

A photograph of the Park Theatre building, a modern red structure with large windows and a glass-fronted ground floor. The building is set against a blue sky with white clouds. The text 'PARK THEATRE' is overlaid in the top left corner in a white, stylized font. The main title 'Park Pizza Food & Beverage Manager Application Pack' is centered in large white text. Below it, the date 'October 2026' is also in white. At the bottom left, contact information is provided in white text, including a website, phone number, and a note about a booking fee. The Finsbury Park logo is at the bottom left. The building's facade features the 'PARK THEATRE' logo vertically on the right side and 'THEATRE CAFE BAR' above the entrance.

**PARK
THEATRE**

Park Pizza Food & Beverage Manager Application Pack

October 2026

Tickets: ParkTheatre.co.uk

Phone: 020 7870 6876*

*Telephone booking fee applies.

 **Finsbury Park**

About Park Theatre

Park Theatre is a neighbourhood theatre with a global ambition. In everything we do, we aim to be warm and inclusive; a safe space in which to work, create and visit. Born out of CEO / Founding Artistic Director Jez Bond's desire to create a new theatre in a part of London which held the possibility of significant impact in the local community, as well as within the wider theatre industry. Our mission is to give people access to intimate, honest theatre that entertains and provokes; to nurture creativity and host some of the biggest names of stage and screen; and to welcome everyone in.

We work with creatives of the highest quality to present compelling, exciting, and beautifully told stories across our two intimate spaces. Our programme encompasses a broad range of work from classics to revivals with a growing focus on developing new writing, producing in-house as well as working in partnership with emerging and established producers from both the commercial and subsidised sectors. On stage, Park Theatre is a place where audiences can see the finest talent of today alongside the stars of tomorrow.

Within the industry, we aim to be a creative home from home for actors, writers, directors, and producers; we offer our spaces as a platform for development, rehearsed readings or sharings of new projects, with the aim of securing a future life either on our own stage or on another. We strive to play our part within the UK's theatre ecology by offering mentoring, support, and opportunities, encouraging the next generation of artists and producers to learn their trade and flex their muscles within a professional theatre-making environment.

We are invested and rooted in our local community and work with local residents, businesses, and partner organisations to create a better Finsbury Park for everyone. Our creative engagement strategy seeks to widen both the number and the range of people who participate in theatre, generating meaningful opportunities to engage for those who may have had little or no contact with the arts before.

Park Theatre is a charity with two trading subsidiaries; Park Pizza (our F&B offer), and Park Theatre Productions, through which we produce our own shows.

Our Venue and Spaces

- **Park200** – seating on two levels, with up to 235 seats when configured on four sides
- **Park90** – a flexible studio seating 76 – 106
- **The Morris Space** – a multifunctional room used for rehearsals, workshops, readings, one-off events, and much of our creative engagement activity
- **Park Pizza & Theatre Bar** – attractive area located across two floors, catering for audiences and functions
- **Additional facilities** – including offices, three dressing rooms and a kitchen area





Role Description

Food & Beverage Manager, Park Pizza

Responsible to: Operations Director

Working with: Park Pizza bar and kitchen teams, Front of House, Box Office and wider Park Theatre teams

This Opportunity

Park Theatre is seeking a proactive, experienced Food & Beverage Manager to lead the day-to-day operation and commercial development of Park Pizza, Park Theatre's in-house food and beverage business. The operation needs a hands-on manager who can deliver excellent service, own financial performance, lead, nurture and develop the team, maintain compliance and identify sustainable opportunities for growth.

Reporting to the Operations Director, the postholder will be the most senior Park Pizza employee on site during shifts. They will manage through Supervisors while remaining visible during busy service and able to support both bar and pizza kitchen. They will work closely with other theatre departments to plan around performances, events and external hires.



Key Responsibilities

Operations and service

- Take responsibility for daily bar and kitchen operations, standards, customer experience, opening and closing procedures
- Plan staffing, stock and service around pre-show, interval, matinee and event demand; lead from the front at key trading periods
- Maintain practical competence to support bar service and cover pizza kitchen shifts when operationally necessary
- Develop efficient, consistent procedures and ensure Supervisors can independently lead service
- Maintain a well-trained, happy staff team who deliver consistently excellent customer service

Financial and commercial management

- Work to sales, gross profit, labour and contribution targets, with budget oversight and support from the Operations Director and Finance Director
- Monitor sales, labour, purchasing, stock, wastage and other controllable costs; provide monthly sales reports, spend forecasts and recommended actions to improve performance
- Improve spend per head, pre-orders, menu performance and profitability while protecting service quality
- Follow London hospitality trends and customer preferences to keep Park Pizza an appealing destination beyond theatre performances

Food, drink, stock and suppliers

- Lead menu and product development, pricing and costing, balancing customer appeal, margins and kitchen capacity
- Oversee ordering, par levels, deliveries, stocktakes, supplier relationships, EPOS product accuracy and waste reduction
- Maintain effective stock and financial controls and address discrepancies promptly

People management

- With the Operations Director, build a Park Pizza team culture that echoes the values of Park Theatre and ensures that all team members feel valued at work
- Manage the Senior Supervisor, Supervisors and bar and kitchen teams, including rotas, recruitment, induction, training, development and performance
- Coach Supervisors to lead service independently, including providing operational cover on the F&B Manager's days off; delegate appropriately and build a capable, supportive team
- Manage staffing costs and service cover, seeking support from the Operations Director and Executive Director for significant employee relations matters

Compliance and licensing

- Ensure responsible alcohol service and compliance with premises licence conditions and the Licensing Objectives; hold (or obtain with Park Theatre support) a personal licence
- As the operational lead for Park Pizza, implement high standards of food safety, hygiene, allergens awareness, HACCP-based procedures, health and safety procedures, accurate risk assessments, cleaning and record keeping
- Attend monthly Park Theatre H&S Forum meetings
- Train staff in this area, check compliance and escalate material risks or building-wide issues appropriately

Events, catering and hires

- Develop viable, appealing food and drink packages for receptions, corporate hires, breakfast and lunch events and post-show hospitality, using existing capacity and exploring external partnerships where appropriate
- Work with the hires team to quote, plan, cost, staff and deliver catering for events; review profitability and customer feedback
- Coordinate allocated hires with relevant teams, ensuring practical delivery arrangements are in place; responsibility for the wider hires function remains elsewhere

Wider theatre collaboration and emergencies

- Attend operational planning meetings and coordinate Park Pizza staffing, stock, service and event needs with Front of House, Box Office and other teams
- Contribute to coordinated planning of performances, events and hires across the building, flagging operational needs early
- Understand theatre emergency procedures, support the designated Duty Venue Manager during incidents, and undertake emergency DVM cover when appropriately trained
- Undertake other reasonable duties consistent with the level and purpose of the role

Working pattern

This is a 35-hour-per-week role across five days, including regular evening and weekend work. A typical shift may be 1.00pm–9.00pm, with a one-hour unpaid break, but shifts will vary with the programme and trading needs. The F&B Manager is expected to be present at key services and events, for example, Park Theatre press nights.



Person Specification

The following criteria will be considered through applications and interview. Equivalent experience is welcome where a qualification or licence can be obtained after appointment.

Skills & Experience

- Significant management experience in a busy food and beverage operation
- Proven responsibility for F&B budgets and performance, including sales, gross profit, labour and stock
- Experience managing and developing a hospitality team, including supervisors or team leaders
- Strong practical knowledge of bar operations and service standards
- Practical kitchen experience: able to oversee food preparation and service, support the kitchen team and provide hands-on cover
- Working knowledge of hospitality health and safety and risk assessment
- Knowledge of alcohol licensing and responsible service; personal licence desirable
- Experience using EPOS and sales information to improve performance
- Understanding of the London hospitality market, customer expectations and emerging food and drink trends
- Level 3 Food Safety/Food Hygiene qualification, equivalent experience

Qualities

- Confident, hands-on leader who sets high standards
- Strong interpersonal skills and collaborative approach
- Calm and solutions-focused under pressure
- Commercially minded and able to put ideas into practice
- Organised and able to prioritise competing demands
- Self-motivated, independent and able to escalate appropriately
- Able to delegate through supervisors while retaining accountability
- Balances customer experience with commercial performance
- Creative and proactive about new hospitality opportunities
- Committed to equity, diversity and inclusion in team management and customer service
- Interested in Park Theatre and Park Pizza's contribution to the organisation

Interested in this role but not sure you meet all the criteria? Please consider making an application to us anyway - we're keen to hear from people who are excited by what we do, and if this role isn't right for you, there may be other opportunities.



How to apply

Please submit a statement explaining, in no more than two sides of A4, what attracts you to the position and evidence of your ability to fulfil the role and meet the person specification.

Please also submit a CV outlining your skills, experience and/or training to date (no more than two sides of A4) and complete our Equal Opportunities Monitoring Form here: <https://parktheatre.typeform.com/to/R39ER5Vb>

If you'd like to submit your application in another format, please do not hesitate to do so.

Applications should be addressed to Tom Bailey, Operations Director, and sent via email to jobs@parktheatre.co.uk

By submitting an application to us, you confirm the following:

- The information you provide is correct at the point of submission
- You give your consent for Park Theatre to hold and process your data and information
- You give your consent for Park Theatre keep your application details on file for up to two years

Closing date for applications:
Monday 2 November 2026, 5pm

parktheatre.co.uk/about-us/join-our-team/



Summary of Terms & Conditions

Salary: £35,000 – 40,000 per annum

Contract: Full time, permanent
Subject to six-month probationary period

Hours: 35 paid hours per week across five days, including regular evenings and weekends

Flexible Working: Park Theatre operates a TOIL policy and flexible working patterns

Holidays: 33 days per year (including bank & public holidays) pro rated for part time staff

Pension: Park Theatre operates a company pension scheme with 3% company contribution, available to all staff

Notice Period: One month during probationary period, three months thereafter

Other Benefits:

- Complimentary tickets to Park Theatre shows (subject to availability)
- Discount at Park Pizza (our café bar)
- Family friendly policies
- Access to training & support for professional development
- Season ticket travel loan and Cycle to Work scheme
- Employee Support Scheme, including complimentary flu vaccination

Application Procedure

Equal Opportunities

We are an inclusive organisation and an equal opportunities employer. Our aim is to create a diverse and inclusive working environment and our recruitment process is open to all, but we are particularly keen to hear from global majority and / or disabled candidates, as these groups are currently underrepresented in our teams. As a Disability Confident Scheme employer, we guarantee to interview all disabled applicants who meet the essential criteria for our vacancies.

If you feel that this applies to you, please include the following sentence at the end of your application letter: *I would like my application to be considered under Park Theatre's Positive Action policy.*



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