



Head Chef **Derbyshire County Cricket Club**

Derbyshire County Cricket Club is recruiting a Head Chef to lead the administration, organisation and operation of the kitchens at The 3aaa County Ground.

The successful candidate help drive the Club's food offer forward, working alongside the Head of Catering & Event Operations, to deliver quality across the business in all aspects of food preparation and service, including, but not exclusively, food ordering, food preparation, kitchen administration, menu development and staffing.

The Head Chef will be logistically minded and have strong organisational skills, able to co-ordinate multi-site delivery to ensure consistency of service, that is right first time, with the same levels of focus on Food Safety as well as presentation and taste.

Role requirements are as follows;

- Plan and organise the preparation and cooking of food for functions and events ensuring that the company's reputation for quality is enhanced with customers and clients at all times
- Support the existing team in food production covering various Matchdays and Conference & Event Operation by providing advice, expertise and innovation, also working closely with the Front of House Team to ensure an equal working partnership between the two teams
- Be responsible for all aspects of food safety, HACCP, health and safety & COSHH maintaining a positive working relationship with the Local Authorities, including the local EHO
- Be responsible for ensuring function costs, including food & staff, are maintained within budgetary control
- Work alongside the Head of Catering & Event Operations to ensure that all DCCC events are planned, delivered and reviewed to meet all customer expectations in relation to food quality and presentation, as well as service delivery
- Ensure that working practises follow the Standard Operating Procedures (SOP's), conducting regular operational reviews to create training plans for both Culinary and Front of House Team members

- Be a pro-active team member, ensuring that the prescribed business needs are met, whilst developing on job skills through training within the Kitchen team
- You will have a good attention to detail and you will possess a strong passion for food, as well as customer service
- Alongside the Cricket Support Team, create Matchday Menus for the Players that meet both their nutritional needs whilst achieving budgetary requirements
- Ensure that in addition to customer satisfaction, legal compliance is maintained at all times
- To report any maintenance and repairs that may be required to the appropriate team for action
- Undertake any other duty deemed reasonable by your Manager
- Be aware and adhere to legal and company regulations relating to the following areas: Health & Safety at Work; Food Hygiene; Fire & Evacuation Procedures; Licensing Laws; Sales of Goods/Trading Standards
- Ensure all tasks requested by the Head of Catering & Event Ops / Members of the Leadership Team are carried out in line with company standards

Knowledge and Applied Skills;

- Current Food Hygiene Level 2 with ability to gain Level 3 with 6 months
- Minimum of 2 years' experience in working in a diverse, food based environment
- Ability to work under pressure within a constantly changing environment
- Have a good focus on attention to detail
- Have the ability to build working relationship with members of the team at all levels and across departments
- Proven experience in a role as Head Chef/Senior Sous Chef being able to demonstrate a track record of catering for large numbers but at the same time making the customer feel that their meal has been individually prepared for them
- Customer and Client Management skills
- Ability to prioritise, multitask, plan, operate and manage processes accurately whilst managing sizable variable teams and be comfortable with a logistically challenging venue
- Strong interpersonal communication skills

Desirable Skills and Experience;

- Experience of working within a multi-disciplinary environment.
- First Aid at Work
- Good knowledge of customer service practice and able to work to deadlines in a busy environment

Salary, Terms and Benefits

This is a full time role (35 hours per week) working 5 days out of 7 per week on a shift basis as per business requirements, including Bank Holidays, as required.

- Competitive salary
- 25 days holiday pro rata
- Company pension scheme
- Two complimentary tickets to every Derbyshire CCC match

Derbyshire County Cricket Club staff are entitled to 25 days paid annual leave (pro rata for part time staff) per annum, to be taken between January 1st and December 31st.

Up to 5 days of the annual leave allocation may be required if the Club operates a Christmas and New Year Closedown.

What you should do to apply:

Interested candidates should email an up to date CV and covering letter to jobs@derbyshireccc.com

Closing date for applications is 5pm on Thursday 26 October.