



Performance Chef (Part-time, fixed term contract)

Where food meets performance.

At the Gold Coast SUNS, we know that good food and thoughtful preparation play an important part in athlete performance, recovery and wellbeing. We're looking for an experienced Performance Chef to deliver high-quality food services across our AFL, AFLW and VFL programs.

Working in partnership with the Senior Performance Dietitian, you'll plan and prepare food that responds to athletes' training needs and goals, while creating a positive dining experience for players and staff.

This is a practical, hands-on role for someone who enjoys working with people, takes pride in quality food and wants to contribute to a high-performance sporting environment.

About the role

This role will work four days per week, mainly Monday to Friday, with some early starts. As football schedules can change, flexibility to adjust working days and be available across any day of the week will be required to maintain program coverage.

Working closely with the Senior Performance Dietitian, you will:

- Develop menus suited to the training needs and goals of athletes across our men's and women's programs.
- Prepare and cook high-quality meals, snacks and recovery food, catering for different nutritional needs, cultural preferences, allergies and dietary requirements.
- Lead the set-up, pack-up and cleaning of the kitchen before and after meal service.
- Create a positive and welcoming dining experience for players and staff.
- Run cooking classes during the off-season, supported by the Senior Performance Dietitian.
- Contribute ideas that help athletes engage with the Club's food and nutrition programs.
- Maintain a safe, clean and organised kitchen and meet all food safety, hygiene and workplace health and safety requirements.
- Manage food ordering, stock control, inventory and supplier relationships.
- Monitor food budgets, minimise waste and maintain high quality standards.
- Ensure kitchen equipment is safe, well maintained and in working order.
- Build strong relationships with athletes, staff and suppliers, and work collaboratively with the High Performance and Medical teams.
- Represent the Club professionally and contribute positively to our culture, standards and values.

What you'll bring

We're looking for someone who brings:

- Strong experience in high-volume food preparation and kitchen operations.
- A current Food Safety or Food Hygiene Certificate.
- A strong work ethic and a genuine commitment to food quality, presentation and service.
- Good organisation and time management skills, with the ability to manage competing priorities.
- Strong interpersonal skills and the ability to quickly build trusted relationships.
- The ability to work calmly under pressure while maintaining a professional and positive approach.
- An understanding of how food and nutrition support athlete performance, recovery and wellbeing.

- A commitment to ongoing learning and development.
- A personal approach that reflects the SUNS values and contributes positively to our team.

Why join the SUNS?

- Play a direct role in supporting athlete performance, recovery and wellbeing.
- Work alongside experienced football, medical and performance professionals.
- Be part of a team that values collaboration, learning and continuous improvement.
- Help strengthen a high-quality food and nutrition program for our athletes.

The salary is \$64,000 per year plus superannuation for a four-day working week, based on a full-time salary of \$80,000. We are looking for the position to start in early - mid January 2027.

If you think you've got what it takes to join our team, please click on the link to apply via our candidate portal.

https://goldcoastfc.my.salesforce-sites.com/recruit/fRecruit__ApplyJob?vacancyNo=VN152

Please direct enquiries to recruitment@goldcoastfc.com.au.

Position closes Sunday 1 November 2026.