

# THE TETLEY

## CHEF DE PARTIE

**Hours** 35-45 hours per week

**Pay** Hourly rate of £10.50, plus tips (salary negotiable)

**Location** The Tetley, Leeds

**Deadline** Monday 4 July, 10am

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.

The Tetley Kitchen Team has an exciting opportunity for an established, or up-and-coming, Chef de Partie to join our award-winning team. We are looking for an enthusiastic, motivated and exacting individual who enjoys working in a team environment, delivering outstanding dining experiences and who will always strive to deliver exceptional food.

For this Chef de Partie role, we're looking for someone who:

- Has a passion for fresh, local food
- Is a team player with excellent communication skills
- Has the passion and drive to take an active part in everything we do at The Tetley
- Is keen to learn and develop through the job

The Tetley recognises, respects and values people's differences. Our jobs are open to all and we particularly welcome applications from people with a disability, and people of South Asian heritage, as they are currently under-represented at The Tetley.

If you feel that you have the right combination of skills, dedication and enthusiasm for this CDP role please send your current CV to the contact provided.

## Working at The Tetley

This role offers chefs a better work-life balance, with our kitchen closing daily at 5pm. Chefs only work evenings for events, with much more opportunity to work through the day. As well as this other benefits include:

- A friendly, welcoming and creative work environment
- 33 days annual leave (pro rata)
- Westfield health insurance which provides access to mental health support
- 25% off food and drinks in the Bar & Kitchen
- Paid breaks
- A regularly serviced kitchen

## 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 at [this link](#).

Applications should be clearly marked 'Chef De Partie' and sent via email no later than midnight on **Monday 4 July, 10am** together with a note stating you have completed the Equality Opportunities online survey, to [recruitment@thetetley.org](mailto:recruitment@thetetley.org)

Due to the nature of the role we will interview suitable candidates as we receive applications, so early applications is encouraged.