Job Description
First Team Performance Chef

Position:	**Department**:	**Reporting to**:
First team Performance Chef	Kitchen / First Team Performance	Head Chef & First Team Performance Nutritionist
Salary:	**Contract:**	**Hours per week:**
[TBC]	Permanent	37.5 hours – 5 days out of 7, including weekends, evenings and bank holidays as dictated by the football schedule

Job purpose:

To lead the First team food provision for MK Dons FC, designing and cooking performance and recovery-focused meals with the Performance Nutritionist that support player training, match performance and recovery. Working closely with the Performance Nutritionist, the Performance Chef will tailor individual meals to player dietary needs, allergies and performance or recovery goals. The role covers training ground, pre-match, match day and travel food provision, including travelling with the first team to away fixtures when requested. Leading the food provision from the on-site hotel kitchen, the Performance Chef will work alongside the hotel kitchen staff and lead the front of house team, setting standards for service. They will ensure all food is prepared, stored and cooked in line with HACCP regulations and allergen policy, and that all food safety requirements are met. The role will also create a welcoming dining environment and build a strong food culture around the first team.

Role Competencies:

Planning Timescales:

- Design and deliver performance and recovery-focused menus aligned to training cycles, the fixture schedule and match demands
- Plan and produce training ground, pre-match, match day and travel food provision, including snacks and recovery options
- Cook from raw ingredients for First team breakfast, lunch and recovery meals in the on-site hotel kitchen
- Plan around a changing fixture and training schedule, including weekends, evenings and bank holidays when required

Decision Making:

- Tailor individual meals to player dietary needs, allergies and performance or recovery goals, in agreement with the Performance Nutritionist
- Make day-to-day decisions on menus, service and staffing for the First team food provision

Impact & Influence:

- Work closely with the Performance Nutritionist to communicate the nutritional breakdown and purpose behind dishes
- Collaborate with the performance, medical and coaching staff to connect nutrition strategy with the kitchen
- Create a welcoming dining environment and build a strong food culture around the first team

Skill Level:

- Strong scratch-cooking skills with an understanding of a range of international flavours
- Working knowledge of performance nutrition, hydration, fuelling and recovery
- Comply with allergen policy and ensure all food is prepared, stored and cooked in line with HACCP regulations
- Ensure daily HACCP checks are completed and all health and safety, food safety and company policies are met

Communication:

- Engage confidently with players and staff during meal service to make sure their needs are met

- Good spoken and written communication
- Ability to use tablet based HACCP recording system
- Deliver occasional education sessions on cooking and nutrition to players

Budget Management:

- Control stock, ordering and budgets for the First team food provision
- Work within budgeted guidelines including waste management, portion control and production sheets
- Use seasonal produce where possible and minimise waste

Lead & Develop:

- Lead First team food provision from the on-site hotel kitchen, working alongside and with support from the hotel kitchen staff
- Lead and manage the front of house team, setting standards for service, food displays and buffet layouts
- Support the training and development of kitchen and front of house staff
- Delegate tasks to junior staff/agency where applicable

Operating Parameters:

- Travel with the first team for away fixtures when requested
- Close down kitchens at the end of shifts to a high standard
- Ensure all deliveries are put away promptly and stock is rotated in line with Food Policy
- Ensure all compliance and other training is up to date
- Any reasonable management request

Essential & Desirable Job Criteria:

Essential

- Relevant experience as a chef in a performance environment
- Minimum of 2 years' experience
- Working knowledge of performance nutrition, with the ability to translate guidance from the nutrition team into food that supports performance and recovery
- Experience delivering tailored meals for individual dietary needs and allergies
- NVQ Level 2 in Professional Cookery or equivalent
- Level 3 in food safety
- Good Understanding of COSHH
- Experience leading a team, ideally including front of house staff
- Excellent communication skills with the confidence to engage players and staff
- Ability to work under pressure and adapt to a changing fixture and training schedule
- Flexible to work weekends, evenings and bank holidays as dictated by the football schedule, and to travel with the team
- Good level of spoken English
- To ensure that equality, diversity and inclusion is maintained and developed across all programmes and areas of the business

Desirable

- NVQ Level 3 in Professional Cookery or equivalent
- Experience working in professional sport

Safeguarding - We are committed to safeguarding and protecting children and young people (CYP) and at-risk Adults (ARA) Our expectation is that you will fully accept your responsibility for the safety and welfare of all CYP and ARA by

being fully conversant with all our safeguarding policies and reporting anything that does not appear to be correct. The post maybe subject to an enhanced DBS check and yearly self-declarations.
Equality & Diversity – must be able to demonstrate that equality, diversity and inclusion will be maintained and developed across all programmes and areas of the business.

Competency Total:

Level