

MARYLEBONE CRICKET CLUB (MCC)

JOB PROFILE

Job Title Pastry Sous Chef	Department Catering
Reporting to Head Pastry Chef	
Dimensions of Role Hours 40 hours per week, five days out of seven (Monday to Sunday).	
Key Purpose of Role <ul style="list-style-type: none"> ▪ To assist the Head Pastry Chef with achieving MCC targets, maintaining and delivering high food standards, budgets, health & hygiene, food safety and staffing. ▪ To deputise in the absence of the Head Pastry Chef to ensure that standards are maintained to the highest standards. 	
Key Tasks and Accountabilities <ul style="list-style-type: none"> ▪ Inputting new ideas and food styles to assist in maintaining customer satisfaction. ▪ Creating seasonal menus with the Head Pastry Chef. ▪ Completing food costings. ▪ Assisting with the maintenance of the health, hygiene and safety records, ensuring the highest standards of cleanliness are maintained within the kitchen. ▪ Communicating with the team to ensure they understand the parameters of the business through the Head Pastry Chef's objectives. ▪ Supervising kitchen staff and assisting with the development of the kitchen staff where appropriate. ▪ Ensuring attendance of all relevant training and development courses. ▪ Liaising with the Head Chef to ensure that all work is carried out efficiently and to the correct timescales. ▪ Training kitchen staff to the required standard. ▪ Carrying out any other reasonable request as directed. <p><i>This job profile is not an exhaustive or definitive list of all possible job responsibilities, tasks, and duties. The responsibilities, tasks and duties of the jobholder might differ from those outlined in the job profile and duties might be amended as the job evolves in light of the needs of the business and/or at the discretion of management.</i></p>	
Variations of job relating to Major Matches <ul style="list-style-type: none"> ▪ Ensure all kitchen teams are fully equipped to operate Major Match Days. ▪ Wearing of any required uniform. ▪ Any other duties as required whether in the Department or elsewhere around the Ground. ▪ Attend at all Major Matches with extended hours as appropriate. 	

Values and Behaviours

- Have a positive and proactive approach to all elements of the role.
- Take responsibility for own actions and outputs.
- Be respectful to all MCC employees, casual workers and visitors.
- Actively promote team work by supporting others and sharing knowledge.
- Deliver high quality work/service in a timely way.

Health and Safety

- Work in a safe manner at all times.
- Communicate necessary health and safety information to full time employees/casual staff/visitors/customers.
- Wear and use any required protective clothing.
- At all times be responsible for the safety of yourself and others through adherence to MCC (and legal) safety rules and procedures
- Be familiar with fire procedures and evacuation procedures and be prepared to operate when /if trained as Fire Warden.

Person Specifications, Skills & Qualifications

- Strong creative culinary skills and knowledge of Food & Beverage.
- Experience gained within a fine dining environment.
- Working knowledge and understanding of logistics and of large and/or multi-site operations, ideally will have worked at another sporting venue.
- Ambition, passion and enthusiasm towards work.
- Strong leadership skills.
- Experience of supervising or managing and developing a small team.
- Calm, self-motivated, open minded, innovative.
- Strong interpersonal skills.
- Customer service skills.
- Motivational skills to encourage excellence.
- Smart personal presentation.
- Good interpersonal and communication skills.
- Must hold Food Hygiene certificates Level 1 and 2.
- Flexible with working hours.

Written By Laura Crouch**Date** June 2016**Accepted by****Date**