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**Wolverhampton Wanderers Academy**

**Job Advert**

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| **Position:**  | Executive Performance Head Chef  |
| **Employer:**  | Wolverhampton Wanderers  |
| **Responsible to:**  | Head of Performance Nutritionand VCP General Catering Manager  |
| **Responsible for:** **Closing Date:** **Interviewing:**  | Performance Sous chef, Chef de partie and Kitchen Assistants18th May – 5pmWeek commencing 21st May  |
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Venue Catering Partner are looking for a full-time Executive Performance Head Chef to work at Wolverhampton Wanderers responsible for all food production across the training ground covering First Team, U23s and staff.

**MAIN ROLE**

Working closely with the Head of Performance Nutrition and the Sport Science team developing performance menus, food purchase specifications, supervising catering staff and developing and monitoring food and headcount budget for the department. The role will be working in collaboration with the Head of Performance Nutrition and Performance Staff to ensure a focus on performance catering maintaining the highest possible food quality and service standards. This full-time role will require a flexible approach to working hours as there will be the requirement to work evenings and weekends to support the needs of the team. The successful applicant will be required to travel to 1st Team away fixtures and work with chefs at hotels to ensure food is cooked and presented to highest standards

**DUTIES**

* To work in collaboration with the Head of Performance Nutrition to plan innovative and performance focussed menus for First Team and U23s.
* To work closely with VCP General Catering Manager to ensure service and standards are of the highest level.
* Scheduling and coordinating the work of Chefs and kitchen assistants to ensure that food preparation is in line with defined performance and nutritional requirements and within budget.
* To ensure food standards and costs agreed with the General Catering Manager are consistently achieved and maintained liaising with contacts to ensure best prices and deals available.
* Management of the kitchen and Front of House rota, including a monthly rota process with home and away fixtures for all first team matches.
* Oversee the whole canteen operation in conjunction with the General Catering Manager
* To communicate effectively to ensure best practice from kitchen to front of house service.
* To attend and contribute to performance meetings as directed by the First Team and Head of Sports Science.
* Approving the purchase of products and other necessary food supplies working within the set budget.
* Sourcing local high-quality produce befitting a high performance team.
* Working alongside the Nutritionist to create innovative recipes to meet specific sport nutrition requirements
* Ensuring that high standards of cleanliness and safety are maintained throughout all areas of the kitchen at all times.
* Establishing controls to minimise food and supply waste.
* To ensure equipment and food temperature readings are taken and recorded on a daily basis.
* Overseeing the preparation, cooking and service arrangements and to take responsibility for the smooth and efficient running of whole kitchen as appropriate
* Checking quality, taste and texture of food being presented.
* Developing performance recipes in collaboration with the Head of Nutrition ensuring high quality and exercising portion control for all items served
* Preparing necessary data for applicable parts of the budget, projects annual food, labour and other costs and monitoring actual financial results.
* Attending facility, nutrition and management team meetings
* To carry out food safety risk assessments, the food safety management system and effective controls, at identified critical points and throughout the food handling process by working closely with the Health and Safety Manager.
* Ensuring all kitchen members are adequately trained to perform their duties to the required standard and ensuring that all members of staff are fully aware of their responsibilities under Food Hygiene and Health and Safety legislation.
* To ensure food production and quality are in-line with HACCP and EHO regulations
* Maintaining and rotating appropriate stock levels with an aim to providing high standards.
* Ensuring delivery notes are checked against requisitions and any identified discrepancies are reported to the supplier.
* Responsible for undertaking performance reviews as and when required for the kitchen team and monitoring all performance objectives for staff.
* Setting a clear vision for the performance kitchen, defining success and clear objectives.
* To act as a positive ambassador for the business and to show commitment to company values in all aspects of your role.
* Providing and/or developing cooking training for First Team and U23s squads.
* Providing catering on the Team coach to staff and players during away travel which is delivered to the highest standards.
* To complete any other reasonable request by GM, VCP Partners and the Club

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| **Qualifications** | **Essential** | **Desirable** |
| BTEC HND in Professional Cookery or BTEC HNC in Cookery or Hospitality Catering working towards a HND  | **✓** |  |
| Level 3 or above Food Hygiene Certificate | **✓** |  |
| Degree or Diploma in Sport Nutrition |  |  **✓** |
| Relevant qualification in Health & Safety  |  |  **✓** |
| **Experience** |  |  |
| Evidence of continual professional development and a desire to increase sport nutrition knowledge  | **✓** |  |
| Minimum of 5 years relevant experience of working in professional sport  | **✓** |  |
| Travelling away both domestically and internationally | **✓** |  |
| Working with external chefs to ensure catering delivered to the highest standards | **✓** |  |
| Working in a Michelin star restaurant  |  | **✓** |

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| **Skills and Qualities**  | **Essential** | **Desirable** |
| Excellent organisational skills | **✓** |  |
| Ability to work under pressure | **✓** |  |
| Attention to detail and the ability to identify and solve problems | **✓** |  |
| Excellent leadership and personnel management skills | **✓** |  |
| The ability to communicate concisely, assertively and effectively and at all levels of the organisation | **✓** |  |
| Ability to work flexibly including evenings and weekends | **✓** |  |
| Ability to prioritise between conflicting demands | **✓** |  |

For any further information please contact HR at hr@wolves.co.uk

To formally apply, please complete the application pack and submit to:

HR, Wolverhampton Wanderers, Molineux Stadium, Waterloo Road, Wolverhampton, WV1 4QR or by email to hr@wolves.co.uk

As part of our commitment to providing a safe environment for children and adults at risk you will be asked during the recruitment process, to obtain a check from the Disclosure & Barring Service.

Wolverhampton Wanderers Football Club is an Equal Opportunities Employer