

# fulham pier



Function:	Sodexo Live!
Job:	Members Club Sous Chef
Position:	Members Club Sous Chef
Immediate manager (N+1 Job title and name):	Members Club – Head of F&B
Position location:	Fulham Pier

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

The Members Club Sous Chef is responsible for assisting the Head Chef in the day-to-day operations of the kitchen within the members club. This role involves overseeing food preparation, maintaining high standards of food quality, and leading the kitchen team to ensure exceptional culinary experiences for members. The Sous Chef will play a crucial role in menu development, staff training, and maintaining health and safety standards in the kitchen.

### ■ Key responsibilities include:

- Supporting the Head Chef in managing kitchen operations, ensuring the delivery of high-quality dishes and consistent service.
- Overseeing food preparation and cooking processes, ensuring that all meals are prepared to the highest standard.
- Assisting in menu planning and development, incorporating seasonal ingredients and current culinary trends.
- Maintaining a clean, safe, and well-organised kitchen environment that adheres to health and safety regulations.

## 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.

Revenue FY17:	n/a	EBIT growth:	n/a	Growth type:	n/a	Outsourcing rate:	n/a	Region Workforce	tbc
		EBIT margin:	n/a			Outsourcing growth rate:	n/a	HR in Region	Aga Jones
		Net income growth:	n/a						
		Cash conversion:	tbc						

## 3. Organisation chart – Indicate schematically the position of the job within the organisation. 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.

- Provide high-quality food in a premium members-only environment, ensuring that every member enjoys an exceptional culinary experience.
- Manage kitchen operations efficiently, particularly during high-volume service periods, such as matchdays and special events.
- Maintain high standards of food quality and presentation while adhering to health and safety regulations at all times.

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- Foster a positive and collaborative working environment within the kitchen, promoting teamwork and communication.

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

- Assist the Head Chef in overseeing kitchen operations, ensuring efficiency and high-quality food production.
- Lead the kitchen team during service, ensuring that dishes are prepared and presented to the required standards.
- Monitor food preparation and cooking processes, maintaining consistency in quality, flavour, and presentation.
- Collaborate with the Head Chef to develop new menu items and enhance existing offerings based on member feedback and seasonal availability.
- Ensure compliance with health and safety regulations, food hygiene standards, and proper handling of all kitchen equipment.
- Manage inventory and stock levels, ensuring timely ordering of ingredients and proper storage practices to minimise waste.
- Train and mentor junior kitchen staff, helping them develop their culinary skills and ensuring adherence to kitchen standards.
- Assist in managing food costs and portion control, ensuring that kitchen operations remain profitable and within budget.
- Participate in regular team meetings to discuss kitchen performance, menu changes, and service improvements.

## 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.

- Ensure the kitchen delivers exceptional quality dishes that meet the members club's high standards.
- Lead the kitchen team to maintain efficiency during service, ensuring timely delivery of meals.
- Maintain a clean and organised kitchen environment, ensuring compliance with health and safety regulations.
- Assist in managing food costs, ensuring efficient stock management and minimisation of waste.
- Support the Head Chef in staff training and development, ensuring a skilled and motivated kitchen team.

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

- Proven experience as a Sous Chef or in a similar role within a high-volume restaurant or hospitality setting.
- Strong culinary skills and experience in menu development and food preparation.
- Ability to manage kitchen operations effectively, ensuring efficient service during busy periods.
- Excellent knowledge of food safety and hygiene regulations, with a commitment to maintaining high standards.
- Strong leadership skills, with experience training and mentoring junior chefs.
- Ability to work under pressure, maintaining high standards of quality and presentation.
- Flexibility to work during peak periods, including weekends, evenings, and matchdays, as required by the members club.

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

- Previous Experience
- Level 2 in Food Safety
- Strong Interpersonal Skills

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- Team Management
- Problem Solving Abilities

## 9. Management Approval – To be completed by document owner

Version	1	Date	02/10/2024
Document Owner			