

Job Description: Sodexo Live!

Function:	
Position:	Performance Chef
Job holder:	
Date (in job since):	
Immediate manager (N+1 Job title and name):	
Additional reporting line to:	
Position location:	Blackburn Rovers training centre (STC)

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

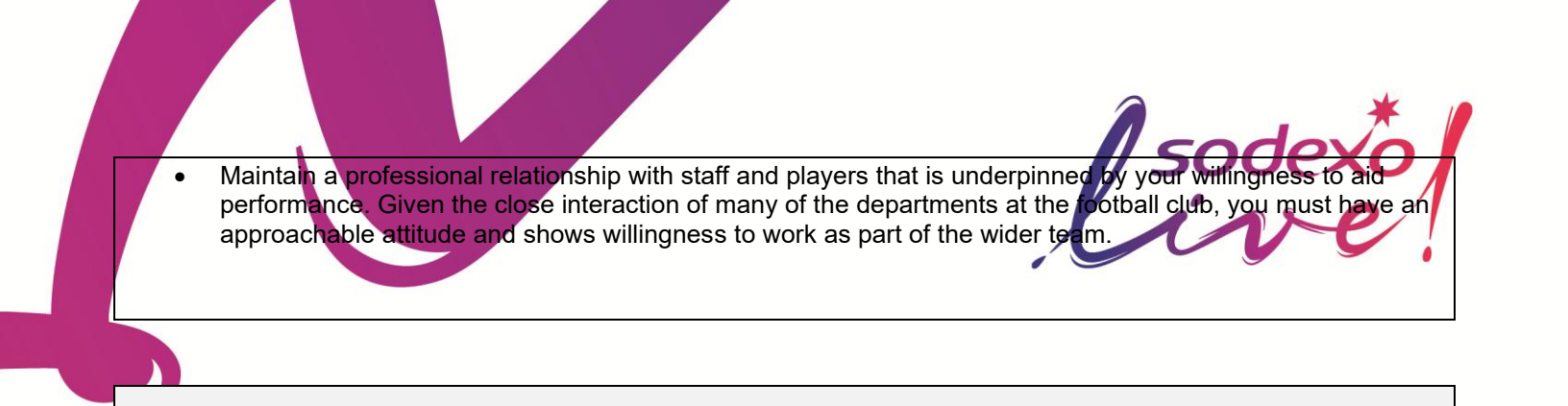
To focus on the nutritional needs of the Blackburn Rovers first team players, ensuring that food provision is carefully tailored to meet the demands of training and matches and player recovery and ensure that appropriate nutritional standards are implemented for the players.

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.

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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.

- Take accountability for the food served and the environment created in the training ground restaurant.
- Your enthusiasm for the role should radiate to the players, using your expert knowledge to educate and influence their food choices.
- Must be well versed in global cuisine in order to cater for the needs of our multi-national squad.
- Show continued professional development, remaining up to date on culinary trends and literature identifying ingredients which may aid performance. Must be willing to undergo training or re-training as required.
- Lead by example and demonstrate strong communication and organisational skills to ensure all catering staff work effectively during preparation and delivery of food. Ensure food hygiene, health and safety regulations are met and correct food preparation procedures are always adhered to.
- Regulate working hours and up-skill the staff so that you can delegate responsibilities in the knowledge that all tasks will be performed efficiently, safely and to a high standard.

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- Maintain a professional relationship with staff and players that is underpinned by your willingness to aid performance. Given the close interaction of many of the departments at the football club, you must have an approachable attitude and shows willingness to work as part of the wider team.

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

- Provide food and beverages of the highest nutritional value possible, showing understanding of the nutritional breakdowns.
- 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 and exciting menus in line with our nutritional philosophy. Dishes must be developed to complement the training demands.
- Whilst consistency must be maintained throughout the season, monotony must be avoided through imagination, execution and variety.
- Seek feedback from players and staff in order to evaluate food services and menus.
- In conjunction with the catering staff at the Blackburn Rovers, help ensure quality meals in preparation for and recovery after home matches.
- Control stock-check, ordering and replenishment whilst working to an annual budget and ensuring financial performance.
- Along with the Club Doctor/Performance coach/Head of catering help deliver educational sessions from time to time which help players develop cooking skills or a basic understanding of food hygiene.
- 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
- The Performance Chef will manage all kitchen personnel, providing a professional working environment for all staff. Ensure all team members are working towards the same standards and that both the kitchens remain clean and tidy.
- Accompany the first team on away trips both domestically and internationally as required

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.

- Delivery of high quality, performance focused nutrition
- Menu innovation and seasonal planning
- Operational excellence and kitchen leadership
- Stakeholder engagement and education
- Resource, budget and quality control

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

- Hold relevant catering industry qualifications
- Experience of previously delivering catering in high level sport
- Previous experience of catering for professional sport teams
- Strong people management skills with the ability to lead and instruct a team
- Good communication skills and ability to build rapport with staff and athletes
- Ability to work well under pressure and remain calm
- Highly motivated to continually drive standards of self and the team
- A creative flair in the kitchen and a passion for creating outstanding flavoursome dishes
- Knowledge of performance nutrition
- Passion to drive to continually develop and seek improvement
- To adhere and communicate the Club's brand values to stakeholders whenever the opportunity arises.

8. Management Approval – To be completed by document owner

Version	1	Date	
Document Owner			

9. Employee Approval – To be completed by employee

Employee Name		Date	
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