



Recruitment Pack

SENIOR SOUS CHEF

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ABOUT US

Established in 1932, the multi-award-winning Regent's Park Open Air Theatre is one of the largest theatres in London (at a capacity of 1,304). Passionate about producing popular, enriching and unexpected theatre that provides a lens into the here and now, the scale and ambition of our productions together with our magical outdoor setting, makes us unique in the capital's cultural landscape. In 2024 we welcomed over 180,000 people to our 27-week summer season.

Drew McOnie assumed the role of Artistic Director in January 2024, and James Pidgeon was appointed Executive Director in 2021.

Over the last sixteen years, our productions have won ten Olivier Awards, ten 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. Our 2016 revival of *Jesus Christ Superstar* has just finished tours of the UK, North America and Australia. Our Olivier Award-winning revival of *Fiddler on the Roof* transferred to the Barbican Centre in May 2025 ahead of a major tour of UK and Ireland through to January 2026.



**REGENT'S PARK OPEN AIR
THEATRE IS A MAGICAL
SANCTUARY FROM THE HUSTLE
AND BUSTLE OF THE CAPITAL.**
The Times

As a registered charity that receives no regular public subsidy, we rely entirely on earned income and charitable contributions. Nevertheless, we have maintained 36,000 tickets at £15 across the whole of 2025's summer season, 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.

Food and drink plays a significant role in the Open Air Theatre experience, with our in-house bars and restaurants including Covered Dining, The Grill and The Pizza Oven. We also have our own picnic lawn and the West End's longest bar!

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

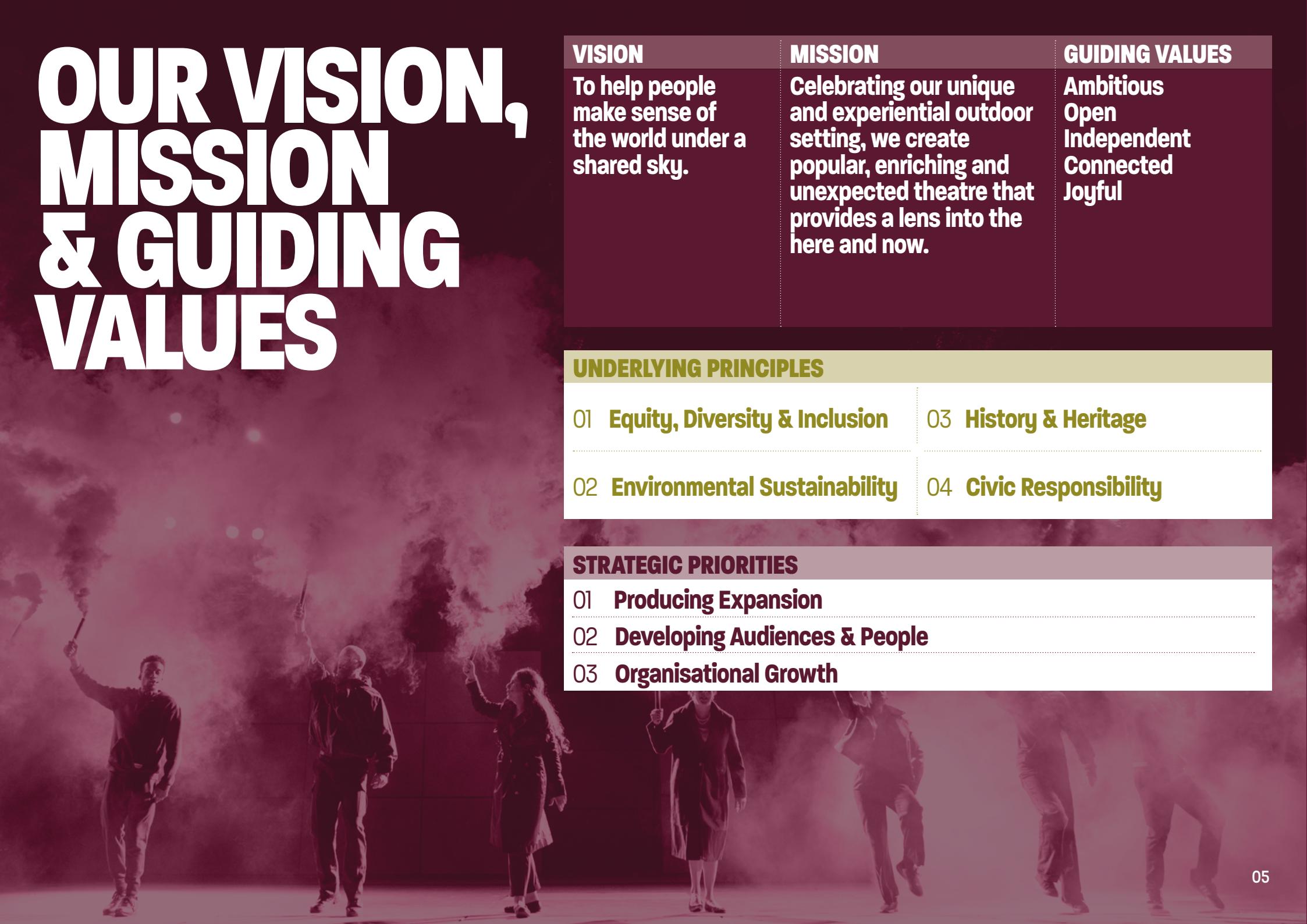


**REGENT'S PARK OPEN AIR THEATRE
IS FAST BECOMING THE NEW
POWERHOUSE FOR EYE-OPENING
MUSICAL REVIVALS.**

Broadway World



OUR VISION, MISSION & GUIDING VALUES



VISION	MISSION	GUIDING VALUES
<p>To help people make sense of the world under a shared sky.</p>	<p>Celebrating our unique and experiential outdoor setting, we create popular, enriching and unexpected theatre that provides a lens into the here and now.</p>	<p>Ambitious Open Independent Connected Joyful</p>

UNDERLYING PRINCIPLES

01 Equity, Diversity & Inclusion	03 History & Heritage
02 Environmental Sustainability	04 Civic Responsibility

STRATEGIC PRIORITIES

01 Producing Expansion
02 Developing Audiences & People
03 Organisational Growth

JOB ROLE

KEY RESPONSIBILITIES

We are looking for a skilled and passionate Senior Sous Chef with a great working attitude, collaborative spirit, and attention to detail.

Working under an Executive Chef and the Head of Bars & Dining, the candidate will be a focused, highly organised individual, who can lead our day-to-day seasonal kitchen operation, managing the kitchen team and the relationship with front of house staff

This role involves:

- Leading the day-to-day operation of the kitchen to deliver an excellent experience for customers
- Managing and motivating the kitchen team members
- Preparation and oversight of the various menus on offer for The Grill, The Pizza Oven, Covered Dining, events, and pre-sold hospitality packages.
- Delivering our catering menus (above) during the pre-show service and prepare for the week ahead.
- Meeting all service requirements in a timely manner, ensuring all food is prepared and presented by the kitchen team to the correct standard, meeting tariff and portion specifications.
- Being responsible for maintaining good hygiene and cleanliness as well as the safe working practices expected in a professional kitchen.
- Following food hygiene, health and safety and environmental legislation, keeping records as required.
- Being responsible for running the kitchen including writing prep lists and placing orders.
- Ensuring goods are received and stored in the correct manner.



- Tracking prices and costs within the business to maintain and drive profitability.
- Ensuring all equipment, kitchen, service and storage areas are kept clean and working at all times, reporting any faults immediately to the Head of Bars & Dining.
- Supporting the Head of Bars & Dining with any administration of the kitchen
- Supporting the Head of Bars & Dining with the recruitment of the kitchen team
- Supporting the Head of Bars & Dining with the training and professional development of the kitchen team

PERSON SPECIFICATION

The right candidate will have a strong background in professional kitchens, with proven experience in leading and managing teams. They will possess excellent culinary skills, attention to detail, and a deep understanding of food safety and hygiene standards. A proactive, reliable, and adaptable individual with a passion for high-quality food and the ability to thrive under pressure is essential for this role.

Essential

- An excellent team leader, experienced in motivating a team
- A passion for excellence in food
- High standards for themselves and those around them
- A confident team-player, who is able to communicate effectively with a wide variety of people at all levels in a friendly manner
- A positive approach with the ability to work well under pressure
- Calm, organised approach with the ability to independently problem-solve
- Proven skills and knowledge in food preparation and the principles of kitchen management
- Experience working in a busy kitchen at a minimum of Sous Chef level
- Level 3 Food hygiene certificate
- A good standard of spoken English
- The ability to maintain confidentiality and handle sensitive information with discretion
- First Aid Certificate
- An understanding and commitment to equity, diversity and inclusion
- A passion for Regent's Park Open Air Theatre and the work we produce



ONE OF THE GREAT UNDERSUNG THEATRICAL SUCCESS STORIES, PACKED WITH AWARDS, AS WELL AS MOUNTING CRITICAL AND AUDIENCE ACCLAIM.

Evening Standard

TERMS & CONDITIONS

Job Title:

Senior Sous Chef

Responsible to:

Head of Bars & Diningr

Responsible for:

Senior Chef De Partie, Chef De Partie's, Pastry Chef, Kitchen Assistant, Kitchen Porter (Jointly managed with the Head of Bars & Dining)

Working closely with:

Executive Chef, Bars & Dining Duty Managers, Supervisors and Assistants, Senior Partnerships & Philanthropy Manager.

Contract:

Full-time, fixed term from 30th March 2026 to 2nd October 2026

Basic Working Hours:

48 hours across 6 days per week (inclusive of unpaid breaks each day). The role will require regular work in the evenings and at weekends, as well as on Bank Holidays.

Work Base:

Regent's Park Open Air Theatre, Stage Door, Open Air Theatre, London, NW1 4NU.

Salary:

£788 per week, paid weekly via 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.

Annual Leave:

Due to the nature of this contract, the successful candidate will not generally be able to take holiday during the contract unless required by/ agreed with 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 download and complete the Personal Details Form and Application Form from [our website](#), and return to jobs@openairtheatre.com by no later than **10am on Tuesday 10th February**.

Should you prefer to answer the questions in the Application Form by submitting a video of yourself (lasting no more than 10 minutes) or a voice note (lasting no more than 10 minutes) instead of a written form, then please do.

First Round interviews are currently scheduled to take place during the week starting **Monday 23rd February**. 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 barriers removing 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 aim is to achieve greater diversity so that our organisation better reflects the society in which we live and work, and to foster an organisational culture that is inclusive, respectful and safe. We welcome and encourage applications from people of all backgrounds, perspectives, identities and lived experiences, and in particular those of the global majority and those who are disabled.

Regent's Park Open Air Theatre is committed to safeguarding and promoting the welfare of children, young people and adults at risk and expects all staff to share this commitment. Successful applicants may be asked to undertake an Enhanced DBS check, dependent on the requirements of the role.

Please click the following link to complete this anonymous survey which will help us to effectively monitor our Equity, Diversity & Inclusion work by identifying barriers to working or engaging with Regent's Park Open Air Theatre. Your responses will remain separate to your application and will be anonymised and kept confidential.

<https://www.surveymonkey.com/r/Y7V7PJS>

