

JOB DESCRIPTION

Job title: Events Head Pastry Chef
Department: Events and Corporate Membership
Reporting to: Events Executive Chef
Responsible for: Pastry Chefs and 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.

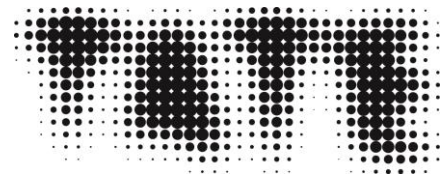
The Department: *Tate Events is an end-to-end events business from venue hire through to production, food and beverage, while also managing Tate's Corporate Membership scheme. It works with a wide variety of clients from internal Tate ones to external customers who are Tate's corporate partners and members, 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 Events Head Pastry Chef at Tate oversees the pastry section of the Events kitchen to ensure the smooth running of daily operations, working closely with the Events Executive Chef and Events Head Chef to deliver an industry-leading service. You will play a key leadership role in supporting the team to achieve organisational goals, while maintaining exceptional food quality, consistency, and service.

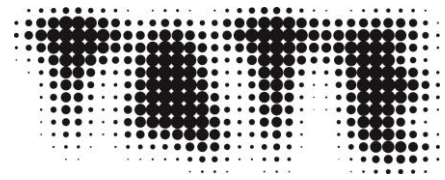
Main duties and responsibilities:

- Support and supervise pastry team members during your shift, ensuring food preparation and service meet agreed presentation standards and follow recipes.
- Working with the Executive Chef and Head Chef, maintain good communication with other kitchen teams to help deliver a smooth and efficient service.
- Assist the Executive Chef and Head Chef in providing training and guidance to team members, helping to build skills and confidence across the department.
- Ensure that staffing levels are correct and to agreed standards and are not exceeded without prior consultation.
- Help maintain high food safety standards by ensuring all relevant procedures are followed consistently.
- Support a safe and hygienic working environment by following Health & Safety regulations and making sure necessary documentation, like health marks are completed and stored correctly.
- Encourage safe and proper use of kitchen equipment and ensure the kitchen area is kept in line with relevant health and hygiene regulations.
- Keep up to date with approved suppliers and their product range.
- Help manage stock by ordering ingredients in the right quantities and quality, keeping in mind budget and menu requirements.
- Support waste reduction by managing stock rotation and planning production according to service requirements.
- Ensure that profit margins are maintained, and agreed costs are not exceeded through effective use of control systems.
- Contribute to maintaining a consistent and high-quality food offering that is seasonal, creative, and aligned with current trends.
- Regularly check in with the Executive Chef to review competitor offerings and better understand guest expectations.
- Develop new recipes and menu items in conjunction with the Executive Head Chef through researching and learning.
- Accurately cost menu items using Adacco, our stock management system, following recipes to ensure quality and cost-efficiency.
- Communicate any special dietary requirements to the wider team and help ensure appropriate ingredients are ordered and prepared.



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- Help keep storage areas secure and organised, making sure keys are stored safely when needed.
- Share updates with the team on menu changes, specials, or event-specific dishes ahead of service.
- Raise any issues that may affect operations or team dynamics with the Head Chef in a timely and constructive way.
- Organise tasks within the section to meet prep and service timelines, ensuring the team is effectively supported throughout.
- Report any equipment issues or accidents to the Executive Chef and assist with completing the necessary documentation.
- Help with the daily receiving of supplies, checking for quality and returning anything that doesn't meet expectations.
- Ensure all food is correctly labelled and dated in line with food safety practices.
- Follow all HACCP procedures to maintain a safe and compliant kitchen environment.

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:

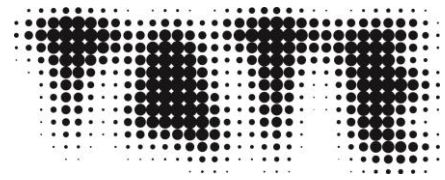
Essential:

- Significant experience in a catering or kitchen environment as a Pastry Chef with a minimum of three AA Rosette Standard
- Possess a wide array of recipes and have experience of Contemporary British menus
- Excellent knowledge of food and current trends and a passion for developing the offer
- Excellent knowledge of health & safety and food hygiene regulations and policies
- Ensure allergen information is being recorded and communicated accurately daily
- Committed to equality, diversity, and creating an inclusive team culture.
- Effective time management, multi-tasking, and adaptability in a fast-paced environment.
- Working knowledge of Microsoft Office including Word, Excel and Outlook
- Flexible work schedule with availability for weekends, evenings, and peak seasons.
- Ability to work under pressure while maintaining high standards, professionalism and enthusiasm.
- 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



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- A positive role model and team member, conveying a professional attitude and appearance at all times.
- 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

Desirable:

- Food Safety Level 3 certificate
- Experience of Fourth, Adacco or Nutritics (a benefit but not required)

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.
- Medicash 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.

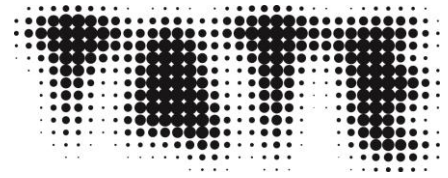
Wellbeing & Development:

- 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.



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- 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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