



## JOB OPPORTUNITY – HEAD CHEF

Reporting to the General Catering Manager, you will be responsible for ensuring that the standard and quality of the food production and the hygiene within the department is maintained to the highest level at all times. You will also assist the General Catering Manager in the day-to-day running of the department and will manage Kitchen and Back of House staff as well as Matchday Casuals.

Your responsibilities will be to:

1. Control and direct the food preparation process in accordance with current food hygiene legislation.
2. Construct and cost menus in line with cost controls and budgets.
3. Ensure wastage is minimised by careful supervision of food preparation methods.
4. Ensure proper hygienic storage methods are utilised to prevent food loss and wastage.
5. Plan orders of food, equipment, disposables and chemicals according to identified shortages.
6. Arrange for repairs when necessary and ensure problems or defects are resolved swiftly.
7. Pay careful attention to the operating budgets of the department to ensure that costs are controlled to maintain the correct levels of spending.
8. Induct, train, develop and manage the performance of all staff so that they are aware of their duties and perform to the required standard.
9. Deal with employee relations issues fairly and promptly and give constructive feedback regularly.
10. Take the lead on health and safety requirements so that all staff are aware of and follow safe work practices at all times.
11. Deputise for the General Catering Manager.

You will have:

- Experience as a Head Chef in a large scale, public catering (ideally stadia or arenas) environment, with large volume high quality, corporate catering requirements
- Degree in Culinary science or equivalent
- Exceptional proven ability of kitchen management and high professional standards
- Knowledge of relevant Health & Safety legislation and requirements
- Full PC literacy
- Experience of leading, managing and motivating staff to achieve excellence in all that they do

You will also:

- Keep up-to-date with the latest culinary trends and optimized kitchen processes
- Work effectively with a wide range of stakeholders and clearly communicate ideas
- Negotiate and influence and make effective decisions
- Thrive in a fast paced, pressurised working environment, and have flexibility to deal with issues out of hours and at short notice.
- Have a strong customer service ethos, putting the customer at the forefront of what we do
- Be methodical, punctual, organised, with excellent attention to detail





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- Be well versed in resolving conflict in a constructive manner, solving problems and thinking on your feet.

Please note that you will be required to work on all home match days, as well as corporate events, and to work across all Club sites including the Stadium, Club offices, Training Ground.

Application is via CV with a one page covering letter to [jobs@nottinghamforest.co.uk](mailto:jobs@nottinghamforest.co.uk)

Closing Date: 21 November 2017



Nottingham Forest Football Club Limited is registered in England at The City Ground, Nottingham, NG2 5FJ  
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