



BAFTA

195 PICCADILLY

Do you want to be part of something special? BAFTA 195 Piccadilly is hiring now!

195 Piccadilly – BAFTA's commercial operating space is looking for talented people. We have a range of opportunities part time and full time including:

Kitchen staff, Reception staff, Front of house staff, porters, AV technicians and sales opportunities.

Apply here



BAFTA's headquarters, 195 Piccadilly reopens to BAFTA members and for commercial events in late 2021 with an official opening set for early 2022.

The new building will double BAFTA's year-round charitable work to find and support new talent across film, games and television; offer essential support to the industry; and ensure that careers in film, games and television are open to all.

Spread magnificently over 5 floors; the building is a thing of beauty. The craftsmanship and the attention to detail, the quality of the finishes and the unparalleled technologically advanced spaces help create an environment that will stretch you creatively and professionally. We aim to immeasurably change the West End hospitality scene by setting new standards in the private club and event space

195 Piccadilly is a marriage of sublime seasonal menus showcasing the best of British produce and exemplary service, served in one of the most historic and beautiful buildings in London's West End.

We are a social family, passionate about precision and consistency, working collaboratively across the private member's club and events, ensuring that every event is a great event.

So join us and help us create something unique, come and be part of the next chapter in the already 75-year history of the charity BAFTA.

195 Piccadilly – BAFTA's commercial operating space is looking for talented people. We have a range of opportunities part time and full time including:

Kitchen staff, Reception staff, Front of house staff, porters, AV technicians and sales opportunities.

Alongside the commercial private events that are run regularly, BAFTA 195 Piccadilly is integral to the charitable aims of BAFTA. See below for more information on how BAFTA uses the space:

The increased space will allow BAFTA to support over 80,000 people to develop a career in the creative industries each year. It will also generate additional income which will be used to expand BAFTA's learning programmes throughout the UK and globally.

The new space includes:

- A venue with state-of-the-art technology enabling extensive broadcast of BAFTA Crew and BAFTA Guru events to global audiences, broadening the reach of BAFTA's skills development programmes and enabling new talent to produce and share exciting content.
- The Creative and Future Galleries – a whole new floor of multi-purpose learning spaces for BAFTA's year-round learning and new talent programmes.
- A new space for BAFTA Crew members to network and meet their peers.
- The newly developed 227-seat Princess Anne Theatre for cast and crew screenings, plus a new 40-seater cinema for smaller events.
- A new space for BAFTA members to meet and collaborate.

Opportunities Vacant



Junior AV Technician

Do you love technology and want to work with some of the most advanced tech currently available in the events space?

Can you translate this passion and enthusiasm into learning to become an expert in your field?

We will give you all the skills you need to ensure that technical standards are maintained to the highest standard at all events, including movie screenings and 360* projection mapping.

You will need a knowledge of multiple formats of video and presentation including

DCP, Microsoft office suite

MAC (keynote,)

Blu- Ray,

DVD,

HDCAM/SR,

Video Files,

Digibeta,

Gaming Consoles and VHS.

Reception Team Member - variety of flexible contracts

We have created a unique atmosphere for a thriving community of professionals from the theatre, gaming, and the moving image industry, as well as clients from a variety of corporate and blue-chip organisations.

You will embody the very essence of 195 Piccadilly, from collaborative working to striving for excellence in everything you do.

You will intuitively understand the importance of surpassing client expectations from the beginning of each shift to its very end, every day!

Some of your daily activities will include but are not limited to:

- Being the first port of call at 195 Piccadilly, you will maintain a friendly and professional demeanour.
- You will deal with all email queries and operate the switchboard, fielding enquiries and passing on messages.
- Ensure the security of all guests is of the highest standard through robust signing in and membership card procedures.
- Keeping abreast of membership offers and upcoming events



Kitchen Porter – a variety of shifts

Kitchen Porters are integral to the success of every kitchen, including ours! Everyone plays a pivotal role to ensure we deliver exacting standards at each service, day after day and week after week.

You will work alongside a team of committed and enthusiastic Chefs who share the same passion for attention to detail and a pursuit of excellence shared by colleagues across the whole business.

Working with this close-knit team, you will need to be self-motivated and able to communicate effectively with colleagues from all teams. You will thrive on working methodically and professionally to deliver exceptional standards.

Jnr Sous Chef

We are creative and entrepreneurial and thrive on creating memorable experiences for all our clients. Our Chefs are truly motivated to produce food to the highest standards and are meticulous in ensuring consistency is achieved at each service.

Under the leadership of our phenomenal Head Chef Anton Manganaro, who amongst other things is committed to creating and cooking wonderful food sourced from the very best of British producers. He also wants to stretch his team creatively and encourage them to operate to the very highest standards, pushing the boundaries of club and event cuisine.

You will need to be creative, commercial, able to lead by example and demonstrate all the skills and experience needed to operate in first class kitchen.

Chef De Partie

We are passionate about creating exquisite food and outstanding presentation, we are looking for CDP's who share these same values. You will be eager to learn, have an ability to step up, take ownership of your own development and work alongside a team of professional chefs.

Along with the whole team who work at 195 Piccadilly you will share same values and vision to create the very best in club and event cuisine.

We are excited by the opportunities the building will create in the club and event space, and we want you to share in our desire to lead where others will follow

You will need to have proven experience in high level dining, a passion for great produce and be a go getter who loves to learn!

Senior Sous Chef

We are excited by the opportunities afforded to us to challenge and push the boundaries of club and event cuisine.

Our fabulous building has been designed with the same attention to detail, exacting standards, and beautiful finish that we expect from the food produced in our kitchens.

We all share the same vision and a passion for creativity showcased at events throughout the year and in our private members' club.

You will lead by example, mentor and coach your team whilst working alongside our phenomenal Head Chef Anton Manganaro. You will produce food of the highest quality and consistency, setting the gold standard for Club and Event cuisine.

We are a happy team, a social family, and we are looking for someone with a calm demeanour with the confidence to talk to clients with ease and work alongside colleagues from across the business.

A master trainer, a mass of commercial acumen, high levels of creativity and exacting standards will help you help us create something unique which will directly impact the work that BAFTA is famous for.



Front of House Assistants & Supervisors

Our members are a vibrant mix of highly talented individuals representing the Film TV & Games industries. Our Front of House Supervisors have a natural flair for hospitality and share the same passion for exacting standards, as reflected in all areas of our business.

We are all about food and hospitality, we enjoy good service and thrive on delivering the gold standard, to all our members and guests.

We are looking for commercial and energetic hospitality professionals who take in pride in everything they do, for those that can lead by example, step up and support the management team whilst overseeing a dynamic waiting team, then the supervisor role is for you.

Assistant Banqueting Manager

Our events are as diverse as the industry we support – from private viewings, Q&A'S, corporate parties, board meetings to weddings, to name a few. You will thrive on this diversity and constantly strive to deliver the gold standard in hospitality.

You will be a natural leader who can step up when required, a confident communicator who exceeds customer expectations time and time again.

We are looking for someone with experience in running functions and events at the highest level and is excited by the opportunity to deliver exceptional hospitality, in a beautiful building, in the heart of London's' West End.

Waiting Staff

We are passionate about delivering the highest levels of hospitality that our beautiful new building commands. The building and the spaces within it have been designed and built with incredible attention to detail, it has wonderful natural light and amazing vistas!

Our sublime seasonal menu showcases the best of British produce made by Chefs with the same exacting standards and passion for excellence and consistency.

You will be part of a talented community that shares a collective vision to set new standards in club and event hospitality.

Personable, flexible, and hard-working are a few of the qualities we are looking for, as well commercial acumen and a natural ability to communicate with clients, club members and colleagues from across the business.

Porters 20-hour contracts

"195 Piccadilly is a beautiful building that we love, and we want you to love it too!"

Our Porters are vital to the success of our operations. They take pride and care in everything they do whilst supporting the events team to set and prepare each function, from private viewings to cocktail parties, from Christmas parties to weddings.

You will need boundless energy and an enthusiastic disposition as well as share our vision of consistently delivering the very best of British hospitality.