

JOB DESCRIPTION

Job title: Events Senior Sous Chef
Department: Events and Corporate Membership
Reporting to: Events Head Chef
Responsible for: Agency Chefs

Who we are:

The Company: *Tate Eats is unique in the cultural world, a hospitality business whose purpose supports the vision and reach of Tate in all four of its galleries. All our profits are returned to Tate championing the right to the richness of art for everyone.*

Our business is multi-faceted, we run restaurants, cafés and bars while delivering a vast range of events from film premieres to boardroom lunches. We are though much more than that, we have a pioneering roastery setting the agenda on gender equality in the coffee supply chain. We brew beer, we blend gin, we create teas, we have a multi award-winning wine programme, we visit farms, we research and write menus in response to Tate's diverse programme, and we collaborate with artists and curators.

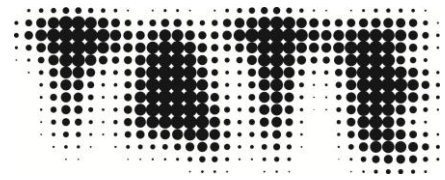
The Department: *Tate Events is an end-to-end events business from venue hire through to production, food and beverage, while also managing Tate's Corporate Membership scheme. It works with a wide variety of clients from internal Tate ones to external customers who are Tate's corporate partners and members, external businesses and private individuals.*



The Disability Confident Scheme

Tate is committed to the employment, retention, training and career development of disabled people. In recognition of our commitment, Tate has been awarded the Disability Confident Scheme Symbol.

Tate is proud of its commitment to diversity and inclusion which is set out in our Tate for All strategy. This strategy aims to improve diversity and inclusion at Tate through a process of organisational change and to make diversity and inclusion part of everything we do. Tate therefore expects all of its employees to actively contribute to promote diversity and inclusion as part of their role



About the role:

The Senior Sous Chef supports the Events Head Chef in managing the Events kitchen across both London galleries and supports the Events, Executive Chef with tastings and menu development for clients. This role ensures smooth daily operations and high-quality food for events, from film premieres to boardroom lunches, reflecting the cultural prestige of Tate.

Main duties and responsibilities:

- Support the daily running of the Events kitchen.
- Supervise agency chefs to maintain agreed food standards, preparation quality and cost control.
- Assist the Executive Chef and Head Chef with menu development to ensure offerings are seasonal, innovative, and competitive.
- Ensure consistent food quality aligned with Tate Eats' sustainability policy.
- Communicate and collaborate effectively with the wider Tate Eats team.
- In the Head Chef's absence, manage rotas, timesheets, staff cover, and workload distribution.
- Work with the Executive Chef to book and manage agency staff, ensuring company health and safety documents are completed and record hours.
- Lead daily briefings to communicate menus, tasks, and event details.
- Assist and run client tastings, present menus, and ensure client satisfaction during events.
- Maintain efficient kitchen admin systems (Word, Excel, Kitchen Cut and Menu Guide) and attend weekly interdepartmental meetings.
- Fulfil any other tasks required by the management and executive team.

Financial:

- Assist with managing BOH costs, including staffing, food, and equipment.
- Monitor food production to maximise gross profit and minimise waste.
- Use financial data to inform decisions and support monthly stock takes.
- Help manage supplier relationships to maintain quality and optimise returns.

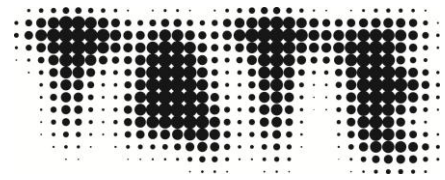
Health & Safety:

- Ensure compliance with health and safety standards, including HACCP, allergen management, and hygiene protocols
- Monitor and log food temperatures, expiry dates, labelling, and health checks using Safety Culture.
- Promote safe use of kitchen equipment and report any accidents or defects.
- Maintain accurate safety and allergen documentation.



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The New EU regulations on Food Allergens means that Tate Eats has a legal responsibility to provide the correct allergen information within the ingredients that is in the food we make for Tate customers. You are required by law to be aware of all the daily allergen information, given to your Manager by the Executive Chef and Group Senior Head Chef and communicate this to customers, upon request.

Who you are:

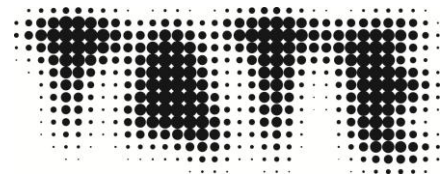
Essential:

- Proven track record in high-quality hospitality and event catering.
- Passionate about food, with strong knowledge of British produce, seasonality, and artisan suppliers.
- Aware of industry trends and experienced in full menu development—from concept to delivery
- Committed to equality, diversity, and creating an inclusive team culture.
- Skilled in performance management, training, and motivating teams.
- Effective time management, multi-tasking, and adaptability in a fast-paced environment.
- Proficient in Outlook, Word, Excel, costing, and stock management software (e.g., Fourth Adaco).
- Flexible work schedule with availability for weekends, evenings, and peak seasons.
- Knowledgeable in health & safety, food hygiene (Level 2), and HACCP.
- Financially literate with experience in budgeting, costing, and stock control.
- Professional under pressure, with strong client-facing and presentation skills.
- Excellent communication skills, demonstrating the ability to communicate effectively and positively with all colleagues and with a diverse customer base.
- Ability to work collaboratively within a diverse team and treat all colleagues with dignity and respect
- Demonstrate a flexible, pro-active approach and willingness to work when and as required by the operational demands of the business
- Has an interest in the aims, services and products of Tate Eats and is passionate about their own contribution to Tate
- Food Safety Level 3 certificate or above.



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Why join us?

We know that great people make a great business, so here's what we offer in return:

Work-Life Balance & Benefits:

- Tate Day – a paid day off on Christmas Eve in addition to annual leave entitlement
- Free staff meals when working shifts over 6 hours.
- Cycle-to-work scheme – save money and spread the cost of a new bike.
- Quarterly performance awards – recognising outstanding contributions.

Financial Benefits:

- Management bonus scheme – a potential bonus of 10% of your basic pay, per annum based on business performance.
- Your Benefits – Access to a huge range of discounts at shops and websites through the online platform and on the Smart Spending App.
- SmartTech & SmartFit schemes – get the latest tech or discounted gym memberships through Your Benefits and spread payments through your salary.
- Mediacash health plan – covering optical, dental, physiotherapy, and more.
- Tate discounts – discounts in all retail outlets, online shop and catering outlets.
- Recruitment reward scheme – a reward payment for successfully introducing a new employee to the organisation.

Wellbeing & Development:

- Blended working policy – a flexible approach to onsite and remote working.
- Additional leave purchase scheme - Purchase up to an additional 2 weeks' annual leave and split the cost over the year.
- Mental health support – EAP helpline providing access to 24-hour counselling, support and guidance over the phone and access to trained Mental Health First Aiders.
- Company-funded qualifications and training courses.
- Supplier & producer trips – learn more about the food and drink we serve from the people who make it.

Culture & Access:

- Free entry to Tate exhibitions – for you and up to 5 guests or complementary tickets for up to 6 friends and/or family members.
- Exclusive industry perks – through CODE Membership, NMDC access to national museums with your Tate pass and access to ICOM cards enabling free access to international museums and galleries.
- Tate Boat access – free travel between London sites during office hours.



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