

REGENT'S PARK
OPEN
AIR THEATRE

SOUS CHEF

RECRUITMENT PACK



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.



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

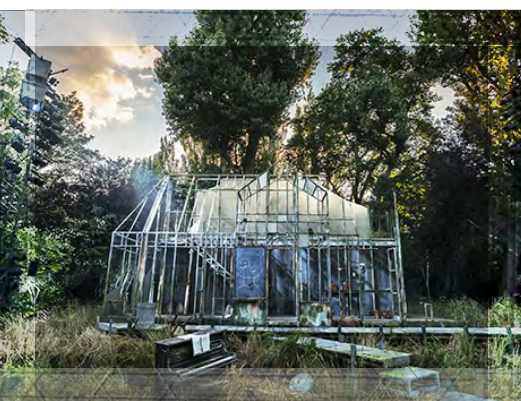
Evening Standard

Sous Chef

We are looking for a skilled and passionate Sous Chef with a great working attitude and attention to detail. The candidate will be a focused, highly organised individual, who can support the Head Chef in the delivery of all in-house catering, deputising for him, and managing the kitchen team and relationship with front of house staff in his absence.

The role involves:

- 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 in the absence of the Head Chef, 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 Catering.



“

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

The Observer

Person Specification

- 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.

Essential

- Proven skills and knowledge in food preparation and the principles of kitchen management.
- Experience working in a busy kitchen at a minimum of CDP level.
- Level 2 Food hygiene certificate.
- A good standard of spoken English.
- 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 and the arts.
- First aid certificate.



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

Broadway World

Terms & Conditions

- Job Title:** Sous Chef (Seasonal).
- Responsible to:** Head Chef.
- Working directly with:** Seasonal Kitchen Team, Bars and Dining Team.
- Working closely with:** Head of Catering.
- Contract:** Fixed term for 5 months from 25 April to 24 September 2022.
- Basic Working Hours:** 40 hours per week, on a rota across 7 days of the week.
Any additional hours will be paid at the hourly rate.
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:** £540 per week 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.



“ARTISTIC DIRECTOR TIMOTHY SHEADER HAS TAKEN ON THE IDEA OF AN OPEN AIR THEATRE AND RUN WILD WITH ITS POTENTIAL”

Sunday Times

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 socio-economic 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.




“REGENT'S PARK OPEN AIR THEATRE IS A MAGICAL SANCTUARY FROM THE HUSTLE AND BUSTLE OF THE CAPITAL”

Times



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