Chef
Recruitment Information Pack
August 2026

If you require the forms in a different format
please get in touch with recruitment@ysp.org.uk

Contents

Page 2 Welcome to Yorkshire Sculpture Park from The Director

Page 3 Introduction from the Deputy Director

Page 4 About the Team

Page 6 About this role at YSP

Page 8 What we're looking for

Page 9 What we're offering

Page 10 How to apply

Welcome to Yorkshire Sculpture Park

Joe Hill, Director and CEO

Yorkshire Sculpture Park is an extraordinary organisation, with a remarkable history and a unique place in the cultural landscape of the UK. Having grown up in the county and trained as an artist, I have known and admired YSP for many years, and it is a real privilege to now have the opportunity to lead it into its next chapter.

Before joining in 2026, I spent eight years as Director and CEO of Towner Eastbourne, where we worked to make the gallery more ambitious, more open and more connected to the people and place around it. During that time, Towner was named Art Fund Museum of the Year, hosted the Turner Prize and developed major new partnerships and projects that significantly expanded its audiences and reach.

I believe the best cultural organisations combine artistic ambition with a real sense of generosity and welcome. They should be places where exceptional artists and ideas can thrive, but also places where people feel curious, comfortable and able to participate. YSP has always had that potential in a very particular way, bringing together art, landscape, learning and people across an extraordinary 500-acre site.

As we approach YSP's 50th anniversary, we have an exciting opportunity to think boldly about its next chapter. We want to champion artists and new ideas, reach wider audiences, deepen our relationships with communities and partners, and find new ways for art and landscape to inspire, challenge and bring people together.

None of that can happen without great people. I want YSP to be an organisation where people are ambitious for what we can achieve together, where different perspectives are valued, and where colleagues have the confidence and support to develop ideas and make things happen.

If you are considering joining us, I hope you will see this as an opportunity not simply to take on a new role, but to help shape the future of a remarkable organisation at a genuinely exciting moment in its history.

Introduction from the Deputy Director

Kevin Rodd, Deputy Director

As Deputy Director my role forms part of the Executive team. I work closely with the Heads of Departments to oversee the business functions of the organisation and business planning, which include Trading, Visitor Experience, HR, Estates, IT and Finance.

I first visited YSP in the 1980s when a close family friend was installing the Access Sculpture Trail. This sparked my interest in art and especially landscape art and I would frequently return to YSP to see its development and expansion. My career took a finance and administration route, most recently being the Chief Operating Officer for Oxford University's Gardens, Libraries and Museums but I was fortunate to join YSP in 2023. I'm passionate about YSP's mission to create meaningful and enjoyable cultural experiences in a unique environment, inspiring everyone to enjoy and engage with art, nature and creativity.

I hope that after reading this pack you feel inspired to apply to join the YSP team!

About the team

Matt Wagstaff, Weston Manager

I have worked at YSP since 2010 when I joined the Catering Department as a Catering Assistant. I since opened the brand new Weston Visitor Centre in 2019 originally as the Restaurant Manager, but now I oversee the whole building operation. What's great about this role is that I am part of a fast paced, ever-changing organisation, whilst being surrounded by world renowned art works and fantastic open countryside.

Elena Poerio, Restaurant Manager

My role is to support the Weston Manager in the day-to-day operation of the Restaurant. I have worked at ysp since 2014, starting at the visitor centre as a waitress. I have progressed up to managing the front of house at The Weston for around a year and a half. Things I enjoy about my job are my great work colleagues and interacting with customers. I also enjoy being part of a unique and special place.

Andy Boulton, Group Kitchen Manager

My role is to support all the head chefs at YSP with all aspects of the Food Quality and safety across the YSP estate. I love driving through the gates of the park in a morning, looking out across the park and realising how lucky I am to work at such an amazing place.

Richard Hartley, Head Chef

Responsible for the management and delivery of the day to day operation of the kitchen and back of house areas, whilst ensuring consistency and quality of all food produced on site.

About the role

Our Purpose

Founded in 1977, Yorkshire Sculpture Park (YSP) is a registered charity (1067908) and accredited museum, based in Wakefield, West Yorkshire. The Park is an established leading international destination for sculpture, inspiring everyone to enjoy and engage with art, nature, creativity, and our shared humanity. YSP presents work by world-renowned artists, including Barbara Hepworth, Henry Moore, Damien Hirst and Elisabeth Frink. Since opening, YSP has worked with over 1,000 artists from more than 40 countries.

YSP is set within a Grade II listed 500-acre historic landscape, registered by Historic England for its special interest and national significance and featuring woods, lakes, gardens and parkland. Ninety sculptures are sited in the landscape, with additional changing exhibitions, displays and events across three galleries and in the open air.

Our mission is to showcase exceptional art, creating meaningful and enjoyable cultural and learning experiences for everyone in a singular environment. To deliver this each year we welcome over 230,000 visitors and work with over 40,000 learners, including teachers and students from 800 primary and secondary schools, colleges and universities. Some participants will have their first art experience at YSP, and we provide the opportunity for young people to gain the nationally recognised Arts Award.

Overall purpose of the role

We are seeking a motivated, positive individual with a passion for good food and service. The ideal candidate will be adaptable, confident working in all areas of the kitchen, and comfortable working as part of a small, close-knit team. Strong communication skills and the ability to stay calm under pressure are essential to delivering the high standards we are known for. You will prepare and produce high-quality food in line with menu specifications, delivering an excellent dining experience for visitors to The Weston and Yorkshire Sculpture Park.

Key responsibilities

Based at The Weston Restaurant, with flexibility to support other YSP kitchens as needed:

- Prepare and cook food to agreed standards, ensuring quality, consistency, and presentation.
- Support smooth daily kitchen operations and contribute to an outstanding food offering for restaurant guests and hospitality clients.
- Assist the Head Chef with all aspects of food preparation, kitchen organisation, and daily supervision of junior staff.
- Ensure hygiene, food safety, recipe accuracy, and kitchen equipment standards are met and maintained.
- Follow all Health & Safety and Food Hygiene Regulations during preparation, cooking, and service.
- Maintain clear communication with the Head Chef, Sous Chef, Weston Manager, and Central Production Unit (CPU) to support effective service.

- Monitor and record food safety practices, including temperature checks and HACCP documentation.

General responsibilities

- Uphold high standards of cleanliness and hygiene in all kitchen and back-of-house areas, ensuring full compliance with food safety and temperature control procedures.
- Ensure full adherence to Health & Safety regulations, including HACCP, COSHH, manual handling, fire safety, and first aid protocols.
- Ensure kitchen equipment is clean, safe, and well-maintained. Report faults to the Weston Manager and Head Chef and assist with equipment inventories.
- Receive and check deliveries against agreed specifications and procedures.
- Assist in stock control and ordering, working closely with the Head Chef to maintain adequate supplies.
- Support the Head Chef in identifying training needs and contribute to staff development, including induction of new kitchen team members.
- Hold or be willing to work towards Food Hygiene Level 2.
- Carry out any other duties as required by Senior Management.

Essential knowledge, skills and experience required

- Previous experience in a professional kitchen, including events or banqueting.
- Good working knowledge of HACCP and food safety best practices.
- Understanding of kitchen cost control, portioning, and waste reduction.
- Level 2 Food Safety certificate (or willingness to obtain).

What we're offering

Contract:	Permanent
Hours of work:	37.5 hours per week Hours will be rostered to meet business needs and will include early/late shifts, weekends, and Bank Holidays at the same rate of pay
Salary:	£25,206 per annum
Holidays:	33 days pa, including bank/public holidays (pro-rata for part-time and variable hours). The leave year runs from 1st April to 31st March.
Probationary Period:	6 months
Notice Period:	1 weeks notice during probationary period, 1 months following completion of probationary period
Place of Work:	Yorkshire Sculpture Park, West Bretton, Wakefield, WF4 4LG
Benefits:	EAP Scheme with Health Assured
	Pension scheme
	Free entry to YSP when not working (includes close friends and family when ac companied by employee)
	Access to all exhibitions and exclusive briefings prior to public opening
	Discount in the retail outlets, the Kitchen Cafe and The Weston
	Lunch meal deals in the Kitchen Cafe
	Corporate rates at a selection of local Hotels
	Free bus travel for YSP employees travelling to and from the park on routes 96/06A/96B/96C and 97A

How to apply

Please complete the following forms and forward them to Recruitment@ysp.org.uk : -

YSP Application Form (including a personal statement to show your suitability for the role)

Equal Opportunities Form