



GAME DAY CHEF

Department: Facilities Operations

Full/Pt Time: 15 – 30 Hours

Supervisor: Facilities Ops Coordinator | GM

Location: Essex County

SUMMARY:

The New Jersey Spartans' Game Day Chef is responsible for preparing Game Day Food Items.

ESSENTIAL FUNCTIONS:

- Prepare Food Items to be sold during game day programs.
- Be able to create signature food & beverage items.
- Communicate with other staff and customers in a courteous and professional manner
- Maintain a stocked, clean and orderly appearance of assigned concession area.
- Track items used and perform merchandise inventory audits.
- Set-up, cleanup and tear down of assigned concession area.
- Communicate customer requests to management.
- Event Assistance – It is mandatory that Interns be available to help with any events occurring during the Internship (i.e. games, fundraisers, promotions and other special events hosted by the Spartans)
- Assist with entrance, tickets and merchandise sales during home games.
- Provide assistance to the rest of the management staff members as requested, when needed.
- Perform other duties and responsibilities as assigned by the Facilities Operations Coordinator or General Manager.

EXPECTATIONS:

- Abide by the Rules & Regulations established by the New Jersey Spartans Organization.
- Project a professional image in all interactions with customers and fellow Spartan Associates.
- Arrive on time and perform your duties based upon your scheduled hours.
- Represent the New Jersey Spartans and the football program with pride and respect at all times.

QUALIFICATIONS & SKILLS:

- Responsible, courteous, good communication skills,
- Good work ethic and ability to work without close supervision.
- Must possess a sense of pride and accomplishment with ones work

EDUCATION | EXPERIENCE REQUIREMENTS:

- High School Graduate
- 3 Years Cooking Experience a must

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