

THE TETLEY

SOUS CHEF

Contract: 1FTE (45 hours per week)

Salary: £24–25,000 dependent on experience

Location: The Tetley, Leeds

Application Deadline Thursday 22 July 2021

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. 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.

We are seeking a dedicated and enthusiastic Sous Chef to assist with the day to day management of the kitchen and its team. This role will take responsibility of the kitchen in the absence of the Head Chef. You will have had previous kitchen experience at a similar level, a track record for delivering excellent and vibrant food and the ability to motivate a small team.

This is a hands-on position; the successful candidate will be able to assume full control of all aspects of this busy kitchen environment when the Head Chef isn't available.

For this Sous Chef position you must possess the following:

A passion for fresh, local food and menu development

A good knowledge of the Leeds food scene

A proven track record

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 Sous 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

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 'Sous Chef' and sent via email no later than midnight on Thursday 22 July, together with a note stating you have completed the Equality Opportunities online survey, to recruitment@thetetley.org

1st stage interviews will be held on 28/29 July 2021.