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| Position: | Sous Chef – Nottingham Greyhounds |
| Reporting to: | Head of Catering |
| Contract type: | Permanent – Full Time |
| Hours of work: | 40 hours, 5 days out of 7 |

About the role

This role's aim is to manage the back of house food-led catering operation of Nottingham Greyhound Stadium. You will organize and supervise all kitchen and snack bar operations across your site, maintaining high food quality and complying with hygiene regulations. Controlling costs in general and maintaining good staff relations as well as maintaining all legal and company health, safety & HACCP standards, with the support of the Head of Catering.

The remit will encompass all food preparation across your site.

Key responsibilities for the role will include

- Liaise closely with the Head of Catering regarding revenue budgets and cost targets.
- Ensure targets are met and provide explanations for deviancies.
- To purchase within agreed parameters, ensuring the budgeted food GP is achieved & nominated spend targets met.
- To oversee and maintain the Indicator catering platform, ensuring it is utilised fully, monitoring unit spends, finance reporting, stock takes, menu planning & allergens alongside Head of Catering.
- To adhere to the Company Food Safety Management System across all areas within remit.
- To ensure all menu planning and specs set by the Head of Catering are correctly replicated across all areas within remit.
- Coordinate stock takes as required in absence of Head of Catering.
- Develop and implement strategies for procuring, storing, and distributing goods or services and maintaining stock levels under the guidance of the Head of Catering.
- To collect and view the week's function sheets for racing and non-racing to planning the kitchen's time and resources.
- Ordering of the food, chemical and disposable stock for multi outlets when needed.
- Managing the site preparation of food and the service.
- Preparing and Cooking of foods during race day events and any non-race day events.
- Supervising the cleaning down of the kitchen and snack bar.
- Instructing both permanent and casual kitchen staff in the correct Health & Safety and food safety procedures.
- Ensure all EHO food safety and production requirements are met and maintained to current standards. To collate all HACCP documentation from all units within remit and to ensure correctly followed, documented & stored. To ensure temperature controls are monitored, recorded & checked.



- Ensure quality control at all times throughout production process from raw material to ready plated end product.
- Control portion size and waste factors at all times, directly influencing GP.
- To ensure a safe working environment at all times.
- Observe, maintain and drive all Health & Safety and Hygiene policies.
- Maintain good communication between Kitchen and other departments.
- In liaison with the Head of Catering to arrange training for staff as appropriate.
- Coordinating and assisting with technical training and overall competency to management and employees with regards to the operational aspects of the food safety program, pest control, environmental, operational methods and personnel practices, and maintenance for food safety and hygiene /cleaning practices.
- To liaise with Local Authority Inspectors and enforcement officials as required.
- Manage the Kitchen staff rota across all units in remit in absence of Head of Catering. Ensuring set cost targets are met.
- Allocate daily workload appropriately to staff, maintaining effectiveness and operational control. Including record absence/sickness of all direct reports.
- Future nutrition law changes & allergen changes, getting the company ready for change. Ensuring allergen information is displayed correctly.

Key Performance Indicators

- Driving Food Spend per head across Racing and Non-racing.
- Controlling set Food Margins
- All EHO food safety and production requirements are met and maintained to current standards.
- Collation of all HACCP documentation from all units within remit and to ensure correctly followed, documented & stored.
- Temperature controls are monitored, recorded & checked.
- Maintain service levels to the highest standard.
- Customer Experience

Qualifications

- Level 4 Food Management in food Safety preferred, Level 3 minimum.
- Level 3 HACCP (Desirable)
- Allergens qualification
- First Aid (Desirable)

Essential Skills & Experience

- Experience as a Chef de Partie in high quality, fast paced operation
- Strong understanding in HACCP, Nutrition & Allergens
- Good understanding of purchasing systems, technical packages & I.T.
- Strong leadership skills.
- Excellent communicator



- Passionate about the kitchen environment and about our product
- Works well under pressure. Organised systematic and process driven

Other

To comply with all Health and Safety procedures associated with the department at all times. This relates to:

- Standards and procedures of correct working practices
- The compliance of associated risk assessments
- COSHH regulations
- Use of Personal Protective Equipment

To control wastage and operate according to the Companies environment policy with regard to:

- product control and waste minimisation
- proper care and maintenance of equipment to prolong its life
- using towels in appropriate quantity to minimise unnecessary laundering
- proper separation and disposal of cardboard, paper and glass in recycling bins
- minimising energy wastage by switching off unused lights, heating, PCs and equipment

To be an ambassador for ARC and for our site, taking personal responsibility for finding out about our product and services, and at all times striving to represent the Company in the most professional, courteous and efficient manner possible.

The above is not an exhaustive list of duties, and you will be expected to perform different tasks as necessitated by your changing role within the organisation and the overall business objectives of the organisation.

Signed by Employee..... Date.....

Signed by Line Manager..... Date.....