

BALTIC



Vacancy
Chef De Partie

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Job Title	Chef De Partie
Salary	£28,860 per annum
Contract	Permanent
Deadline	Monday 15 June 2026

Baltic is recruiting a skilled and passionate Chef de Partie to play a hands-on role in an exciting period of transformation – bringing consistency, creativity and craft to a kitchen that sits at the heart of how people experience our building, and helping to shape a hospitality offer that is ambitious, commercially strong and rooted in the same values that run through everything we do at Baltic.

Reports to	Kitchen Manager
Working hours	37 hours per week with availability for evenings and weekends (essential)
Place of work	Baltic Centre for Contemporary Art, South Shore Road, Gateshead, NE8 3BA
Annual leave	25 days plus Bank Holidays (pro-rata if part time)
Benefits	30% discount at Baltic's shop and discounted menu at Baltic's Café/Bar, Discount at Local Retailers, Pension Scheme, Employee Assistance Programme

Job Purpose

Join us as we shape the future of hospitality at Baltic. At Baltic, hospitality is not an add-on, it is a vital part of how people experience our building, our values and our ambition. As we enter a pivotal period of transformation, we are evolving our Hospitality offer to be confident, creative, commercially strong and consistently excellent.

About the role

We are looking for a Chef de Partie who wants to be part of this journey someone who takes pride in their craft, believes in high standards, and is motivated by working within an organisation committed to learning, collaboration and long-term sustainability.

This role sits at the heart of our plans to evolve trading at Baltic. This is a focused, organisation-wide strategy to build a more consistent, accountable and profitable Trading operation, without losing creativity, care or purpose. In our kitchens, that means developing food that is thoughtful, high-quality and operationally sound; supporting inspiring Hospitality experiences across our cafés, events and hires; and contributing to a culture where standards are clear, teamwork is valued, and improvement is continuous.

As a Chef de Partie at Baltic, you will play a hands-on role in:

- Delivering great food with consistency and attention to detail
- Supporting high-quality consistent Hospitality across a changing and ambitious programme
- Contributing positively to a culture of accountability, learning and shared ownership
- Helping us evolve our systems, processes and ways of working as we move forward

This is an opportunity for a chef who wants more than just a job who wants to help build something, be part of a wider creative organisation, and take pride in contributing to an evolving, top-class Hospitality offer.

If you care deeply about quality, thrive in collaborative environments, and are excited by the idea of doing things better, smarter and more sustainably we would love to hear from you.

Key Outputs and Accountabilities

- **Section Management:** Operating a designated station (e.g., larder, grill, pastry) independently. Acting up in the absence of the kitchen manager for events/cafe to cover holiday and days off
- **Food Prep & Service:** Preparing and cooking menu items to high standards consistently.
- **Supervision:** Training and overseeing Commis Chefs.
- **Inventory Control:** Monitoring stock levels, reducing wastage, and preparing ingredient prep lists.
- **Health & Safety:** Ensuring the station adheres strictly to food hygiene and health & safety regulations.
- **Menu Development:** Working with the Kitchen Manager and wider Hospitality Team with new dishes and menu ideas.
- **Passion for preparing and cooking quality fresh food.**
- **Experience in compliance and quality control.**
- **Experience working in a high-volume kitchen.**
- **Hands-on experience with various kitchen equipment**
- **Excellent communication skills and the ability to work under pressure.**
- **A self-motivated team player, with a desire to develop your career as a chef and willingness to learn.**
- **Excellent punctuality.**

Must have eligibility to work in the UK.

About Baltic

Since 2002, Baltic Centre for Contemporary Art has stood as an iconic landmark and much-loved gallery, on the Newcastle Gateshead quayside. We are the largest art gallery in the UK without a permanent collection, free to access and receive over 400,000 visits each year. Baltic boasts four galleries, community spaces, library, sensory room, cafe, shop and rooftop restaurant, and breathtaking views of the Quayside.

We capture the public's imagination with our dynamic mix of awe-inspiring exhibitions, community gatherings, and opportunities to learn. Baltic's daring exhibition programme focusses on new work, platforming local, national and international artists through twelve annual commissions. We have exhibited over 850 artists from 78 nationalities, including world renowned names Martin Boyce, Antony Gormley, Yoko Ono, and Jenny Holzer.

Baltic inspires the next generation of artists by empowering children and young people to experience art, create art and enhance their confidence, skills and wellbeing. We build lifelong engagement, creating clear stepping stones from early engagement with young people via local schools, to supported opportunities and pathways into creative careers. 29% of our visitors are aged below 24, and 41% are Family groups.

Baltic is supported by Arts Council England, Gateshead Council and Northumbria University. We generate earned income through our commercial activities including Baltic Shop, venue hire, donations and catering outlets.

Our Values

We value listening: A listening organisation is a relevant organisation. We create positive impact by understanding and responding to the needs and motivations of our audiences and communities.

We value accountability: An accountable organisation is transparent and rigorous. We build trust by behaving with honesty and integrity.

We value courage: A courageous organisation is bold and takes risks. We platform progressive and thought-provoking ideas and practices.

We value equity: An equitable organisation values equality, inclusion and diversity. We champion equity and challenge racism and prejudice.

We value sustainability: A sustainable organisation is resourceful and environmentally conscious.