AUBURN
Human Resources

Exec Performance Chef

Job Description

JOB INFORMATION

Job Code	BB53
Job Description Title	Exec Performance Chef
Pay Grade	CP11
Range Minimum	$62,390
33rd %	$76,940
Range Midpoint	$84,220
67th %	$91,500
Range Maximum	$106,060
Exemption Status	Exempt
Approved Date:	1/1/1900 12:00:00 AM
Legacy Date Last Edited	3/16/2022

JOB FAMILY AND FUNCTION

Job Family:	Campus Services
Job Function:	Campus Dining

JOB SUMMARY

Reporting to the Sports Dietitian, the Executive Performance Chef is responsible for the coordination and execution of the menu at the Wellness Kitchen, working in conjunction with contracted third party's operations manager and staff.

RESPONSIBILITIES

- Assists the vendor's staff in recipe creation to improve nutrient content to meet athlete needs. Creates menu and communicates with the vendor's staff on execution and implementation.
- Serves as a liaison between Wellness Kitchen and Athletics to assist with menu planning, budgeting, cost analysis, cycles, and all operational components of the Wellness Kitchen.
- Provides monthly and semester reports of student-athlete use by sport, meal period. Provides daily feedback and weekly written reports to the vendor & Athletics on whether service expectations are being met. Creates monthly surveys to distribute to student-athletes for feedback and evaluate results.
- Monitors lines during meal services to ensure quality of food (taste, appearance, consistency) is up to par and the lines are stocked continuously. Assists staff in kitchen during emergency times of need.
- Works with Athletics' facilities in developing and implementing a multi year facility maintenance and restoration plan.
- Serves as point of contact for all special events and use of the Board Room including team meals. Helps to create and plan specialty nights at the Wellness Kitchen including athlete guest chefs, and special holidays.
- Participates in continuing education relating to restaurant and food service management.
- May have sport responsibility including team education, performing dietary assessments, and counseling to student-athletes in the context of athletic performance and health. Creates and executes education sessions for athletes including taste tests and cooking demos.
- May perform and analyze body composition assessments of student-athletes. Provides medical nutrition therapy, as needed, to help manage medical conditions, illness, injury and nutrition challenges to performance. May assist in development of nutrition policies and procedures.
- Recruits and interviews college interns to serve as chefs at the Wellness Kitchen during the year.
- Works in conjunction with athletic trainer, sport psychologist, strength and conditioning and team coaching staffs.
- Complies with all applicable National Collegiate Athletic Association (NCAA) and Southeastern Conference (SEC) regulations in the performance of job duties.

The responsibilities listed above show the typical duties for jobs in this classification. Actual tasks may differ depending on the department's needs. Other similar duties may be assigned with discretion of the supervisor. Not every duty will apply to every position, and the amount of time spent on each task can change based on department needs.

SUPERVISORY RESPONSIBILITIES

Supervisory Responsibility	May be responsible for training, assisting or assigning tasks to others. May provide input to performance reviews of other employees.

MINIMUM QUALIFICATIONS

To be eligible, an individual must meet all minimum requirements which are representative of the knowledge, skills, and abilities typically expected to be successful in the role. For education and experience, minimum requirements are listed on the top row below. If substitutions are available, they will be listed on subsequent rows and may only to be utilized when the candidate does not meet the minimum requirements.

MINIMUM EDUCATION & EXPERIENCE

Education Level	Focus of Education		Years of Experience	Focus of Experience	
Bachelor's Degree	In Culinary Nutrition, Culinary Arts, or related fields.	and	4 years of	Experience as a performance chef with at least 2 years of basic management experience in a sports organization food services. Experience with menu development, catering and banquet events is desired.	

MINIMUM KNOWLEDGE, SKILLS, & ABILITIES

Knowledge of Southeastern Conference (SEC), National Collegiate Athletic Association (NCAA) rules and regulations, and food safety procedures.	
Ability to ensure compliance with Aramark SAFE food, occupational and environmental safety polices in all culinary and kitchen operations.	
Strong understanding and implementation of food service quality and safety procedures.	
Ability to manage a food service operation, including compliance with safety and sanitation regulations.	
Must be able to handle the pressures of simultaneously coordinating a wide range of activities and recommend appropriate solutions to restaurant problems.	

MINIMUM LICENSES & CERTIFICATIONS

Licenses/Certifications	Licenses/Certification Details	Time Frame	Required/ Desired	
	ServSafe certified	Upon Hire	Required	And
REG DIET - Dietitian – Registered	Registered Dietitian (RD) or Registered Dietitian Nutritionist (RDN) credential desired, including ability to obtain licensure within the state of Alabama	within 180 Days	Required	And
	Must maintain continuing education in culinary arts and performance nutrition	Upon Hire	Required	

PHYSICAL DEMANDS & WORKING CONDITIONS

Physical Demands Category:	Other

PHYSICAL DEMANDS

Physical Demand	Never	Rarely	Occasionally	Frequently	Constantly	Weight
Standing					X	
Walking					X	
Sitting				X		
Lifting	X					
Climbing				X		
Stooping/ Kneeling/ Crouching					X	
Reaching					X	
Talking					X	
Hearing					X	
Repetitive Motions					X	
Eye/Hand/Foot Coordination					X	

WORKING ENVIRONMENT

Working Condition	Never	Rarely	Occasionally	Frequently	Constantly
Extreme cold					X
Extreme heat					X
Humidity					X
Wet					X
Noise					X
Hazards					X
Temperature Change					X
Atmospheric Conditions					X
Vibration					X

Vision Requirements:

Ability to see information in print and/or electronically.