

Job Description

Job Title:	Chef	Department:	Trading/FOH
Responsible To:	Head Chef	Salary:	£30,602
Location:	Pitlochry Festival Theatre	Position Type:	Full Time, 35 Hours, Annualised Contract
Working Hours:	Kitchen rota, likely to include evenings, weekends and Bank Holidays		
Key Relationships	Head Chef, Sous Chef and the wider kitchen team; front of house colleagues; suppliers; and Theatre visitors and customers.		
Context	Since 1951, Pitlochry Festival Theatre has been the artistic heart and soul of Highland Perthshire, attracting over 100,000 visitors every year. We're more than just a place to see a show; we're Scotland's leading producer of musical theatre, and the country's only rurally-located major arts organisation. Our purpose is to improve lives by sharing Pitlochry with the world and the world with Pitlochry. Our mission is to create life-changing experiences for as many people as possible through our theatre and our environments. We strive to inspire imaginations, foster new levels of understanding, and nurture well-being, growth, and connection. Pitlochry Festival Theatre's campus now comprises a 538 seat Auditorium, a 172 seat Studio theatre as well as our Amphitheatre in the theatre grounds. Our home is a glorious eleven-acre campus that includes the Explorers Garden. More than a place to come and see a show, we offer great theatre and art for everyone in an inspiring, creative atmosphere.		
Purpose and Key Accountabilities	The Chef supports and assists the Head Chef and Sous Chef in delivering commercial food production processes and a consistently high standard of food and service across Pitlochry Festival Theatre's food and drink outlets, including the restaurant, café, and hospitality and events catering. The post-holder works closely with all members of the kitchen team to help deliver the highest quality food and contributes to the organisation's day-to-day activities and its long-term strategy and vision. Main Responsibilities: - To work in a busy kitchen, cooking for restaurant service and catering for small - to large-scale conferences and events, and producing a range of deli and lunch items for the café. - To work to a high standard of food presentation, supporting a consistent house style for all food leaving the kitchen. - To deliver excellent service to visitors through the quality, consistency and presentation of ingredients and dishes. - To support the Head Chef and Sous Chef in maintaining high standards of health and safety and food hygiene in the kitchen.		

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**





Our purpose and our values

Our Purpose

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

Our Vision

Pitlochry Festival Theatre is recognised as the nation's most impactful producing theatre, at home and beyond.

Our Mission

We will create life-changing experiences for as many people as possible in our many communities, through our theatre and our environments.

Our Values

Creative – We inspire and innovate in all our work.

Respectful – We value everyone and treat all with dignity.

Empowering – We enable and encourage others to reach their full potential.

Collaborative – We work together and support each other.

Our Guiding Principles

Place – Pitlochry is our home. We will continue to be inspired by Pitlochry and to celebrate our home through our work here and everywhere that we work in partnership, by sharing what we do 'Inside, Outside and Online'.

People – We nurture our own employees, the creative talent we bring to our stages, our partners, our supporters, and our audiences. We will continue to gather people together through our work and by serving global, human concerns.

Production – We perform at our best when we create theatre and deliver cultural activities related to theatre. We will continue to explore and extend how and where we share theatrical experiences of all kinds, for the benefit of all our communities.

Person Specification

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

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:



Key Tasks:

Kitchen Operation	- To carry out a range of duties to support the Sous Chef and Head Chef in delivering high quality food, including assisting with ordering and food preparation processes. - To receive and check deliveries, put stock away, and follow procedures for stock control and rotation. - To prepare dish ingredients for the Sous Chef and Head Chef, and to measure ingredients and portion sizes accurately. - To assist the kitchen team with stock rotation and recording, including labelling and dating of food in line with allergen and traceability requirements. - To follow correct procedures for the labelling, storage and service of allergens, in line with Natasha's Law and current food information regulations.
Health & Safety	- To comply with current health and safety and food hygiene legislation and Pitlochry Festival Theatre's procedures and guidelines. - To help ensure the cleanliness of all areas of the kitchen, stores and access areas, and to follow cleaning schedules for kitchen equipment, food preparation areas and food storage areas. - To support the Head Chef and Sous Chef in ensuring the kitchen complies with all health, hygiene and food safety statutory regulations, and that Hazard Analysis and Critical Control Point (HACCP) records are properly maintained. - To report any accidents, near misses, faulty equipment or hazards promptly to the Head Chef or Sous Chef.
Environmental	- To support the Executive Director, as Chief Executive of the organisation, and the nominated Green Champion in meeting the Theatre's environmental aims and ambitions. - To follow environmental procedures within the kitchen, aiming to reduce, reuse and recycle food waste and packaging wherever possible.
Other	- To champion and promote the Theatre's values and behaviours, and act as an ambassador for the Theatre. - To participate, where required, in Theatre events which sometimes fall outside standard core hours, including evenings, weekends and Bank Holidays. - Any other duties or projects reasonably required by the Head Chef or Sous Chef to ensure the smooth and efficient operation of the kitchen and organisation.

Experience & Attributes

Requirements	Essential	Desirable	Assessment Method
Qualifications and Knowledge	- Educated to SCQF Level 5 or equivalent relevant work experience - Basic Food Hygiene Certificate (Level 2), or willingness to obtain one - Working knowledge of health and safety legislation relevant to a commercial kitchen	- Intermediate Food Hygiene Certificate (Level 3) - First Aid at Work certificate	Application / Interview / Certificate

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Experience	• Experience of working as part of a team in a busy kitchen or food service environment • Physically able to work in a kitchen preparing food and carrying out a wide range of demanding, active tasks	• Experience of working in a theatre, hospitality, events or high-volume catering setting	Application / Interview
Skills and Abilities	• Able to follow instructions and recipes accurately and consistently • Highly motivated, well organised, and able to work calmly under pressure • Good verbal and written communication skills		Application / Interview
Personal Qualities	• A genuine passion for food, and an interest in the arts and the vision of Pitlochry Festival Theatre • A strong team player, with flexibility and stamina • Willing and able to work flexibly, including irregular and/or extended hours, evenings, weekends and Bank Holidays as the Theatre's programme requires		Application / Interview



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