

# THE TETLEY

The Tetley is an award-winning contemporary Art Gallery, Bar & Kitchen and popular event space based in the Art Deco former headquarters of the Tetley Brewery. Our Bar and Kitchen focusses on locally sourced ingredients, with 100% of the profits going to supporting our artistic programme. We believe in product quality, supporting local, small business and great taste.

Already a popular destination for over 120,000 visitors per year The Tetley will be at the heart of the exciting Brewery Site development, the biggest change the city of Leeds has seen in over a hundred years.

The Head Chef will lead the kitchen team to deliver high quality food for our daily menu, as well as catering for venue hires and weddings. We are looking for someone that can work under pressure and during the quieter times. For the successful applicant there is lots of opportunity for new menu development, as well as heading up a more sustainable practice in our kitchen using local, organic suppliers, successfully reducing waste and working hard to increase our plant-based offering.

You will have had previous kitchen experience at a similar level, a track record for delivering excellent and vibrant food, the ability to motivate a small team and strong operating experience. This is a hands-on position; the successful candidate will be able to assume full control of all aspects of this busy kitchen environment with support from our Head of Commercial and Visitor Experience.

For this Head Chef position you must possess the following: – A passion for fresh and local food – A good knowledge of the Leeds food scene - A proven track record – Excellent stock and wage control – You will be accountable for all health and Safety, critical controls and financial aspects of the kitchen to deliver the desired results based on projected GP's and sales targets. – Have the passion and drive to take an active part in everything we do at The Tetley. – Be able to lead by example and support and develop the team around you. – Be a team player with excellent communication skills

**This role can also offer Chefs a better work/life balance with our kitchen closing daily at 6pm and only working evenings for events, with much more opportunity to work through the day. If you feel that you have the right combination of skills, dedication and enthusiasm for this Head Chef role please send your current CV to the contact provided.**

**The Tetley is committed to ensuring an equitable working environment. We actively seek a broad membership of staff and trustees to reflect a multitude of experiences and backgrounds. We particularly encourage applications from Black, People of Colour, Minority Ethnic, D/deaf or disabled and LGBTQ+ candidates.**

How to apply

Download a full job description [here](#)

To apply for the post please provide a CV of no more than 2 pages of A4, which includes a personal statement, clearly demonstrating how your skills and experience meet the requirements for this role. Please also include the names and contact details of 2 referees.

For monitoring purposes, we ask all applicants to complete an anonymous Equality Opportunities online survey, when applying please complete the form <https://www.surveymonkey.co.uk/r/Z86ZDW7>

Applications should be clearly marked 'Head Chef' and sent via email no later than midnight on Monday 29<sup>th</sup> March 2021, together with a note stating you have completed the Equality Opportunities online survey, to [recruitment@thetetley.org](mailto:recruitment@thetetley.org)

1<sup>st</sup> stage interviews will be held week commencing 2<sup>nd</sup> April 2021 via Zoom