



Sous Chef

Department	Hospitality and Catering
Job Title	Sous Chef
Salary	Competitive Salary
Contract type	Full Time and Part Time
Hours	40 hours/ 20 hours The candidate will be required to have a flexible approach to working hours, including match days, events, evenings, weekends, and such hours as necessary
Responsible for	NA
Responsible to	Head Chef/Catering Manager
Locations	Gillingham FC
Regular working hours	TBC The post hold is to expect regular weekends & unsocial hours as part of an irregular working pattern. Annual leave is strictly restricted within key days.

Purpose of the post

Gillingham FC is looking for a creative, passionate full and part time Sous Chefs to join us in the reopening of our stadium and play a crucial part in creating and implementing the catering aspect of our operations moving forward, within our catering team. The successful applicant must be able to work flexible hours including evenings and weekends. The job will involve the planning, preparation and serving of food to players, staff, the GFC school students/staff and for internal and external events across several areas e.g. The Factory Pub/Restaurant, The GFC School, Staff/Players Canteen in addition to match days. The ideal candidate will have the ability to work on their own as well as in a team, set up and close the kitchen, as well as run the kitchen in the absence of the head chef.

Duties are included but not limited to:

- To be able to produce quality food under pressure and maintain all health and safety aspects.
- Clean and maintain kitchen and dining areas daily
- Undertake a monthly “deep clean” of kitchen & dining areas
- Responsible, smart, and energetic to work as part of a team or alone.

- Engender good staff, customer and client relations at all times.
- To ensure that all systems and procedures in the Health and Safety manuals are maintained at all times.
- To be accountable to the planning and delivery of the catering for events e.g., Christmas, Tribute Nights etc.
- To support the whole management team in all areas of the operation.

In addition to your normal duties, you may be required to undertake other duties from time to time as requested by the Head Chef or Operations Manager

To become a successful applicant, you need to have:

- Minimum of 2-3 years experience in similar role within catering/banqueting environment
- Minimum of NVQ Level 2. Level 3 would be preferable or a City and Guilds certificate.
- A Health and Hygiene certificate. (Level 2-3)
- Good people management
- Good communication skills
- Good hygiene practices
- Good motivation and planning skills