



York City Football Club | Training Ground Chef Job Description

York City Football Club is seeking a dedicated and highly skilled Training Ground Chef to lead the daily food provision for our First Team and Youth Team. This is a key role within our high-performance environment, ensuring our players receive exceptional, nutritionally aligned meals that support preparation, performance and recovery.

Working closely with the club's Sports Science team, the Training Ground Chef will design, prepare and deliver performance-focused menus that meet the nutritional demands of elite footballers. The role requires flexibility, professionalism and the ability to operate in a fast-paced, evolving schedule, including occasional evenings and weekends.

Salary

£25,000 - £30,000 starting salary dependent upon experience.

Hours

Full-time, permanent contract.

Closing Date

12th June 2026

How to apply

Please send your CV and covering letter, outlining how you meet the person specification and why you want to be part of what we do to enquiries@yorkcityfootballclub.co.uk

Key Responsibilities

- Develop innovative, performance-driven menus in collaboration with the Performance Nutritionist.
- Create recipes aligned with nutritional guidelines and individual player needs.
- Produce high-quality meals for approximately 40-50 covers daily, typically across two sittings.
- Prepare takeaway meals for players and staff when required.
- Cater for allergies, intolerances and personalised dietary requirements.
- Source high-quality local produce while maintaining cost control and portion discipline.
- Maintain exceptional standards of cleanliness, hygiene and kitchen safety.
- Implement waste-minimisation processes and stock-rotation systems.
- Complete daily food temperature checks and ensure all documentation is accurate.

York City FC

LNER Community Stadium | Kathryn Avenue | York | YO32 9AF

Phone: 01904 624447

E-Mail: enquiries@yorkcityfootballclub.co.uk

Website: www.yorkcityfootballclub.co.uk

Registered in England: 04689338

VAT Registration Number: 809336031



- Support the club's food safety management system and HACCP compliance.
- Check deliveries, manage suppliers and ensure best-value purchasing.
- Attend relevant staff meetings and contribute to the wider performance environment.

Essential Credentials

- BTEC HND/HNC in Professional Cookery or Hospitality Catering.
- Level 3 Food Hygiene Certificate.
- Experience working within professional sport.
- Strong organisational skills and the ability to work under pressure.
- Excellent communication and leadership qualities.
- Ability to work flexibly, including evenings and weekends.
- Evidence of ongoing professional development and interest in sports nutrition.

Desirable Credentials

- Degree or Diploma in Sports Nutrition.
- Health & Safety qualification.

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