Job Description

<table>
<thead>
<tr>
<th>Job Title:</th>
<th>Pastry Chef</th>
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<tbody>
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<td>Reports to:</td>
<td>Exec Chef, Sous chef</td>
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<td>Job Location:</td>
<td>Central London</td>
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<tr>
<td>Start Date:</td>
<td>July 2022</td>
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<td>Salary:</td>
<td>£30,000 plus inclusion in awards scheme</td>
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<td>Contract Type:</td>
<td>Full time permanent - you will work a variety of shifts, on any 5 days, based on a 45-hour week across 7 days each week</td>
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About BAFTA 195 Piccadilly

195 Piccadilly - Is BAFTA’s headquarters; our venue allows BAFTA to; double its 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. It will also generate additional income which will be used to expand our learning programmes throughout the UK and globally.

We have just undergone an extensive refurbishment programme and our new and increased space will enable BAFTA to support over 80,000 people to develop a career in the creative industries each year.

Here’s a quote from - HRH The Duke of Cambridge KG, President of BAFTA

“I am a passionate supporter of BAFTA and I couldn’t be more proud of its ambitious plans to dramatically increase the support for new talent over the coming years.”

AN OUTSTANDING VENUE IN EVERY WAY

Job purpose

To ensure the smooth running of the Pastry section in the kitchen and to see that all areas of that section maintain the 195 Piccadilly’s standards. To act as the Sous Chef’s assistant and assume responsibility for their absence. To cook any food consistently daily according to business requirements. To Develop club and banqueting menus using fresh seasonal ingredients working within the costs set out by the chef.

Duties and Responsibilities:

- To ensure all mise en place is finished on time and is of the highest possible standard
- To train junior staff members in correct procedures of food production and handling
- To motivate junior staff members and provide support for them
- To work to specifications regarding portion size, quantity and quality as stated in recipes, and to utilise the leftovers in various lunch dishes
- To rotate stock in fridges daily and maintain consistency of product freshness and use correct labels corresponding to that date
- To exercise professional discretion in regard to ordering and food wastage
- To report any equipment failure to sous chef or Exec chef and follow up accordingly
- To set high standards of personal hygiene
• To keep section clean and tidy and sanitary and maintain daily logs for hygiene compliance
• To notify sous chef or Exec chef of any accidents and log in accident/ injury book
• To maintain daily work lists to indicate which tasks must be done for each day
• Together with the Sous Chef, to organize the shift on the section for which he is working and ensure its smooth running
• Together with the Sous Chef to write daily wine, dry store, food requisitions and kitchen transfers on the appropriate forms for the approval of the Sous Chef in order to achieve the high stock rotation desired in the section
• To maintain good employee relations and motivate staff
• Practice proper recycling procedures and kitchen energy management
• To attend daily and monthly meetings with the Sous Chef, and other meetings as requested by the Executive Chef
• Accidents and sickness to be written in Accident Book according to Hotel Policy and Procedure and reported to the Executive Chef daily.
• Assist Exec Chef and Sous Chef in on-the-job training of Hazard Analysis and Critical Control Points (HACCP) and Control of Substances Hazardous to Health (COSHH).

Additional Responsibilities:
• To monitor the junior cooks on the section: e.g. re personal hygiene, correct knife technique, etc.
• To assist the Exec Chef in developing new recipes and menu ideas.
• As specified daily by the Sous-Chef/Junior Sous-Chef to ensure the smooth overall running of the section e.g. setting up of food mise-en-place and china and silverware equipment, etc.
• Able to deal with minor problems arising during the Service period
• Knowledge of Health & Safety regulations

Ideally you will have
• Experience of working in the restaurants, ideally conversant with delivering events from bowl food to fine dining
• An ability to motivate staff and have a good rapport with staff
• Social Skills and Experience

ABOUT BAFTA

BAFTA is a leading global charitable institution focused on championing creativity, opportunity and social change for all through the transformative power of film, games and television.

BAFTA's Vision:
We inspire new and unheard voices to become the future of the Film, Games and Television industries, we support talented people from all backgrounds to help them achieve their potential, we advocate progressive industry and cultural change, and we amplify and celebrate excellence across the screen industries

BAFTA’s aims: to champion the art and the craft, champion talent and champion the industry environment by:
• identifying and celebrating industry practice deemed exceptional by peer review, thereby elevating the art and craft of film, games and TV;
• providing talent with recognition, inspiration, access and long term support, in particular those under-represented and underprivileged in society;
• enabling a positive and inclusive environment, for an accessible, sustainable and connected industry.

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DIVERSITY MONITORING

Our aim is for our staff to be a diverse mix of talented people who want to come and do their best work. BAFTA is committed to increasing diversity, and maintaining an inclusive workplace culture. We welcome applications from all qualified candidates regardless of their ethnicity, race, gender, religious beliefs, sexual orientation, age, marital status or whether or not they have a disability. Please take the time to fill out our Diversity Monitoring Survey. All the information you provide will be anonymous and is not considered with your application.