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## Auburn University Job Description

Job Title: **Exec Performance Chef**

Job Family: No Family

Job Code: **BB53**

Grade CP11 \$54,900 - \$93,300

FLSA status: Exempt

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### 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.

### Essential Functions

1. 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.
2. 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.
3. 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.
4. 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.
5. Works with Athletics' facilities in developing and implementing a multi year facility maintenance and restoration plan.
6. 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.
7. Participates in continuing education relating to restaurant and food service management.
8. 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.
9. 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.
10. Recruits and interviews college interns to serve as chefs at the Wellness Kitchen during the year.
11. Works in conjunction with athletic trainer, sport psychologist, strength and conditioning and team coaching staffs.
12. Complies with all applicable National Collegiate Athletic Association (NCAA) and Southeastern Conference (SEC) regulations in the performance of job duties.

### Supervisory Responsibility

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

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*The above essential functions are representative of major duties of positions in this job classification. Specific duties and*

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## **Auburn University Job Description**

*The above essential functions are representative of major duties of positions in this job classification. Specific duties and responsibilities may vary based upon departmental needs. Other duties may be assigned similar to the above consistent with the knowledge, skills and abilities required for the job. Not all of the duties may be assigned to a position.*



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### Minimum Required Education and Experience

	<u>Minimum</u>	<u>Focus of Education/Experience</u>
<b>Education</b>	Four-year college degree	Degree in Culinary Nutrition, Culinary Arts, or related fields.
<b>Experience (yrs.)</b>	4	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.

#### **Substitutions allowed for Education:**

Indicated education is required; no substitutions allowed.

#### **Substitutions allowed for Experience:**

Indicated experience is required; no substitutions allowed.

#### **Minimum Required Knowledge**

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.

#### **Certification or Licensure Requirements**

ServSafe certified required. Registered Dietitian (RD) or Registered Dietitian Nutritionist (RDN) credential desired, including ability to obtain licensure within the state of Alabama within 180 days of date of hire.

Must maintain continuing education in culinary arts and performance nutrition once hired.

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### Physical Requirements/ADA

Frequent heavy or intense physical requirements, combined with exposure to a number of disagreeable elements, such as heat, cold, noise, dust, dirt, chemicals. Injury may require professional treatment or hospitalization. Constant precautions required.

Externally imposed deadlines; set or revised on short notice; frequent shifts in priority; numerous interruptions requiring immediate attention; unusual pressure on a daily basis due to accountability for success for major projects or areas of operation.

Job frequently requires standing, walking, sitting, reaching, climbing or balancing, stooping/kneeling/crouching/crawling, talking, hearing, handling objects with hands, and lifting more than 100 pounds.

Job occasionally requires .

Vision requirements: Ability to see information in print and/or electronically.

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Date: 3/16/2022

