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REGENT'S PARK

About Us

Established in 1932, the multi-award-winning Regent's Park Open Air Theatre is one of the largest theatres in London. Passionate about producing first class theatre for and in our unique setting which inspires, challenges and entertains, the scale, audacity and ambition of our productions makes us unique in the capital's cultural landscape.

Over the last twelve years, our productions have won seven Olivier Awards, seven WhatsOnStage Awards and four Evening Standard Awards. We were named London Theatre of the Year in 2017 by The Stage, and received the Highly Commended Award for London Theatre of the Year in 2021. Our productions have toured the UK, and have transferred to both the West End and the United States.

As a registered charity that receives no regular public subsidy, over 90% of our income is generated from ticket sales. Nevertheless, we have maintained our lowest ticket price of £25 for nine years, our BREEZE scheme enables those aged 18-25 to buy tickets for £10, and we regularly work with local charities. Each year, on average, we subsidise tickets for 6,000 school pupils, with opportunities to continue their learning with our education packs. In the past year, the number of Annual Members has increased by 31%, and our Patron Scheme by 10%.

Completing the theatre experience, our in-house bars and restaurants champion exemplary customer service, and offer a selection of dining choices, including our waiter-serviced Covered Dining and more casual options such as picnics, The Grill and The Pizza Oven.

Regent's Park Open Air Theatre has become one of the most independently sustainable and financially successful producing theatres in the country, and so we embark on the next stage of our vision with ever-increasing artistic ambition and entrepreneurial spirit.



Chef de Partie

We are looking for a hard-working and passionate Chef de Partie with a great working attitude and attention to detail. We are looking for a well-organised chef, with the ability to thrive as part of a team as well as independently. The successful candidate will be used to multi-tasking amid the pressure of a busy kitchen.

The role involves:

- Preparation of the various menus on offer for The Grill, The Pizza Oven, Covered Dining restaurant, events, and pre-sold hospitality packages.
- To deliver the menus during the pre-show service;
- To meet all service requirements in a timely manner, ensuring all food is prepared and presented to the correct standard, meeting tariff and portion specifications;

- Assisting with preparation of dishes for internal and external events where necessary;
- Being responsible for maintaining good hygiene and cleanliness as well as the safe working practices expected in a professional kitchen;
- To follow food hygiene, health and safety and environmental legislation, keeping records as required;
- Being responsible for running own section in the kitchen including writing prep lists and placing orders with the Head Chef;
- To ensure goods are received and stored in the correct manner;
- To ensure all equipment, kitchen, service and storage areas are kept clean and working at all times, reporting any faults immediately.



SINCE HE TOOK OVER THE OPEN AIR THEATRE, TIMOTHY SHEADER HAS REVIVIFIED REGENT'S PARK WITH UNEXPECTED SCHEDULING AND SMART PRODUCTIONS

Person Specification

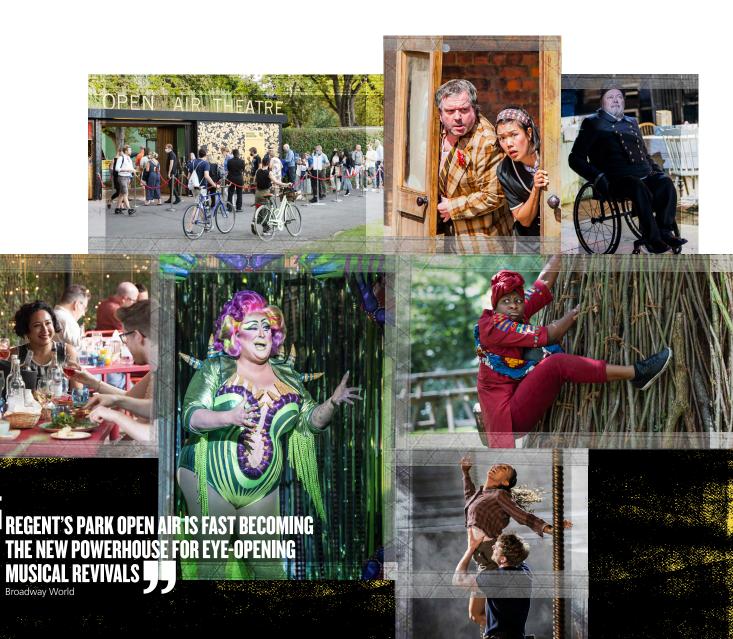
Essential

- Have a passion for producing great food.
- Excellent attention to detail.
- Enthusiastic approach with a can-do attitude.
- A good standard of spoken English.
- Proven interpersonal skills with a strong ability to communicate effectively with a wide variety of people in a confident and friendly manner.
- Calm, organised approach with the ability to work well under pressure, independently problem-solving, quickly and efficiently.

- Experience working in a busy kitchen at CDP level.
- Food hygiene certificate.
- The ability to maintain confidentiality and handle sensitive information with discretion.
- An understanding and commitment to diversity, inclusion and access.

Desirable

- An interest in theatre.
- First aid certificate.



Terms & Conditions

Job Title:	Chef de Partie (Seasonal).
Responsible to:	Head Chef.
Working directly with:	Seasonal Kitchen Team, Bars and Dining Team.
Contract:	Full-time and Part-time roles available for 5 months from 25 April to 24 September 2022.
Basic Working Hours:	Various contracts available. Hours will be on a rota across 7 days of the week.
	This role will require regular evening and weekend working, as well as on Bank Holidays.
Work Base:	Regent's Park Open Air Theatre,
	Stage Door Gate, Open Air Theatre, Inner Circle, London, NW1 4NU.
Salary:	£12.40 per hour paid weekly by PAYE.
Benefits:	Contributory pension scheme.
	Two complimentary tickets for each of the summer season's lead productions.
	Staff discount at the theatre's bar and catering outlets.
	Training and development opportunities.
	Mentoring support from the Open Air Theatre Team.
Annual Leave:	Due to the nature of this contract, the successful applicant will not be able to take holiday during the contract unless required by us; payment in lieu of unused holiday entitlement will be made at the end of the contract.
Notice Period:	2 weeks.
Probationary Period:	1 month.



How to Apply

To apply for this role, please send your CV and completed Equal Opportunities form (which can be downloaded from our website **openairtheatre.com/ jobs**), to **jobs@openairtheatre.com.**

We will notify you either way if you have been selected for interview or not.

Feedback will be provided to all first round interviewed applicants on receipt of a written request no later than 1 week after the date of interview. We regret that due to the volume of applications expected feedback cannot be provided to applicants who aren't invited to interview. Should you have access requirements or need any reasonable adjustments to be made in order to apply for this role and/or attend an interview, please e-mail jobs@openairtheatre.com.

Regent's Park Open Air Theatre is an equal opportunities employer and our recruitment process is open to all, regardless of disability, ethnicity, sexuality, gender identity, religion, caring responsibilities, and/or socioeconomic background. Our ambition is to achieve greater diversity so that our organisation better reflects the city and country in which we live. We are keen to hear from people who are currently under-represented at Regent's Park Open Air Theatre and more widely in the theatre industry, particularly Black and Global Majority people, and those who are disabled.



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