

## Job Description

<b>Job Title:</b>	Chef De Partie	<b>Department:</b>	Trading /FOH
<b>Responsible To:</b>	Head Chef	<b>Salary:</b>	£ 29,817 per annum
<b>Location:</b>	Pitlochry Festival Theatre	<b>Position Type:</b>	Full time 35 hours annualised contract
<b>Working Hours:</b>	Involves weekend work		
<b>Key Relationships</b>	The post reports to the Head Chef. The post holder will work closely with all members of the customer experience team to ensure a consistently high quality, food experience for all our visitors to Pitlochry Festival theatre.		
<b>Context</b>	<p>Pitlochry Festival Theatre has been providing a unique cultural experience for over 70 years, appealing to national and international audiences and visitors.</p> <p>We are Scotland's leading producer of musical theatre, a champion of ensemble practice and the country's only rurally located, major arts organisation.</p> <p>Our home is a glorious eleven-acre campus that includes the Explorers Garden.</p> <p>More than a place to come and see a show, we offer great theatre and art for all in an inspiring, creative atmosphere.</p> <p>Pitlochry Festival Theatre's campus now comprises a 538 seat Main Auditorium, a 172 seat Studio theatre as well as our Amphitheatre and Bandstand located in the theatre grounds.</p>		
<b>Purpose and Key Accountabilities</b>	<ol style="list-style-type: none"> <li>1. Collaborate with the Head Chef to direct food preparation.</li> <li>2. Assist in development of menu development</li> <li>3. Produce high-quality plates, considering both design and taste</li> </ol>		



## Key Tasks:

<b>Kitchen</b>	Assist in developments of new menu items and contribute creative ideas
	Ensuring dishes are prepared and presented in accordance with recipes
<b>Food preparation</b>	Ensure consistency of food quality.
	Prepare and cook dishes according to recipes and standards set by the head chef.
	Oversee and organise kitchen stock and ingredients.
	Manage food and product ordering by kept detailed records minimising waste.
	Use existing systems to provide waste reduction and manage budgets.
	Monitor inventory levels and assist in ordering supplies to ensure smooth kitchen operations.
<b>Communication</b>	Be able to follow directions provided by Head Chef.
	Uphold effective communication with the kitchen team, fostering a positive and collaborative working environment.
<b>Environmental</b>	To support the Executive Director, as Chief Executive of the organisation, and the nominated Green Champion in meeting organisational aims and ambitions for its environmental impacts.
<b>Health and Safety</b>	To support the Executive Director, as Chief Executive of the organisation, in their legislative duties under the Health and Safety at Work etc. Act 1974.
	Attend training as required to update knowledge and skills, and to be able to comply with relevant statutory requirements to a high standard.
<b>Other</b>	To champion and promote organisational values and behaviours and act as an ambassador for the Theatre.
	To always act in the best interests of the Theatre and in line with all company policies.
	Any other duties or projects required by the Executive Director or Board of Trustees to ensure the general smooth and efficient operation of the buildings and organisation.
	Assist the Department with work experience placements, offering work shadow opportunities, training and mentoring as required.
	Actively promote staff welfare, development and training opportunities throughout the Theatre.



**Pitlochry Festival Theatre | +44 (0)1796 484626**  
 Registered Office: Port-Na-Craig, Pitlochry PH16 5DR  
 Company Limited by Guarantee: Registered in Scotland SC029243  
 Regulated by the Scottish Charity Regulator (OSCR) SC013055



## Person Specification

### Our purpose and our values

We exist to improve lives by sharing Pitlochry with the world and the world with Pitlochry.

We do this:

- By creating theatre that excites, engages, and challenges.
- By inspiring imaginations, senses of adventure, and new levels of understanding that change worlds.
- By nurturing environments to encourage wellbeing, growth, connection, and a sense of belonging.
- By exploring new ways of seeing and collaborating.

In everything we do we are creative and respectful and in every situation we are collaborative and empowering.

### Personal behaviours and style

We are looking for people who share our core values and can demonstrate their commitment to:

- Commitment to Excellence
- Teamwork
- Creativity
- Inspirational sense of belonging
- A nurturing environment

**This job description is indicative and will be reviewed after a satisfactory probationary period as well as annually as part of job appraisal processes.**

The successful candidate will need to be able to demonstrate the following skills, experience and attributes in both the written application and the interview process:

Requirements	Essential	Desirable	Assessment Method
<b>Qualifications and Knowledge</b>	Level 3 food safety		
	NVQ level 3		
	Degree in culinary arts		
	COSSH and Chemical safety		
<b>Skills and Abilities</b>	Minimum 2 years experience		
	Awareness of manual handling techniques		



Requirements	Essential	Desirable	Assessment Method
<b>Personal qualities</b>	An affinity for the purpose and work of the Theatre and a passion to play a key role in shaping and achieving the Theatre's success	An understanding of the Theatre's role within its wider communities	Application / Interview



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