

## **ROLE: Chef de Partie**

### **Job Overview**

We are seeking a dedicated and passionate Chef de Partie to join our culinary team. The ideal candidate will have a strong background in food preparation and cooking within a restaurant environment. Working closely with our Head Chef, you will play a crucial role in ensuring that our kitchen operates smoothly and efficiently, delivering high-quality meals to our guests.

### **CONTEXT**

Filmhouse (Edinburgh) Ltd. is the new company (with charitable status) that now runs the recently reopened Filmhouse cinema as an independent entity; this represents the start-up of a new organisation (distinct from the entity that ran Filmhouse on the same site from 1979–2022).

Filmhouse is regarded as a key cultural institution in the City of Edinburgh and as such is funded by the City of Edinburgh Council (CEC) (primarily to deliver a learning and engagement programme) and by Screen Scotland / Creative Scotland via Multi-Year Funding. Filmhouse consists of four cinemas, a café-bar with a capacity of 100 covers, and a learning and engagement programme. The venue operates seven days a week.

Our purpose is to connect people with film as a life-enriching art form and leisure activity by curating and presenting a highly diverse and culturally inclusive public programme of films and events, and through formal and informal learning and outreach. As a hub for cinema, we offer an anchor for Edinburgh's and Scotland's film culture by providing a home for film lovers and the film-curious; by enabling like-minded partners, and an array of film festivals; and by showcasing work by local filmmakers and students as well as developing and maintaining specialist professional skills and infrastructure. Filmhouse brings value to the community by being a space where people can connect with one another through shared experience of film, in a setting which is financially accessible for audiences.

Filmhouse aims to create a diverse and inclusive workplace, and we are committed to building a team that reflects a wide variety of skills, perspectives and backgrounds. We are an equal opportunities employer and encourage applications regardless of age, sex, gender identity, sexual orientation, gender reassignment, marital status, pregnancy, parenthood, religion or belief and disability. If you require any reasonable adjustments in our recruitment process, please let us know.

Filmhouse is committed to the Fair Work principles.

**Job title:** Chef de Partie

**Salary:** £13.50 p/hour

**Hours:** Full time (37.5 hours p/week). Weekend and evening work will be required.

**Benefits:** Free cinema tickets, free meals whilst on shift, substantial F&B discounts, staff screenings and other benefits are offered alongside Filmhouse's salary and holiday provisions.

## Responsibilities

- Prepare and cook menu items according to established recipes and standards.
- Assist in meal preparation, ensuring all ingredients are fresh and of high quality.
- Maintain cleanliness and organisation of the kitchen, adhering to food safety regulations.
- Collaborate with other kitchen staff to ensure timely service and efficient workflow.
- Help with inventory management, including ordering and stocking supplies as needed.
- Operate kitchen equipment safely and effectively, following all safety protocols.
- Participate in training sessions to enhance culinary skills and knowledge.

## Required skills & Experience

- Proven experience in a restaurant or similar kitchen environment.
- Strong understanding of food safety practices and regulations.
- Proficient in meal preparation techniques and culinary skills.
- Ability to work efficiently under pressure while maintaining attention to detail.
- Excellent teamwork skills, with the ability to communicate effectively with colleagues.
- A passion for cooking and a desire to learn and grow within the culinary field.

## How to apply

Please send your CV, a covering letter and details for two referees to our Head Chef at [calum.thomson@filmhouse.org.uk](mailto:calum.thomson@filmhouse.org.uk).