

Job Description:   
Fine Dining & Development Chef

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| Function: | | | | Sports & Leisure- Hampden Park | | | | | | | | |
| Position: | | | | Pastry chef | | | | | | | | |
| Job holder: | | | |  | | | | | | | | |
| Date (in job since): | | | |  | | | | | | | | |
| Immediate manager  (N+1 Job title and name): | | | | Head Chef Hampden Park | | | | | | | | |
| Additional reporting line to: | | | |  | | | | | | | | |
| Position location: | | | | Hampden Park Stadium | | | | | | | | |
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| 1. Purpose of the Job – State concisely the aim of the job. | | | | | | | | | | | | |
| To support Club Hampden on a day to day basis, bake and cook all of the desserts and pastries required for the stadium for C&B, match days and events. | | | | | | | | | | | | |
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| 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 FY13: | €tbc | | EBIT growth: | | tbc | Growth type: | n/a | Outsourcing rate: | n/a |  | tbc | |
| EBIT margin: | | tbc |
| Net income growth: | | tbc | Outsourcing growth rate: | n/a |  | tbc | |
| Cash conversion: | | tbc |
| Characteristics | | * Add point | | | | | | | | | | |

Draft. Version: 27-03-2014

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| 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. |
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| **4. Context and main focus** |
| * Commercially sound * Create exciting offers and develop the team to support * Deliver a consistant and excellent food offer for our clients in Club Hampden * Excite people with food through innovative experiences * Green Safeguard audit scores are achieved at the site * Compliance to company and statutory regulations relating to “SEMS”, H&S, hygiene, cleanliness, fire, COSHH, Allergens, PPDS, Purchasing  |  | | --- | |  | |

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| 5. Main assignments – Indicate the main activities / duties to be conducted in the job. |
| * Meet all KPI’s stated by head chef to meet numbers for standard of delivery for C&B, matchday and events. * Ensure all costs and expenditure are within the budgeted levels, work with the head chef to control labour and expenses * Develop profitable food ranges * Pay special attention to dietary requirements and allergens * Ensure that company standards of cleanliness are achieved and maintained in all areas in conjunction with the cleaning schedules and ensure they are signed-off to ensure compliance * Participate in any necessary training and team meetings as required to complete job responsibilities * Operational support within venue and on occasion at other venues within our portfolio * Maintain absolute consistency * Support the main kitchen as an when business dictates * Passion for seasonal produce and making dishes from scratch |
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| 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. |
| * Support culinary development in segment * Compliance to all Food Safety and Health & Safety regulations to Company guidelines * Development and delivery of food innovation and offers at site level * Engagement and coaching of on site teams to elevate and innovate the food service delivery. * Support and deliver growth and new menu ideas * Maintaining client/customer satisfaction * Comply with company and statutory regulations |

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| 7. Person Specification – Indicate the skills, knowledge and experience that the job holder should require to conduct the role effectively |
| * Established Pastry chef * A passionate, energetic individual who loves cooking and delivering innovative on trend desserts and pastries as well as doing mass production for events and match days * Experience of the high volume restaurant sector and / or venue and sporting market * Ability to communicate at all levels * UK experience and market understanding * Excellent financial aptitude * Knowledge of menu management and/or ordering systems * Ambassador for food safety and health and safety * Sound knowledge of all sections of a busy kitchen * Experience of menu writing bringing your inspirations to life from start to finish |

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| 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 |  | | * Rigorous management of results | * Innovation and Change | | * Brand Notoriety |  | | * Commercial Awareness | * Learning and Development | | * Employee Engagement |  | |  |  | |

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| 9. Management Approval – To be completed by document owner |
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| 10. Employee Approval – To be completed by employee |
| |  |  |  |  | | --- | --- | --- | --- | | Employee Name |  | Date |  | |