



## JOB DESCRIPTION

<b>Job title:</b>	Head Chef	<b>Contractual status:</b>	Permanent
<b>Reporting to:</b>	Hospitality Operations Manager	<b>Salary:</b>	Competitive

### Job Summary:

To be fully responsible for the food production at Turf Moor. Managing a brigade of full time and casual chefs to ensure guest satisfaction, working to agreed profit margins and always maintaining excellent hygiene in all areas.

### Roles and Responsibilities:

#### Head Chef

- Lead all food production at Burnley FC.
- Produce high quality food on matchdays and at other events with a focus on improving standards using creativity and keeping up with market trends.
- Ensure a five-star food hygiene standard is maintained at all times.
- Control food purchasing and menu production to ensure budgeted profit margins are achieved.
- Manage a brigade of full time and casual chefs, ensuring chefs are fully aware of the standards expected at all times.

#### General

- To be able to work flexible hours where the role of the job requires.
- To work towards agreed objectives.
- Comply with all Club policies.
- Promote the Burnley FC brand and ethos in a professional, strong, and positive manner.
- Work alongside other team members to support in other areas of the organisation as and when required to promote best practice.
- Hold a commitment to equality and diversity in the workplace.
- Willingness to attend training courses to enhance own professional development.
- Always demonstrate the Club's values.
- This job description is issued as a guideline to assist you in your duties and is not exhaustive. You may, on occasions, be required to undertake additional or other duties within the context of this job description.



PERSON SPECIFICATION		
CRITERIA	ESSENTIAL	DESIRABLE
QUALIFICATIONS	<ul style="list-style-type: none"> <li>Level 3 Food hygiene certificate.</li> </ul>	
EXPERIENCE & SKILLS	<ul style="list-style-type: none"> <li>Exemplary culinary experience in a large-scale operation.</li> <li>Ability to produce large quantities of high-class hospitality meals in one session.</li> <li>Excellent customer service skills.</li> <li>Experience of planning menus.</li> </ul>	
PERSONAL QUALITIES	<ul style="list-style-type: none"> <li>Time management skills to be able to plan and regulate workload including the ability to prioritise demands and thrive under pressure.</li> <li>Excellent communication skills, both written and verbal.</li> <li>Access to transport for work purposes and to travel to locations throughout the local area.</li> <li>Ability to work within a team and foster good working relationships.</li> <li>Meticulous standards.</li> <li>A friendly, positive 'can do' and courteous attitude.</li> <li>A commitment to the aims, vision, and values of Burnley FC.</li> <li>Highly motivated, determined, and conscientious.</li> <li>Enthusiasm, energy, and resilience.</li> <li>An organised and efficient approach to work.</li> <li>Flexible, helpful, and responsive.</li> </ul>	<ul style="list-style-type: none"> <li>A positive attitude towards professional development and their own learning.</li> </ul>