

Hospitality Kitchen Assistant

Casual, Part-time

To start September 2022

ABOUT ST GEORGE'S BRISTOL

St George's Bristol is one of the UK's leading concert halls, in a typical year welcoming around 120,000 visitors to the building and dozens of artists in a range of music genres and spoken word. We aim to create a diverse and sustainable programme of the world's finest musicians and thinkers, and to provide a vital platform for local amateur creators, as well as supporting the work of practitioners in grassroots, voluntary and learning contexts. We are also a registered charity, and our Learning and Participation programme engages with many children and young people each year through innovative creative projects and partnerships.

To find out more about the work of St George's, please visit -

<https://www.stgeorgesbristol.co.uk/about-us/>

To find out more about the team at St George's, please visit –

<https://www.stgeorgesbristol.co.uk/about-us/our-team/>

JOB OUTLINE

The role is to assist in the preparation and serving of food for a busy events venue and provide support to the Hospitality Manager in the running of the kitchen.

INCLUSION POLICY

In acknowledgement that some voices are under-represented in the arts, we commit to interview every candidate who identifies as disabled and/or being from a culturally diverse background. If you identify in this way, we would be grateful if you could make this clear in your covering letter. We acknowledge that the term 'culturally diverse background' is imperfect and does not adequately represent all experiences or communities. We use it to refer to the cultural backgrounds which may be termed the Global Majority and/or Black, Asian and Minority Ethnic. We are reviewing the language we use to describe diversity and difference.

ROLE OUTLINE

- Support the Hospitality Manager in running the kitchen
- Prepare savories and soups for the daytime food operation
- Prepare & cook mezze platters and tapas dishes for evening pre-orders
- Prepare any event in-house catering for external clients as requested (buffets, pastry breakfasts etc.)
- Monitor food stock and prepare and submit orders to Hospitality Manager
- Café Bar front of house service
- Assist in monthly drink and food stock takes
- Work to agreed food costs and budgets
- To assist in the provision of excellent customer service to all customers and to assist in providing a high-quality service throughout the building
- Maintain Kitchen cleanliness, adhering to health and safety standards and schedules
- Attend regular training on health & safety, company policies and food/drink training
- Co-ordinate the day to day kitchen operation
- Support the Hospitality Manager and carry out any other duties as required by CEO and the organisation

PERSON SPECIFICATION

Experience	Proven work experience in a kitchen
	Basic food hygiene
	Implementation of policies and procedures
Skills and abilities	Knowledge of culinary and baking techniques.
	Knowledge of hygiene and health & safety regulations.
	Commitment to a high level of customer care
	Ability to remain calm under pressure and undertake various tasks
	Ability to manage and prioritise tasks
Personal qualities	Enthusiastic, organized, reliable and proactive approach to work
	Friendly manner and ability to work with a wide range of people
	Ability to work as part of a close-knit team
	Passionate about food and hospitality
	Hardworking, flexible and adaptable
	Loyal and trustworthy

TERMS & CONDITIONS OF SERVICE

Salary	£9.90 real living wage hourly rate
Working hours	as per rota Evening and weekend work is integral part of the role Flexibility required to align with venue programme You must legally be able to work in the UK
Pension	St George's Bristol operates a Nest Pension Plan which complies with current legislation.
Benefits	Staff ticket scheme for complimentary and discounted event tickets, and staff catering discount

APPLICATION

Please complete the Application Form [here](#) and send to recruitment@stgeorgesbristol.co.uk

Please also complete our anonymous Equal Opportunities monitoring form online at <https://forms.office.com/r/peUJeQczAq>

We are welcoming applications throughout the month of August 2022