



JOB DESCRIPTION

Chef de Partie

SITE: The O2 Belfast
LOCATION: Queen's Quay, Belfast, BT3 9QQ
REPORTING TO: Head Chef
TERMS: 40 hours per Week, flexibility is required due to the nature of the role. Working patterns to accommodate our dynamic, event-driven environment
DATE: October 2026

OVERALL PURPOSE OF THE JOB

This is an exciting opportunity within a busy F&B team; the post holder will be passionate about food; detail orientated and thrives in a fast-paced environment. We work in a supportive, close-knit team where creativity, respect and collaboration are key. Our kitchen thrives on innovation, and we encourage everyone to bring fresh ideas to the table.

The post holder will contribute to all aspects of the Arena's kitchen operations, including menu planning, development and delivery, while ensuring consistently high-quality food across our diverse range of corporate hospitality, Pizzarena and street food offerings.

Are you ready to take your culinary career to the next level? Apply now and be part of our talented team!

Odyssey Core Values

The company is committed to the core ideology of BEET, Best Experience Every Time for customers, colleagues and stakeholders. The principles below are expected from all colleagues, to support outstanding customer service.

BEET Values	Behaviours	What it means
Be All In	How we perform	We commit fully to everything we do. We show up with purpose, with integrity and give our best effort. We do the right thing, even when nobody is watching
Every Moment Matters	How we treat each other	Every interaction counts, with our colleagues, customers and our partners. We listen, we respect and we make every person feel valued.
Exceed Yesterday	How we develop	We take pride in doing the fundamentals well, then push further, exploring new ideas and innovations to keep improving, as individuals and as an organisation.
Together We're Stronger	How we collaborate	We succeed more as a collective than we ever could alone. We trust each other, communicate openly and celebrate our wins because we achieved them together.



KEY RESPONSIBILITIES

- Ensure that the food offering is consistently prepared and delivered to the highest standard and to meet customer needs.
- The ability to run a section within the kitchen unsupervised.
- Ensure hygiene standards are adhered to at all times.
- Ensure health and safety compliance at all times.
- Ensure quality control for incoming and outgoing goods and products.
- Support the Head Chef/Sous Chef in menu development and planning, ensuring all requirements are completed within agreed deadlines.
- To monitor and control food waste, adhering to industry guidelines.
- To undertake other duties and hours of work, as may be reasonably required, which are consistent with the general level of this job.
- Be flexible in undertaking additional duties as required by the line manager.
- Work evenings, weekends and public holidays where required to support event delivery.

All OTC staff are expected to:

- Maintain excellent working relationships with other staff and volunteers.
- Ensure the delivery of BEET to all our customers and be committed to the Odyssey ethos and objectives.
- Be committed to and work in accordance with our Safeguarding, Health & Safety, Equality and other established policies and procedures.
- Be flexible undertake such other duties that may be required including working evenings, weekends and public holidays.

SELECTION CRITERIA

Essential Criteria

- 2 years' experience in a busy commercial kitchen environment.
- Strong knowledge of HACCP, food safety regulations and allergen management.
- Ability to work under pressure during high-volume service periods.
- Excellent organizational and communication skills.

Desirable Criteria

- Current Basic/Intermediate Food Hygiene Certificate.
- NVQ level 3 in Professional cookery or equivalent

Salary

- Circa £29,000 per annum dependent on qualifications and experience.



Benefits

The Odyssey has a range of benefits which it offers to full and part time staff¹.

- Free car parking.
- 33% Discount in the W5 cafe, including coffee and 10% discount in the W5 shop.
- Complimentary tickets to Belfast Giants and friends & family access to W5.
- Holidays commence at 31 days per year rising to 34 [prorata for part time staff.]
- Company paid social events.
- Contributory pension scheme, life assurance and paid sickness benefit.
- A comprehensive health cash plan plus Winter Flu Vaccination Scheme.
- Salary Sacrifice including pensions, holiday and cycle to work schemes.
- Training opportunities.

¹ [Some T&Cs and qualifying periods may apply]