

### Job profile Chef

Role Profile: Chef

**Location:** Compton Verney Art Gallery & Park **Salary Rate**: £26,000 (depending on experience)

**Department:** Commercial **Report to:** Head Chef **Contract Type:** 40 hours

**Travel/Base/Working Patterns:** This position will require some weekend and evening working but majority daytime operating hours (8-430pm). Rural location with very limited public transport

Closing Date: Friday 19th September 2025

### Compton Verney Art Gallery and Park - Art, Nature and Creativity

Step out of the ordinary at Compton Verney with 120 acres of art, nature, and creativity. An extraordinary place filled with inspiration and imagination, outside and in - this is a place of endless possibilities. It is an award-winning gallery, based in a Grade I-listed Georgian mansion amidst 120 acres of Grade II-listed Lancelot 'Capability' Brown parkland in Warwickshire. With six permanent collections (Naples, Northern European Art 1450-1650, British Portraits, Chinese, British Folk Art & The Marx Lambert Collection) and a schedule of thought-provoking changing exhibitions and events both outdoors and in. It is an accredited museum, and a registered charity.

For more information about Compton Verney, visit: <a href="www.comptonverney.org.uk">www.comptonverney.org.uk</a> **Twitter**@ComptonVerney / **Facebook** / ComptonVerney / **Instagram** @Compton\_Verney

### Role Objectives:

Reporting to the Head Chef, as Chef, your focus will be in the kitchen, helping to prepare and present delicious food from scratch using fresh, seasonal ingredients. Your food will be served directly to visitors. You'll help with deliveries and keeping the kitchen clean, compliant with health and safety legislation and to make sure that service runs smoothly working with the front of house team.

- The catering team has a crucial role to play in Compton Verney's success through selfgenerated income, building new revenue streams that will sustain Compton Verney in the longterm.
- You will report to the Head Chef and work with the kitchen and front of house team to support the daily café operation.

### Main Responsibilities:

As Chef, you will support the Head Chef with all things food-related, ensuring that every item that leaves your kitchen is of the highest quality • Ensure high standards of cleanliness are maintained in the kitchen operation.

- To strive and anticipate customer needs wherever possible, and to react to these to enhance customer satisfaction.
- Support in maintaining, ordering and controlling food stocks within budget

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- COSHH, Food Safety, H&S, legal regulations, environmental policies and duty of care to customer and colleagues
- Be involved and support the Head Chef in developing delicious menus using local produce, adapting to the seasons including costings within the profit and loss budgets.
- Be a champion of sustainability, especially through menu development, utilising local ingredients and suppliers to reduce carbon footprint.

#### General

- Work to the Compton Verney Values and Behaviours
- At times, the post holder may be required to undertake other duties as required
- Keep up to date with activity taking place on site

### **Person Specification**

	Essential
Health and safety compliant	*
Leadership ability, with a positive and approachable manner	*
Experience in working in a fast-paced environment	*
Level 3 Food Hygiene certificate	*
Ability to work unsupervised and deliver quality work	*
Strong customer service focus	*
Excellent written and verbal communication skills and good, active listener	*
Self-motivated and proactive	*
Ability to work regular weekends and evenings	*
Use initiative and proactive approach to work	*

We value diversity in background, experience and learning style and welcome a broad range of people to help build the future of Compton Verney.

We are working on a long-term commitment to ensuring equity of opportunity at Compton Verney alongside being an Equal Opportunity Employer. We want to ensure all our employees thrive in every part of our organisation and believe that inclusion is everyone's responsibility.

### What we offer

At Compton Verney we connect people with Art, Nature and Creativity. We are the leading visual arts destination in the heart of the country. We trigger positive change for artists, audiences and communities by encouraging play, inspiring debate and bringing people and ideas together

We're working hard to create an inclusive culture, where everyone feels they belong and a warm, welcoming and respectful culture for staff, volunteers and visitors so it's important that our people

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reflect and represent the diversity of the communities and audiences we serve. We welcome and value difference:

- Pension scheme of up to 6% basic salary
- Staff Membership and Discount
- · Charity workers discounts i.e., gym memberships, shopping discount codes, insurance discounts
- · Holiday allowance up to 28 days relating to length of service
- Flexible working whenever possible
- Access to a wellbeing portal, App and Employee assistance programme (EAP)
- Free parking
- Eyecare Vouchers
- Life Assurance
- · Signed up to More than a Moment Pledge
- Training and Development opportunities

### How to apply

Please complete the link below along with your CV and a covering letter expressing why you are suitable for the role, referencing the job description and person specification to us via:

https://recruitment.evalu-

8.com/public/recruitment\_post?id=VVRzNkh5OWcyMU5sdStjSoltdDlTQTog&org\_id=ToVZYUsyNDhaak41cnM4UjYxa3prdzog

If you have any questions or need any additional support with your application, please contact comptonverneyhr@comptonverney.org.uk

### Our Mission, Vision, Purpose and Values Mission

We connect people with art, nature and creativity.

### Vision

Compton Verney is the leading visual arts destination in the heart of the country. We trigger positive change for artists, audiences and communities by encouraging play, inspiring debate and bringing people and ideas together.

#### **Purpose**

Compton Verney is an extraordinary, eclectic, creative experience. A place for the curious that inspires, delights, challenges and rejuvenates.

### **Values**

We are **COLLABORATIVE** working with artists, audiences and communities; exploring the historic and the contemporary, the indoor and outdoor.

We harness opportunities to be environmentally responsible and SUSTAINABLE.



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We are **BOLD**, purposeful and confident and think, make and learn We are **INCLUSIVE**, creating a warm, welcoming and respectful culture We are **FUN** and want everyone to have a great experience of Compton Verney.

Compton Verney is working hard to create an inclusive culture, where everyone feels they belong and a warm, welcoming and respectful culture for staff, volunteers and visitors so it's important that our people reflect and represent the diversity of the communities and audiences we serve. We welcome and value difference.