

Garsington Opera Company

Head Cook Job Description / Advert

Garsington Opera is looking for an experienced Cook to provide one hot meal a day for the opera company, with a vegetarian option, during the festival period. Catering for Singers, Orchestra, Staff and Stage Technicians ranging in number from c. 80 - 120 during the opera festival. The Green Room Café and Kitchen is based in a converted barn on the Getty's Wormsley Estate, near Stokenchurch. This temporary job lasts for the 10-week summer season, from 15th May until 22nd July 2018. As we are on site for up to 7 days a week we envisage a job share partnership, with flexibility on dates but once agreed the schedule will be fixed well in advance.

A fun and rewarding position for the right person. Assistance in the kitchen is provided.

The ideal candidate for this position has previous experience for catering for large numbers and has a clear understanding of the role of Head Cook.

Catering for the Cast and Company in the Green Room involves:

- Food ordering (including placing the initial food order approx. a week prior to arrival).
- Ordering all the vegetables and meat stock on a regular basis and store items, accurately auditing and managing stock levels.
- Devising a selection of daily menus in advance of the season, and supplying a list of common allergens within the suggested menus.
- Food preparation.
- Cooking the main course hot meals each day of rehearsals and performances on site (on a rota basis) including vegetarian/special dietary meals.
- Appropriate use of the kitchen to cater for allergens/ dietary requirements
- Producing shopping list for the necessary quantities of dry goods (ordered by someone else)
- Keeping the kitchen clean and tidy
- Good communication with the team including Head of Household/Company Manager etc
- Responsibility for delivering a good high-quality meal punctually at the required time (the rehearsal and performance schedules will be advertised in advance, including the meal time which varies from day to day).
- There is flexibility on working hours depending on your speed of preparation, however a minimum of 5 hours is usual.
- Need to be highly organised.
- Ensure compliance with Food Standards and relevant regulations. Completing an on-line food hygiene course or hold a current certificate.
- The successful candidate will be flexible with hours as the role includes weekends.
- A pair of complimentary tickets to a dress rehearsal

Meal times:

When rehearsals are 12 – 3.00pm and 4.30pm-7.30pm - the main meal is served 3pm till 4.30pm.

When rehearsals are 2.30pm - 5.30pm and 7.00pm -10.00pm the main meal is served 5.30 till 7.00pm.

On performance days: the meal is served in the long interval i.e. approx. 7.30pm – 9.00pm (dependent on the specific opera).

Job: Self Employed
Location: Wormsley Estate, Stokenchurch, Buckinghamshire.
Transport: Own transport essential.

We pay an inclusive fee of £100 a day.

Interviews: November / December - Role commencement May 2018.
Please email your CV to Helen Kirkaldie. helen@garsingtonopera.org