



<b>JOB TITLE</b>	Chef
<b>DEPARTMENT</b>	Operations/Nutrition-Human Performance
<b>REPORTS TO</b>	COO and cross-report to Head of Human Performance
<b>BASED</b>	Palma, de Mallorca
<b>CONTRACT SPECIFICATIONS</b>	Full-time

## WHY THIS ROLE IS IMPORTANT TO THE TEAM

The purpose of this role is to provide appropriate intake programs for INEOS Britannia Athletes & Shore Staff in the form of tasty, cooked meals for breakfast and lunch daily (plus dinner for late workers on occasion).

These meals will be prepared with the highest standard of hygiene, ingredients and nutrition composition to support the health of our elite athletes (guided by our Nutritionists) and shore operations personnel.

## MAIN RESPONSIBILITIES AND ACCOUNTABILITIES

- > Responsible for sourcing high-quality ingredients for meal preparation
- > Responsible for managing the cooking and eating environments to ensure high standards of hygiene and maintaining an appropriate performance environment
- > Responsible for designing menus to meet nutrition guidelines as assisted by the nutritionist
- > Responsible for delivery of nutritional supplement smoothies & juices as prescribed by the nutritionist
- > Responsible for preparation of breakfasts, snacks and lunch for on and off water operations.
- > Responsible for stock taking and budgets of food products

## CANDIDATE PROFILE

### SKILLS AND ATTRIBUTES

- > Able to organise the cooking and eating environment in training camps and races.
- > Able to work quickly and efficiently to provide meals on time and of high-quality
- > Able to adapt rapidly to changing needs and resources to meet the nutritional requirements of riders.
- > High level of organisation and ability to maintain accurate food records and recipes



- > Ability to communicate effectively with riders to explain menus and take on board requests

## EXPERIENCE AND KNOWLEDGE

- > Experience of leading a kitchen in a performance environment
- > Knowledge of the nutritional content of foods and meals
- > Experience of cooking for sports teams
- > Ability to work in with the restrictions of performance first ingredients

## EDUCATION, TRAINING, QUALIFICATIONS

- > Food preparation & cooking NVQ level 2 (or territory relevant hospitality and catering qualification)
- > Level 2 Food hygiene and safety certificate
- > **Must be fluent in English**