



Job Description: Academy Chef

Job Title	Academy Chef
Department	Academy
Key Contacts Internal	Reports to Academy Manager, Academy Operations Manager and Lead Coaches
Key Contacts External	Suppliers, Stevenage Borough Council Environmental Health Team
Location / Requirements	Based at Stevenage Football Club's Academy Training Ground, Shephalbury Sports Academy Stevenage, Herts, SG2 8NP, with occasional duties at the Clubs Stadium and Academy. Due to the nature of the post, evening and weekend work maybe occasionally be required based around the Club's youth team timetable.
Hours/ Remuneration	16 hours per week - Remuneration commensurate with skills and experience. Working hours: Monday / Tuesday / Thursday / Friday – 10am – 2pm
Job Purpose	To design and freshly prepare healthy lunch options for Players, Management and Staff on each training day, as well a pre-prepared pre-match food for matches (when required). Always ensuring meal options are designed to maximize the performance and development of the players.
Duties and Responsibilities	<ul style="list-style-type: none"> - To work closely with the Academy Head of Sports Science & First Team Physiotherapist to design freshly prepared healthy Lunch options for Players, Management and Staff on each training day. - Order produce and ingredients to a set budget. - Clean and maintain kitchen and dining areas daily. - Undertake a monthly "deep clean" of kitchen & dining areas. - To cater to individual player requirements including all relevant food allergens and nutritional supplementations. - Additional duties as required by the Academy staff. - To ensure all relevant food hygiene and handling qualifications remain up to date. - To adhere to all policies and procedures including health and safety regulations, sanitation, and food hygiene. - Compliance and enforcement of all COVID – 19 regulations within the kitchen.



Personal Specification: Academy Chef

Qualifications	Essential	Desirable
Valid full (UK) driver's licence		✓
Advanced DBS Disclosure		✓
Emergency first aid certificate		✓
Basic Food Hygiene Certificate	✓	
Skills, Knowledge & Experience		
Previous experience of cooking for groups of up to 30 people.	✓	
Performance based cooking experience		✓
Proven track record to work without supervision	✓	
Knowledge and experience of working to and implementing food hygiene regulations	✓	
Experience of working in a professional sports club		✓
Strong organisational skills	✓	
Excellent communication skills	✓	
Accurate timekeeping skills	✓	
Attitude / Behaviours / Personal Qualities		
Takes responsibility for ensuring a high quality of work	✓	
A genuine team player who will support and motivate other members of the team	✓	
An adaptive individual who can cope well in high pressure situations	✓	
A proven ability to multi task	✓	
Hardworking and enthusiastic	✓	
Understands the importance of confidentiality and integrity at all times	✓	



STEVENAGE FOOTBALL CLUB

Stevenage FC Ltd
The Lamex Stadium
Stevenage
Herts, SG2 8RH
01438 223223

www.stevenagefc.com | www.borotickets.co.uk | info@stevenagefc.com

Application Process: Academy Chef

Application Instructions	<p>Interested applicants should write to or email to the Club outlining their suitability for the role in the form of a Cover Letter and submit a copy of their C.V.</p> <p>Application Postal Address: Stevenage Football Club, The Lamex Stadium, Broadhall Way, Stevenage, Herts, SG2 8RH</p> <p>Email Applications to: jordeng@stevenagefc.com</p>
Application Deadline	Friday 11 th March 2022
Interview Date	<p>Week Commencing 14th March 2022</p> <p>All applicants invited for interview shall be required to produce a weekly sample menu at first stage interview in line with set performance criteria. Final stage candidates will be required to undertake a taster day and prepare two meals from their sample menu.</p>
Role Start Date	April 2022
Employability Statement	<p>Stevenage Football Club is committed to being an equal opportunities provider and welcomes applicants from all members of the community. Should you require assistance with your application please contact the Club in advance of your submission.</p>