

Kitchen Assistant - Further Information

Northern School of Contemporary Dance is one of the leading dance training institutions in the UK and affiliated to the Conservatoire for Dance and Drama (CDD). The School is a College of Higher Education offering full time undergraduate, post graduate and Access courses to around 250 full time students. As well as our full time students the School hosts a wide and varied number of community dance groups as well as being a Centre for Advanced Training for young people. Out of term, the School hosts Easter and Summer Schools. The School is an incredibly busy, vibrant and dynamic learning environment where in a busy week over one thousand visitors could use our facilities in one way or another.

The School is situated in the Chapeltown area of Leeds just outside the city centre and comprises eight dance studios, offices and teaching areas, a fitness centre plus the bar and café area. Attached to the building is the Riley Theatre, a 250 capacity professional dance theatre managed by NSCD hosting international, national and student performances throughout the year for the student population and wider community.

The Schools opening hours are 9.00am to 9.00pm Monday to Friday and 9.00am to 5.00pm Saturday and Sunday during term time. Out of term time, opening hours are slightly reduced and the School will close completely for a couple of weeks over the summer break for maintenance.

The cafe and bar operation, in addition to serving the daytime students, also provides refreshments to our evening and weekend users as well as offering a full bar provision to our theatre audiences.

At present, the bar café operation offers two lunch time meal options from Monday to Friday supplemented by light snacks and refreshments in the evenings and at weekends. Out of core School hours, the operation is staffed by our own students.

As an organisation, we are extremely keen to commercially develop the bars and catering operation and would expect the newly appointed person to proactively contribute with their own ideas and innovation for improvement to help us achieve this ambition.