



Role Specification

Trainee Chef

Job title	Trainee Chef
Location	Pompey Training Ground and Fratton park
Hours of work	Full time permanent, 37.5 h a week
Reports to	Performance Chef
Remuneration	£20,000
Key Dates	Interviews w/c 15 August 2022

Role summary

An exciting opportunity has arisen at our football training ground as we are looking to recruit a Trainee Chef to join our dedicated kitchen team.

The successful candidate will work alongside our Performance Chef and focus on delivering nutritious and healthy food. You will also assist with match day hospitality at Fratton Park with both prep days and event days as part of the wider hospitality team.

This is a predominantly daytime role, covering breakfast and lunch at the training ground (approx. 65 servings), serving our First and Under 18 Teams and coaching staff on a day-to-day basis.

Key Tasks

The ideal candidate will:

- Have previous experience working with in a high paced environment
- Assist with the preparation and cooking of sufficient food to provide to the agreed amount of players and staff with minimum wastage
- Assist the Performance Chef in the creation of menus for daily post-training lunch service so bring your innovative and nutritional ideas forward
- Assist the Performance Chef in providing nutritionally balanced food for teams on away day travel
- Contribute to the education of players nutrition at the training ground and deputise for the Performance Chef in their absence
- Support the Performance Chef with the reopening of the Pompey Health and Fitness Café and all associated tasks
- Be committed to maintaining high standards as part of a passionate team.

Requirements of the role:

- Level 2 NVQ or equivalent in hospitality and catering
- Food hygiene certificate
- Previous kitchen experience



Role Specification

Trainee Chef

- Experience working with fresh ingredients
- Knowledge of nutrition and healthy eating would be an advantage
- Able to work in a fast paced environment as part of a team and alone
- Excellent communication and organization skills
- Keen eye for attention to detail

What we offer:

- Full time permanent role, 37.5 hours per week
- 5 out of 7 days per week, with predominantly day work
- Salary £20,000 a year
- 23 days holiday
- Onsite parking
- Full on the job training provided
- Support with formal continued training and qualification
- Use of site facilities

How to apply

The Club will not consider applications via third parties.

To apply send your CV and cover letter to Lina Small – hr@pompeyfc.co.uk no later than 5 pm on 10 August 2022

Interviews will be held in Portsmouth in the week commencing 15 August 2022.

If you don't hear from us within 7 days of the closing date, please consider that your application was unsuccessful.

At Portsmouth Football Club we are committed to Equality, Diversity and Inclusion and we aim to build an accurate picture of the make-up for our talent pools. Therefore, we ask that you submit the information on the below link to ensure we are always attracting a broad and diverse range of exceptional talent from all areas of society. Responses are anonymous and the data gathered will be used to inform our future initiatives but filling in this form is voluntary

<https://forms.gle/H7NmjG95fgLSaWPD7>

General information

We're committed to diversity and inclusion and want people from all walks of life to apply for our vacancies. We will make reasonable adjustments throughout the recruitment process to



Role Specification

Trainee Chef

help you. If you need any support with your application, please get in touch with us. We are happy to help.

Safeguarding

Portsmouth Football Club is committed to the safeguarding and welfare of all children, young people and adults at risk and this is endorsed by the club's board. We are committed to ensuring that any club related activity will be in a safe environment where children, young people and adults at risk are protected from harm or abuse whilst under our care.

The club have a safer recruitment policy which sets out our practice to ensure all staff and volunteers are suitable to work with children, young people and adults at risk. As part of our safer recruitment policy we ask every successful candidate to give their consent for us to obtain two written references and to provide us with documentary proof of qualifications.

The successful candidate will also be subject to a DBS check along with completing a self-declaration form as part of the recruitment process.

Any offer of employment will be conditional on these requirements being satisfactory.