

LIVERPOOL EXPERIENCE CAMPUS

JOB DESCRIPTION & ROLE PROFILE



Food and Beverage / Culinary Operations

Head Chef

REPORTS TO: Director of Event Management

DIRECT REPORTS: Sous Chefs, Chef de partie, Commis, Kitchen porters - Salaried and Casual workforce

JOB PURPOSE

This is a food focused Head Chef role. From the front you will lead the culinary strategy and execution across LEX Liverpool's Sports and Entertainment Culinary operations. Ensuring innovation, consistency, and compliance through your food production and service, you will lead your brigade and deliver an exceptional guest experience. By being a 'hands-on' chef, you will provide leadership, vision, and operational excellence across all your kitchen teams, embedding the "One Team" culture and aligning culinary delivery with commercial objectives.

MAIN DUTIES AND RESPONSIBILITIES

- Build fully costed & operationally effective menus & food concepts.
- Build, train and maintain a team that delivers great food by implementing operational systems, that deliver great results in a safe environment.
- Implement workflows that ensure operational excellence from the ground up, embed them into a successful & established organisation.
- Ensure & adhere to operational frameworks, lead your team, train & deliver best practise in the day-to-day operation.
- Develop and maintain strong procurement & supplier relationships.
- Be aware of current trends, market prices & availability of produce.
- Lead menu development & culinary innovation across both retail & hospitality services, collaborate with your team & develop them along with the menus.
- Ensure food quality, presentation, & consistency meet Liverpool Experience Campus brand standards.
- Manage & mentor your full brigade of Chefs & wider kitchen teams, fostering a high-performance culture.
- Oversee stock control, menu costing, portion control, & wastage reduction

- Ensure compliance with all relevant legislation including Health & Safety, Food Safety, Allergen management, COSHH, Environmental Health, & Fire Precautions.
- Ensure that all kitchen areas and associated spaces are kept to the highest standard of hygiene & report issues to the appropriate department heads.
- Actively collaborate with F&B leadership & support services to bring culinary delivery with operational & commercial goals in line.
- Drive efficiency in kitchen operations, reduce waste through production & delivery, ensure labour & food cost targets are achieved & maintained.
- Act on guest & client feedback to continuously improve culinary standards.
- Effectively plan for events & delivery, ensuring seamless integration of culinary services.

MANAGEMENT / SUPERVISOR RESPONSIBILITIES

- Direct line management of Sous Chefs and kitchen brigade up to 30 personnel.
- Responsibility for recruitment, training, and succession planning within the culinary team.
- Delegate tasks effectively, set measurable objectives, and monitor performance.
- Foster a collaborative, motivated, and innovative kitchen environment.

STRATEGIC RESPONSIBILITIES

- Shape Liverpool Experience Campus' culinary vision, balancing guest experience with commercial performance.
- Drive continuous improvement and innovation in food concepts and delivery.
- Contribute to long-term F&B strategy, ensuring culinary services support venue growth and reputation.

GENERAL

- To contribute to the success of our One Team culture to deliver our aims and objectives, maintaining a flexible and positive attitude.
- To adhere to Liverpool Experience Campus' Health and Safety policies and procedures and to observe a duty of care to all visitors, staff and contractors to Liverpool Experience Campus
- To undertake any other duty commensurate with this post as determined by your manager.

- This job description is not intended to be either prescriptive or exhaustive; it is issued as a framework to outline the main areas of responsibility at the time of writing.
- It is inevitable over time that the emphasis of this job will change, therefore this information will be periodically reviewed, revised and updated involving the post holder.

ROLE PROFILE

ATTRIBUTES	DESCRIPTION	ESSENTIAL/ DESIRABLE	HOW MEASURED
TRAINING & QUALIFICATIONS	Culinary qualification; Food Safety certification Level 3 Personal Licence, Food Safety certification Level 4	Essential Desirable	Application Application
EXPERIENCE	Proven Head Chef or Senior Sous Chef experience in large-scale hospitality/events	Essential	Application and interview
SKILLS & KNOWLEDGE	Menu development, food safety compliance, supply chain development financial acumen, leadership, Food safety Level 3 Food Safety Level 4 Allergen Management COSHH	Essential	Interview / Cook off
KEY ATTRIBUTES	Passion for food, innovation, resilience, ability to inspire and lead teams	Essential	Interview

Key for How Measured:
I - Interview

P - Presentation

A - Application

E - Exercise

T - Test

AC - Assessment Centre

CS - Case Study

Signed by Employee:

Date:

Signed by Line Manager

Date