



Sous Chef – Baxter storey Cormack Park, Aberdeen Football Club

Job Title: Sous Chef

Reporting to: General Manager

Overall Objectives: To assist in the management of the kitchen operation and ensure the company's reputation for food quality is maintained at all times. To provide the highest possible standard of food to the 1st team and Development squad.

Specific Responsibilities:

- To ensure food production, standards, costs & menu planning are carried out in a timely fashion, as agreed with the General Manager.
- To carry out the smooth and efficient running of The Kitchen.
- Compiling food orders and developing new food concepts.
- To plan, prepare, cook and present food to the standards required by the company and the client.
- To ensure that the company's reputation for excellent food and service is enhanced with the client and customers.

Client Service:

- To ensure that customers are given a prompt and efficient service and expectations are consistently exceeded.
- To be customer focused at all times; approachable and quick to exceed expectations in fulfilling customer needs.
- To ensure all food is cooked, presented and served in line with company standards, using innovation in the method and style of presentation and food service.

People Management:

- To assess kitchen team performance and recognise training needs and potential as appropriate.
- To assist in the development of the kitchen team by empowering it, supporting it, encouraging it and maintaining an 'open door' policy.
- To motivate and lead by example, ensuring you and your team have fun at work and are proud of your efforts.
- To treat your team at location as you would expect to be treated.

Financial Management:

- To ensure all financial controls, costings, wastage and orders are met within the client budget.
- To ensure purchasing is made using nominated suppliers and a system for quality and credit controls is maintained.

Health & Safety, Food Safety, the Environment:

- To ensure that the kitchen meets statutory and company requirements of Health and Safety, Food Safety and environmental legislation and procedures.
- To ensure all equipment is well maintained and is in good working order.
- To ensure safe working practices are followed and equipment faults are reported to the Head Chef.
- To ensure that all company procedures and work instructions are fully understood and practised by all employees.
- To promote and encourage environmental improvement initiatives as appropriate within the business.

Additional Responsibilities:

- To take responsibility for contributing towards your own development with the guidance of the General Manager and attending training courses as identified.
- To show commitment to company values in all aspects of your role.
- To act as a positive ambassador for the business.
- To attend to any reasonable request made by the client or BaxterStorey Management.
- To Run the kitchen to the highest standard and best of your abilities
- To ensure privacy and maintain a strong relationship with Players and staff

Sous Chef - Person Specification

Criteria	Essential	Desirable
Attainments	<ul style="list-style-type: none"> • Good secondary education • NVQ qualification or equivalent • Excellent craft skills background • Successful progressive background in catering • Food Hygiene Certificate • Strong Supervisory experience • Ability to display a real passion for food and customer service 	<ul style="list-style-type: none"> • Successful progressive background in contract catering • Excellent contract catering background
General Intelligence	<ul style="list-style-type: none"> • Excellent organisational skills • Ability to plan ahead • Demonstrate analytical approach to problem solving • Ability to work on own initiative • Excellent communicator at all levels • Good numeracy skills 	<ul style="list-style-type: none"> • Professional training in presentation and negotiation skills • Exposure to financial training
Special Aptitudes	<ul style="list-style-type: none"> • Proficient at working with computers • Good delegation and influencing skills • Flair and innovative with menus and food presentation • Good negotiating skills • Effective at time management 	<ul style="list-style-type: none"> • Exposure to leadership or man management training skills
Disposition	<ul style="list-style-type: none"> • Smart clean appearance, high standard of personal hygiene • Confident, lively and outgoing personality • Approachable, friendly and cheerful • Respectful and able to gain respect 	<ul style="list-style-type: none"> • Keen to continue self development within current role and ambition for further promotion or growth