

Sous Chef

Location: Plymouth Argyle Football Club

Contract: Full-Time, Permanent, 35 hours per week average over 5 days

Salary: £31,000 per annum

Join Our Team!

Plymouth Argyle Football Club is seeking an experienced and motivated **Sous Chef** to support the delivery of high-quality food services across all areas of the club. Working closely with the Head Chef and Kitchen manager, the Sous Chef will help oversee daily kitchen operations, ensuring exceptional food quality, consistency, and service for players, staff, supporters, hospitality guests, sponsors, and visitors.

The successful candidate will thrive in a fast-paced environment, demonstrate strong leadership skills, and contribute to creating a professional culinary operation that reflects the standards and ambitions of the football club.

The working hours will mostly be weekday daytime shifts with some evenings and weekends for events. The position offers excellent work life balance to the right candidate.

Key Responsibilities

Kitchen Operations

- Assist the Head Chef/KM in managing the day-to-day operation of the kitchen.
- Prepare, cook, and present food to the highest standards.
- Ensure all meals are delivered consistently, on time, and in accordance with club requirements.
- Support menu planning and development, including seasonal and matchday offerings.
- Take responsibility for kitchen operations in the absence of the Kitchen Manager.

Matchday & Hospitality Catering

- Support the planning and delivery of food services for matchdays, conferences, corporate hospitality, and special events.
- Ensure all hospitality catering meets agreed service standards and guest expectations.
- Coordinate food preparation and service during busy periods and high-attendance events.

Team Leadership

- Supervise and support chefs, kitchen assistants, and casual catering staff.
- Assist with staff training, development, and performance management.
- Promote a positive, professional, and collaborative working environment.

- Lead by example in maintaining high standards of food preparation and kitchen conduct.

Food Safety & Compliance

- Ensure compliance with all food hygiene, health and safety, and allergen regulations.
- Maintain accurate food safety records and documentation.
- Conduct regular checks to ensure cleanliness and safe working practices throughout the kitchen.
- Support audits and inspections as required.

Stock & Cost Control

- Assist with ordering, stock rotation, and inventory management.
- Minimise food waste and contribute to achieving budgetary targets.
- Monitor portion control and food costs to maximise efficiency.
- Support supplier relationships and product quality management.

About You

The ideal candidate will have:

Essential Criteria

- Previous experience as a Sous Chef in a high-volume kitchen.
- Strong knowledge of food preparation, kitchen management, and food safety practices.
- Experience leading and motivating kitchen teams.
- Excellent organisational and time-management skills.
- Ability to work effectively under pressure and meet tight deadlines.
- Food Safety Level 3 qualification or equivalent (In house training can be provided)
- Flexible approach to working hours, including evenings, weekends, and matchdays.

Desirable Criteria

- Experience within sports, stadium, hospitality, event, or conference catering.
- Knowledge of performance nutrition and athlete-focused meal preparation.
- Relevant professional culinary qualification.
- First Aid certification.

What We Offer

- Competitive salary and benefits package.
- Opportunity to work within a professional football environment.
- Training and career development opportunities.

- Access to club events and employee benefits.
- A supportive and ambitious team culture.

How to Apply

To apply, please submit your CV and a brief covering letter outlining your suitability for the role.

Plymouth Argyle football club is committed to creating an inclusive workplace and welcomes applications from candidates of all backgrounds. All appointments will be made on merit and in accordance with safer recruitment practices.

Be part of the team behind the team and help fuel success on and off the pitch.