

FC UNITED JOB OPPORTUNITY: PART-TIME CHEF

FC United is an equal opportunities employer and positively encourages applications from suitably qualified and eligible candidates regardless of sex, race, disability, age, sexual orientation, gender reassignment, religion or belief, marital status, or pregnancy and maternity. We are committed to ensuring that all candidates for employment and voluntary roles at the Club are treated fairly, and that selection is based solely on the individual merits of candidates and on selection criteria relevant to the post.

OVERVIEW

FC United is one of the leading supporter-owned football clubs in the country, playing in the National League North and offering sports and community facilities from our iconic Broadhurst Park stadium site. We operate a function room which provides a range of food options on busy match days but is also available to rent for corporate functions, funerals, parties etc. We are also looking to expand our options for match day food in other parts of the stadium.

We are looking for an experienced Chef who can help us to develop and grow our food operation. This will currently be a part-time role but the opportunity is there to expand the number of hours offered in tandem with the success of the business.

JOB ROLE

Job Title:	Chef
Location:	Broadhurst Park, 310 Lightbowne Road, Manchester M40 0FJ
Responsible to:	CEO
Terms:	Permanent position. Minimum guaranteed 10 hours per week, additional hours available dependent on volume of business.
Salary:	£13.00 per hour

ROLE SUMMARY

To design menus and prepare good quality food for both matchday and other events

JOB DESCRIPTION

- Produce good quality food to a high standard.
- Support sales team with any enquiries
- Write and produce menus
- Manage food margins and GPs
- Receive and check deliveries

- Store and rotate all stock effectively.
- Record any wastage or stock loss.
- Regularly check all kitchen equipment and report any technical issues to the supplier.
- Storage and Security duties
- Key holder responsibilities.
- Kitchen Janitorial duties.
- Operations team support when needed.
- Function room, match day set up and close down support.
- Communication with clients, officials and third party agencies.
- Ensure all legal paperwork is updated and in place.
- Train any casual staff on kitchen procedures.

PERSON SPECIFICATION

Essential

Qualifications

- NVQ 1, 2, Food Preparation
- Advanced Food Hygiene Certificate
- Intermediate Food Hygiene Certificate
- Basic Food Hygiene Certificate
- Intermediate Health & Safety Certificate
- COSHH Certificate

Experience

- At least 12 months experience as sous chef

Knowledge

- Sound grasp of food legislations, GP yield and stock management, health and safety, cleaning standards and venue security.

Skills/Competencies

- Ability to produce a variety of dishes, within budget, to a high standard
- Ability to innovate and design alternative menu options
- Sound understanding of operation of kitchen equipment
- Stock management skills
- Teamworking and interpersonal skills, the ability to work well with people at all levels.
- Attention to detail and a well-organised approach to work.
- Ability to prioritise work and to work well under pressure.

APPLICATION PROCESS

Interested candidates should send:

- a copy of their current CV

Applications should be sent:

By post to: Viv Ware, Club & Company Secretary, FC United of Manchester, Broadhurst Park, 310 Lightbowne Road, Moston, Manchester M40 0FJ (Please mark envelope: In Confidence)

By email to vivware@fc-utd.co.uk

Deadline for applications is **5.00pm, Friday 17th February**

All applications will be acknowledged on receipt. Where necessary, a sift will be undertaken to shortlist candidates for interview. All applicants will be notified of the outcome of their application.

If you would like to discuss this opportunity further, please contact damianchadwick@fc-utd.co.uk

