## RIVERSIDE STUDIOS

Position:	Chef de Partie
Location	Hammersmith, London
Salary	£27,000 pa
Applications to	benoit.jobard@riversidestudios.co.uk

At Riverside, we believe in the power of creativity to bring people together, unlock potential, and spark positive change in the world.

For over 40 years Riverside Studios has been the home of an extraordinary mix of theatre, film, comedy, art, dance, music and television. A cultural hub that has attracted some of the world's best creative talent including the likes of Samuel Beckett, David Bowie, Benjamin Zephaniah, Amy Winehouse, Yoko Ono, Allen Ginsberg, Anna Massey, Alan Bates, Tadeusz Kantor, Lenny Henry and Michael Clark to name but a few, and TV studios that brought us much loved shows including Doctor Who, Top of the Pops and TFI Friday from the past, through to Have I Got News for You and Eggheads today.

A Chef de Partie runs a specific section in a kitchen, and reports to the Sous Chef. Assisting the Head Chef and Sous Chef in creating menu items, recipes and developing dishes. Preparing meat and fish. Assisting with the management of health and safety. Assisting with the management of food hygiene practices.

## **Duties include:**

- Preparing specific food items and meal components at your station.
- Following directions provided by the Head Chef.
- Collaborating with the rest of the culinary team to ensure high-quality food and service.
- Ensuring that FIFO has been done and that your station is properly labelled.
- Keeping your area of the kitchen safe and sanitary.
- Stocktaking and ordering supplies for your station.
- Improving your food preparation methods based on feedback.
- Assisting in other areas of the kitchen when required.
- Maintain a good friendly work environment across all departments

We value diversity and positively encourage applicants from all sections of the community, particularly those under-represented across the arts workforce.

This is a permanent, full-time position.