

THE BRIDGE

20 Grainsborough Street, Sudbury

The Bridge Project Sudbury Hospitality Chef Job Advert and Description

August 2021

Advert Closing Date: 20/08/2021

Line Manager: Adam Gilders, Catering and Hospitality Project Manager, Sudbury AFC Football Club.

Salary: £9.50ph.

Hours: On average 36 hours per week. Working on a 2-weekly rota with alternate weekends and 2 evening shifts bi-weekly on a Tuesday and Thursday. Subject to change due to Football match game requirements.

Location of work: AFC Sudbury, Brundon Ln, Sudbury CO10 7HN.

Contract: Permanent.

Anticipated Start date: ASAP.

About the Bridge Project:

The Bridge Project is a dynamic charity with the primary purpose of assisting disadvantaged adults within the local community of Sudbury. We are a unique food-focussed social enterprise where hospitality and community are at the heart of what we provide, which is built on an ethos of sharing and inclusivity.

Job Purpose:

We are recruiting for a Hospitality Chef to join our hospitality and catering team at AFC Sudbury. You will be required to prepare and cook food for a whole host of different football teams along with cooking and serving football supporters during matches including on evening and weekends. AFC Sudbury have an excellent Football Academy, and part of the role will be cooking and preparing lunches for these students. We are looking for a motivated individual who will deliver quality food and be a champion of high standards. All food is prepared fresh on the premises. You will also assist with cleaning and organisation of kitchen and equipment.

Duties and Responsibilities:

- Manage daily work plan and work in accordance with our hospitality obligation to AFC Sudbury.
- Ensure that all food cooking, preparation and presentation is of a high consistent standard.
- Stock control, quality and rotation.
- Full adherence to Health & Safety and Food Safety policies and procedures.

<u>Person Specification</u>	<u>Requirement</u>	<u>Essential</u>	<u>Desirable</u>
Qualifications	Clean full driving license	✓	
	An understanding of the main Health & Safety Regulations, including COSHH and risk assessment	✓	
	Level 2-4 Certificates in Safety in Food Hygiene		✓
Experience	Previous experience working in a similar catering role within a professional kitchen as a chef or cook	✓	
	Experience working in the voluntary, third sector		✓
	Working with vulnerable adults		✓
Skills & Abilities	Ability to act on own initiative, dealing with any unexpected problems that arise	✓	
	Ability to work within a team of varied individuals with a positive attitude	✓	
	Have high standards of customer service	✓	
	Committed to reducing food waste	✓	
	Willingness to engage in physical work as part of your daily job	✓	
Behavioural Competencies	Working with people:	✓	
	<ul style="list-style-type: none"> - communicates proactively - Adapts to the team and builds team spirit - Recognises and rewards the contribution of others - Supports and cares for others - Develops and openly communicates self-insight such as aware of own strengths and weaknesses 		
	Following instructions and procedures:	✓	
	<ul style="list-style-type: none"> - Appropriately follows instructions from others - Follows procedures and policies - Keeps to schedules - Demonstrates commitment to the organisation and values of the Bridge Project 		

- Sets appropriate standards of behaviour
- Complies with legal and safety regulations of the role

Delivering results and meeting customer expectations:

✓

- Focuses on customer needs and satisfaction
- Sets high standards for quality and quantity
- Monitors and maintains quality and productivity
- Works in a systematic and orderly way

Adapting and coping:

✓

- Works productively in a busy environment
- Maintains a positive outlook at work
- Handles criticism well and learns from it
- Adapts to changing circumstances

Planning and organising:

✓

- Manages time effectively
- Identifies and organised resources needed to accomplish tasks
- Plans activities in advance and takes account of possible changing circumstances

Job Application process:

1. Complete the attached application form which includes the provision for a supporting statement which will be assessed against the **qualifications, experience and skills** section of the person specification and attach you CV.
2. If you meet the criteria and are shortlisted, you will be invited via email to an interview for us to determine your suitability for the role and you will also be assessed on the **behavioural competencies**.
3. If you are successful at interview, you may be required to carry out a work trial assessment for a maximum of 2 hours and in accordance with our general and specific Covid-19 health and safety protocols which will be provided to you.

Any applicant successful at interview and provided with a conditional job offer will be subject to a basic Disclosure Barring Service (DBS) check.