



THE TANK MUSEUM

Chef

Role Description

The Tank Museum brings the story of tanks and their crews to life, with the world's best collection of tanks in modern, awe-inspiring exhibitions.

The museum houses some 300 vehicles, representing every major conflict since the First World War. Our moving exhibitions tell the story of this British invention; from the mud of the Somme, to the beaches of Normandy and the deserts of Iraq – featuring powerful stories from the soldiers that fought in them.

Around 200,000 people visit Dorset's largest indoor attraction each year, with the annual TANKFEST event drawing visitors from across the globe. The Tank Museum has a global online reach, with a large supporter base and following on a range of social media platforms.

This is underpinned by the outstanding national importance of The Tank Museum's collections and the expertise of those who care for them. Alongside vehicles, the collections include medals, images, documents, personal papers, books, weapons and memorabilia.

The museum is situated in Bovington which is regarded as the 'home of the tank', as it was here that some of the first tank crews were trained during the First World War. It remains home to the Royal Armoured Corps today. The museum was founded in 1923 as a teaching resource for the Tank Corps. Over the past decade, the museum has transformed itself into a leading 21st century military museum.

As museum of the Royal Tank Regiment and Royal Armoured Corps, The Tank Museum is a registered charity which has been part of Arts Council England's National Portfolio since 2018.

Our Values

The values of The Tank Museum underpin the work of our team. Whilst there are a great variety of roles, specialisms and professions across the organisation, we all share a common approach in our mission to tell the story of the tank and the people that serve in them.

- **We are PASSIONATE.** We are authoritative and driven and we display this daily with our enthusiastic and rigorous approach to work.
- **We are AMBITIOUS.** Driven by an aspiration to be the best, we strive to be better. We channel our creativity and competitiveness to make us innovative, forward thinking and flexible to challenges.
- **We CARE.** We work hard because we believe in the cause of the organisation. We are welcoming and friendly to all our visitors. We are inclusive, fair and considerate of each other, showing great respect for our collections and for the stories we tell.
- **We display INTEGRITY.** We are knowledgeable about our subject and professional in the way in which we conduct our business. We act responsibly and embrace responsibility. Our ethical grounding guides us to do the right thing by our audiences, our supporters, our collections and by each other.

Catering

The Catering operation consists of a large and busy restaurant together with several other catering outlets across the Museum site. Contributing to the organisation not only commercially but adding to an excellent all-round visitor experience. This is a rare opportunity to join the department at a time of growing development within the Museum.

As well as the day-to-day operation of the Museum, Events play a big part in this role. With corporate bookings, weddings & premium event days throughout the year this is not just a visitor attraction role. We have events where we cater for up to 250 at sit down, 3 course dinners. Equally we have small intimate weddings for 20 people. Events is a significant income stream for the Museum and the Catering makes or breaks the event.

As a chef you will be expected to support the Catering Operations Manager in all aspects of food creation and preparation for our onsite restaurant, café and events catering. You will play a crucial role achieving maximum sales and profit, motivating the catering team to deliver a high standard of food preparation, delivery and customer service.

Role Profile

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| Role Title | Chef |
| Department | Operations - Catering |
| Key Relationships | Catering, Development Manager, Catering Operations Manager, Catering Supervisor, Operations Team |
| Overall Role Purpose | Assisting the Catering Operations Manager in the operation of the museums catering facilities and events. Prepare and cook food to a high standard delivering an exceptional customer experience. Maintain excellent high standards of food hygiene and safety. |
| Key Accountabilities | <ul style="list-style-type: none"> • To ensure all food is prepared in a timely manner and to a high standard of presentation • To prepare the restaurant in readiness for opening • Provide expertise in changes to the operational and corporate menus • Preparing ingredients, cooking meals and plating dishes as necessary from customer requirements • Stock control and ordering • Supporting the Catering Operations Manager in all aspects of the day-to-day running of the museums catering facilities including cashing up • To work with the Catering Manager in developing and improving the business by increasing quality, and driving sales and customer service • Liaise with and support internal staff in the delivery of catering events and promotions • Lead on all corporate business, ensuring that the Events team have a consistent go to, for each event. • Ensure high standards of hygiene and safety conforming to legal requirements including HACCP & COSHH • To run the department as a shift leader from time to time • Inspire the team in the delivery of quality food and service |
| | The duties and responsibilities in this job are not restrictive and the post holder may be required to on occasion undertake other duties. This will not substantially change the nature of the post. |

Person Specification

| | Essential | Desirable |
|---------------------------------------|--|--|
| Qualifications | <ul style="list-style-type: none"> No specific qualifications required | <ul style="list-style-type: none"> NVQ or equivalent in food preparation and cooking Food Hygiene Certificate HACCP & COSHH awareness |
| Experience | <ul style="list-style-type: none"> Experience of working in a chef role in a fast-paced environment Excellent understanding of food handling and hygiene regulations Experience of motivating a team Excellent food planning, preparation, and presentation skills. Preparing and cooking fresh food | |
| Knowledge & Skills | <ul style="list-style-type: none"> Excellent culinary skills Good knowledge of catering products and current trends Sound awareness of Health and Safety Legislation | |
| Personal aptitude & skills | <ul style="list-style-type: none"> Creative Passion for food Passion for delivering great customer service Good organisational skills – able to plan and prioritise workloads Communicate with a wide range of people both internally and externally Able to work with minimum supervision Willingness to drive and maintain standards Team player | |
| Disposition | <ul style="list-style-type: none"> Enthusiastic and committed Focussed and driven Reliable | |
| Other requirements | <ul style="list-style-type: none"> Able to work weekends and some evenings to support special and corporate events | |