



**Wolverhampton Wanderers Academy**

**Job Advert**

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| **Position:** | Performance Sous Chef |
| **Employer:**  **Location:** | Venue Catering Partner working at Wolverhampton Wanderers  Sir Jack Hayward Training Ground |
| **Responsible to:** | Head Performance Chef and General VCP Catering Manager |
| **Closing Date:**  **Interviewing:** | 18th May – 5pm  Week commencing 21st May |
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Venue Catering Partner are looking for a full-time Performance Sous Chef to work at Wolverhampton Wanderers to assist in the delivery of catering support services which provide competitive advantages to the First Team and U23 teams.

**MAIN ROLE**

To work with the Head Performance Chef for all food production across the training ground covering First Team, U23s and staff. Assisting in the development of performance menu and developing food purchase specifications alongside the Head Performance Chef and Head of Performance Nutrition. 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 facility. The successful applicant may on occasions be required to travel to 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 and Head Performance Chef to assist with planning innovative and performance focussed menus for the First Team and U23s.
* To assist in building a team to take the business forward through continuously assessing the performance of staff in order to establish training needs and development potential.
* To be pro-active in team building with management to ensure smooth running of unit.
* To assist in producing a costed rota for chefs and kitchen porters in accordance to business demands and change as required.
* In the absence of the Head Performance Chef to oversee the whole canteen operation in conjunction with the General Catering Manager, production of the kitchen and Front of House rota
* To ensure training is carried out to meet the needs of the business, and to improve the team’s performance as identified and requirements of the Company training policy.
* To communicate effectively to ensure best practice from kitchen to front of house service.
* To assist the Head Performance Chef in sourcing local high-quality produce befitting a high performance culture.
* Assisting the Head Performance Chef with creating innovative recipes to meet specific sport nutrition requirements.
* Ensuring high standards of cleanliness and safety are maintained throughout all areas of the kitchen at all times.
* Supporting the Head Performance Chef with the establishment of controls to minimise food and supply waste.
* Aiding the development of performance recipes in collaboration with the Head Performance Chef and Head of Nutrition which will ensure high quality and portion control for all items served.
* 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. This will include ensuring the kitchen area complies with Food Hygiene Regulations and Health and Safety Act.
* To ensure food production and quality are in line with HACCP and EHO regulations.
* Assisting with the maintenance and rotation of 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.
* Assist the Head Performance Chef in providing and/or developing cooking training programme for first team and U23s squads.
* To be able to lead and manage the team's catering requirements in the absence of the Head Performance Chef
* To act as a positive ambassador for the business.
* To complete any other reasonable request by Line Managers, 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 | **✓** |  |
| 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 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