

RIVERSIDESTUDIOS

Job Title: Chef de Partie

Location: Riverside Studios – Hammersmith, London

Reporting to: Food & Beverage Manager

Role Overview

Riverside Studios is a leading multi-arts venue situated on the banks of the River Thames in Hammersmith. Renowned for its contemporary theatre, film, visual arts exhibitions and television production, Riverside Studios combines creative excellence with outstanding visitor experience.

Riverside Studios is looking for an experienced and passionate **Chef de Partie** to join our kitchen team.

We're looking for someone who takes real pride in their work, has high standards, and enjoys working as part of a professional and supportive team. If you're motivated, reliable and thrive in a fast-paced kitchen, we'd love to hear from you.

Key Responsibilities

Health, Safety & Compliance

- Ensure compliance with all health & safety, food safety, and licensing regulations
- Maintain clean, organised, and professional service environments
- Record incidents, maintenance issues, and operational concerns promptly and accurately
- Promote a culture of safety and accountability across the team

What you'll be doing

- Preparing and cooking high-quality dishes to a consistently high standard.
- Managing your own section and ensuring it runs efficiently.
- Maintaining excellent food hygiene and health & safety standards.
- Supporting the Head Chef and wider kitchen team during service.
- Helping to maintain a clean, organised and well-stocked kitchen.

Person Specification

Essential:

- Has previous experience as a Chef de Partie or in a similar role.
- Is passionate about fresh, quality food.
- Takes pride in delivering consistently high standards.
- Is motivated, organised and able to work under pressure.
- Has a positive attitude and enjoys working as part of a team.
- Holds a good understanding of food safety and hygiene practices.
- Ability to thrive in fast-paced, live-event environments
- Excellent organisational and problem-solving abilities
- Strong customer service ethos

Desirable:

- Experience in arts, theatre, or cultural venues
- Knowledge of stock control systems

What we offer

- 40-hour working week.
- Four 10-hour shifts, offering an excellent work-life balance.
- A supportive and friendly working environment.
- The opportunity to work in one of West London's most unique arts and hospitality venues.
- Discounts on shows and food/beverages
- Pension scheme
- Annual leave allowance

If you're an experienced Chef de Partie looking for your next challenge and want to be part of a passionate team at Riverside Studios, we'd love to hear from you.

To apply, please send your CV to: hr@riversidestudios.co.uk