

Job Description: Academy Performance Chef

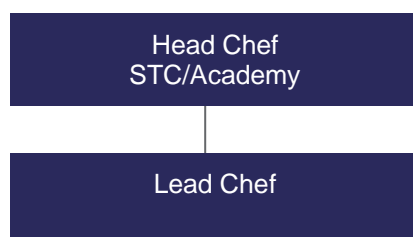
Function:	Academy Lead Chef
Job:	
Position:	Academy Lead Chef
Remuneration:	
Date (in job since):	
Immediate manager (N+1 Job title and name):	Head Chef (STC/Training)
Additional reporting line to:	Account Manager
Position location:	STC/Academy

1. Purpose of the Job – State concisely the aim of the job.

- To work with the Head Chef to lead the culinary delivery at BFRC Academy/STC. Including food safety compliance and operational standards
- Provide food and beverages of the highest nutritional value possible, showing understanding of the nutritional breakdowns.
- In conjunction with the catering staff, help ensure quality meals in preparation for and recovery after home matches

2. Dimensions – Point out the main figures / indicators to give some insight on the “volumes” managed by the position and/or the activity of the Department.

3. Organization chart – Indicate schematically the position of the job within the organization. It is sufficient to indicate one hierarchical level above (including possible functional boss) and, if applicable, one below the position. In the horizontal direction, the other jobs reporting to the same superior should be indicated.



4. Context and main issues – Describe the most difficult types of problems the jobholder has to face (internal or external to Sodexo) and/or the regulations, guidelines, practices that are to be adhered to.

- The ability to tailor individual meals for certain players in order to meet their dietary requirements, allergies or performance needs.
- Planning and creation of new, exciting menus in line with our nutritional philosophy and development of SOPs to ensure consistent delivery. Dishes must be developed to complement the training demands of players
- Seek daily feedback from players and staff in order to evaluate food services and menus.

5. Main assignments – Indicate the main activities / duties to be conducted in the job.

Offer Development

- Along with the Performance Nutritionist or/Performance Coach/Head of Catering, deliver educational sessions in cooking, nutrition and basis food hygiene at the club's Academy site and support the Academy chefs in implementing menus and dishes appropriate to the scholars and youth players.
- Control stock-check, ordering and replenishment whilst working to an annual budget and ensuring financial performance
- In conjunction with the catering staff, help ensure quality meals in preparation for and recovery after home matches

6. Accountabilities – Give the 3 to 5 key outputs of the position vis-à-vis the organization; they should focus on end results, not duties or activities.

- To develop and deliver projects set by clients in the agreed timescale in conjunction with the Head Chef
- To create the menu design process and provide innovation that drives positive PR, positive client feedback.
- To be able to manage all aspects of the kitchen on a day to day basis
- To understand and demonstrate the vision of the Sodexo and BRFC team.

7. Person Specification – Indicate the skills, knowledge and experience that the job holder should require to conduct the role effectively

Essential:

- Financial awareness and understanding of a food profit and loss account and articulate how to control food cost and generate positive food margin
- Hold relevant catering industry qualifications
- Experience of previously delivering catering in high level sport
- Good communication skills and ability to build rapport with staff and athletes
- Ability to work well under pressure and remain calm
- Passion to drive to continually develop and seek improvement
- To adhere and communicate the Club's brand values to stakeholders whenever the opportunity arises.

Desirable:

- Supervising Food Safety Level 3 qualification
- IOSH Managing Safely or similar qualification
- Experience in the delivery of retail food operations
- Production kitchen knowledge and/or experience
- Experience of working with clients in a contract catering environment

8. Competencies – Indicate which of the Sodexo core competencies and any professional competencies that the role requires

■ Growth, Client & Customer Satisfaction / Quality of Services provided	■ Analysis and Decision Making
■ Learning & Development	■ Brand Notoriety
■ Commercial Awareness	■ Industry Acumen

9. Management Approval – To be completed by document owner

Version	V1	Date	17/01/2023
Document Owner			

I have received and read my Job Description and understand that it acts as a guide only to my duties and responsibilities and is not exhaustive; I agree to undertake any other duties deemed reasonable by the management.

EMPLOYEE NAME (please print)

EMPLOYEE SIGNATURE

ISSUED BY

DATE

Issue a copy of the Job Description to the employee and file a signed copy in the employee's Personnel and Training File.