MARYLEBONE CRICKET CLUB (MCC) JOB PROFILE

Sous Chef

Department: Catering
Reporting to: Head Chef
Contract: Permanent

DIMENSIONS OF ROLE

Hours: Five shifts of nine hours rostered between Monday to Sunday, including one hour unpaid lunch on each day worked; making a total of 40 working hours per week.

KEY PURPOSE OF ROLE

To assist Head Chef with achieving targets set by MCC on food standards, budgets, health & hygiene, food safety, staffing & training.

KEY TASKS AND ACCOUNTABILITIES

• In conjunction with the Head Chef, manage a team of both employees and casual workers.
• Maintain the high standard and presentation of food.
• Assume the role of Head Chef in their absence, as required.
• Assist in maintaining all legal health, hygiene and safety records.
• Support and encourage the development of the team to develop their creative styles and skills.
• Ensure that team building is effective to meet MCC requirements.
• Communicate with team to ensure they understand the parameters of the business.
• Attend all relevant training and development courses.
• Attend weekly Operation meetings.
• Communicate any food, equipment and logistic requirements to relevant managers.
• Responsible for receiving food deliveries, ensuring that products are correctly checked, stored, Delivery Notes checked/signed and passed on to relevant manager.
• Liaise with Head Chef to ensure that all work is carried out efficiently and to the correct timescales.
• Complete food recipe work with the Food Procurement Manager and Executive Sous Chef.
• Keep up to date with office duties.
• Work with the senior kitchen team to produce seasonal menus.

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.

VARIATIONS OF JOB RELATING TO MAJOR MATCHES

• Attendance at all major match days, including weekends.
• Any other duties as required whether in the Department or elsewhere around the Ground.

VALUES AND BEHAVIOURS

SMART
• We make informed decisions
• We cut out inefficiency and complexity
• We ensure that everything we do looks, sounds and feels high quality

ATTENTIVE
• We are welcoming hosts to people of all cultures and backgrounds
• We pride ourselves on impeccable manners
• We work with other organisations for the good of the game
GENERAL

- We set our own high standards
- We constantly seek out better ways of working
- We encourage people to be imaginative in their work

HEALTH AND SAFETY

- At all times be responsible for the safety of yourself and others through adherence to MCC (and legal) safety rules and procedures.
- To report any unsafe practices, equipment or circumstances as appropriate.
- Comply fully with relevant security policies and procedures.
- Be familiar with fire procedures and evacuation procedures and be prepared to operate when/if trained as a Fire Warden.

PERSON SPECIFICATIONS, SKILLS AND QUALIFICATIONS

Essential

- Food Safety Level 3
- NVQ Level 3 in Food Hygiene
- Experience in managing a team in a fast-paced kitchen environment
- Strong culinary skills and knowledge of food and beverage requirements
- Ability to remain calm under pressure and able to meet set deadlines
- Strong interpersonal skills
- Culinary skills and knowledge of food and beverage
- Good understanding of food ordering, costing and stock control
- Good understanding of logistics and working of multi-site operation
- Excellent customer service skills
- Smart personal presentation
- Computer skills

Written by: James De Groot and Karl Pearce

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Accepted by: 

Date: