

Dear Applicant,

We are seeking to employ a full-time Head Chef to further develop the successful Phoenix cafe bar & events offer. The suitable candidate will directly manage the kitchen team in delivering quality fresh food. You will be creative, calm, understand customer service, have a thorough working knowledge of food legislation and be an excellent chef and leader. The post manages the day-to-day delivery of our Café Menu & Event Catering.

Working closely with the Catering Manager, you will ensure the delivery of excellent cooked food both within the café and to our business clients. You are expected to operate with a high degree of autonomy, design menus and deliver specials on a daily basis, whilst actively cooking in the kitchen. The café bar is extremely successful and has built a fantastic reputation around the city, the Head Chef's role will continue to build on this success. Phoenix have a 5 star rating from the Food Hygiene Standards team.

Phoenix hosts a variety of events and attracts a diverse audience for its popular programme of world cinema, digital arts, courses and community events in Leicester's Cultural Quarter. Our film programme shows the best films from around the world alongside the work of local film makers, as well as international theatre, ballet and music streamed live by satellite to Phoenix. Businesses and community organisations enjoy the contemporary environment for conferencing, training, networking and social events.

Head Chef

- **Salary:** £20,629 per annum
- **Hours:** Between 37.5 and 45 hours per week in accordance with needs of the business

If you require further information or would like to ask any questions regarding the post, please contact the Catering Manager via richard.smith@phoenix.org.uk or 0116 242 2833

To apply for the post please complete an application form and equal opportunities monitoring form and return to jobs@phoenix.org.uk or

Administration Officer
Phoenix
Phoenix Square
4 Midland Street
Leicester
LE1 1TG

All applications must be received by **Midnight, Sunday 31st January 2015**. First stage interviews will be held on **Tuesday 10th February 2015**. There will be a second stage of the selection process that includes a practical session in the kitchen.

Kind regards

Richard Smith
Catering Manager