

## **SVA Cook Job advert**

### **Summary**

Stroud Valley Artspace (SVA) is a cultural hub created by and for artists in the heart of Stroud. For the last 18 years it has offered studio and exhibition space, opportunities for artists' professional and creative development and a year round artistic and educational programme for local, regional and national audiences.

SVA is an artist run organisation based in John St, Stroud. We provide studios to 26 artists and present a year round programme of events and exhibitions in our event and gallery spaces.

SVA has run a number of pop up food and art events at John St and in the Brunel Goods Shed. The John St Kitchen was started 2yrs ago because we wanted to share our love of good food and coffee as part of our weekly arts programme to draw in a wider group of people to SVA.

### **Type of person you are looking for**

We are looking for someone who wishes to learn and positively contribute to SVA's work. We need a bright, enthusiastic skilled cook who is self-motivated and very committed to developing their culinary skills within an arts environment.

### **Salary**

£8.30 - £9.00 per hour (depending on age and experience and includes holiday pay)

**Contracted hours:** 14 hrs per week : Friday and Saturday 9.15 – 4.15

Flexible additional hours may also be required for some evening and weekend work.

**Duration of contract:** 12 months (with 3 months trial period)

**Responsible to:** Jo Leahy , SVA co-director

**Start Date:** ASAP .

### **How to apply**

Please send a CV and a covering letter outlining why are you applying for this post.

**Application deadline:** Friday 19<sup>th</sup> October 9am

**Interviews:** Following week at time to suit all

**Contact:** Jo Leahy

**Address:** SVA, 4 John Street, Stroud, Gloucestershire, GL5 2HA

**Email:** Jo@sva.org.uk

**Website:** www.sva.org.uk

## **Person Specification**

### **Skills**

#### **Applicant must be able to:**

- Prepare, cook, plate and present food to a high quality standard.
- Maintain kitchen and cleaning
- Maintain and order stocks and supplies
- Plan menus
- Follow food safety requirements

### **Qualities**

#### **Applicant must be able to be:**

- Friendly and enthusiastic, can-do attitude
- Bright, confident and quick on the up-take
- Very confident in cooking
- Calm and patient under pressure
- Able to cook flavourful and beautifully presented food
- Have the skills to be experimental when needed
- Be engaged and passionate about arts and music and SVA's vibrant arts programme
- Be flexible, resourceful and positively responsive to a changing working environment within a multidisciplinary space
- Adopt a respectful attitude to co-workers and be able to work well in our happy and hard-working SVA family
- Highly organised and self-motivated
- A good communicator
- Conscientious and take pride in their work
- Excited about SVA's brunch menu and want to do the best you can to keep up its great reputation!