitlement:** 20 days per year, plus 8 days for statutory holidays pro rata

**Notice period: 2 weeks**

Pension: The Royal Court operates a contributory company pension scheme for all permanent Employees which you can choose to pay into through salary exchange or as a net pay contribution.   
The employee is free to contribute at any level and the company will match the employee contribution up to a maximum of 5% of gross salary.   
We also operate a workplace auto enrolment pension scheme at a contribution level of 2%: 1% from the employee and 1% from the employer.   
We will write to you within the first month of you joining English Stage Company to explain what your options are and how auto enrolment works.

**Other Benefits:**   
• Complimentary tickets for preview performances, subject to availability and the Royal Court’s staff ticket policy.  
• Interest free travel season ticket loan.  
• Cycle to work scheme  
• 20% discount on food and drinks in the theatre’s Bar and kitchen, subject to discount policy.  
• 10% discount on all purchases in the theatre’s Bookshop, subject to discount policy.  
• Subsidised Pilates classes.

**Closing Date for Applications: 9am Monday 13th February**