

Role:	Head Chef for the British America's Cup Team
Base:	INEOS Team UK Headquarters, The Camber, Portsmouth
Remuneration:	Approx. £50k dependent on experience
Benefits:	Private Health Care, Pension, Life Insurance

The team is looking for a dynamic and professional Head Chef to run a commercial kitchen and cater nutritious and healthy food for Sir Ben Ainslie and his British America's Cup Team and to travel with the Team to sailing events to cater for the Sailors, the Shore Crew and the Support Team.

The role will be a fixed term contract through to March 2021. This is a full time role for someone who can be flexible and manage their hours as some days will be longer followed by some shorter. We need a chef that will embed themselves in the team, source healthy ingredients to a budget and appreciate that everyone involved in the team has a single focus, to win the America's Cup and bring it home to Britain.

The responsibilities of the role are to;

- Work with the Team's Human Conditioning Coach to plan to provide nutritional meals to high performance sailing team members with specific dietary requirements.
- Cater lunch for up to 100 staff (with assistance).
- Cater breakfast for up to 20 sailing team members during sailing / training operations.
- Design Menus and procure food within a defined 'per plate' budget.
- Manage the Team HQ kitchen to a professional and clean standard, complying with all relevant HSE requirements and required certifications.
- Recruit, train and supervise casual staff
- Plan staff shifts and rotas.
- Maintain stock levels and order new supplies as required.
- Source fresh, seasonal ingredients from local and regional suppliers.
- Minimise energy and water consumption through efficient administration, equipment selection, usage and disposal, food storage, preparation and cooking.
- Monitor and manage waste produced from kitchen to minimise over quantity and maximise waste segregation
- Admin support will be provided by the team.
- Travel with the Team to feed the sailors at events and in Auckland.

Person Specification

- Level 2 & 3 Food Hygiene
- Head Cook/Head Chef experience
- Knowledge of food hygiene (including HACCP)
- Strong organisational and time management skills
- Staff management experience
- Financial, budgeting and stock-taking skills
- Be flexible/dynamic – scope to cater for Directors' meetings, on the water lunches and occasional large high-end functions

<u>Travel Requirements</u>	(current plan and subject to change)
2019	Portsmouth based
Jan 20 to Apr 20	Sardinia
May 20 to Jul 20	Portsmouth based
Aug 20	Newport, USA
Sep 20 to Mar 21	Auckland, NZ