



Job Title	Head Chef	Reports to	Executive Head Chef
Location	The Brick Community Stadium		
Department	Catering and Events		
Job purpose			
To lead and manage the kitchen team in delivering high-quality food consistently, ensuring all dishes meet standards for taste, presentation, and safety.			
Jobs reporting/liasing with job holder			
Key responsibilities and duties			
<ul style="list-style-type: none"> • Day to day management of the six on site kitchens. From food preparation and service to ensuring high standards of cleanliness are adhered to. • To follow our allergens policy and kitchen management H.A.C.C.P.. (Full training given). • Managing your kitchen team, rota planning and holidays. • Daily ordering from suppliers, leasing with the stock taker monthly. • Working within our food and staffing budgets in order to maintain financial standards. 			
Health and safety			
<ul style="list-style-type: none"> • Fully endorse, demonstrate and carry out the company's health and safety policy. • Comply with all company policies and statutory regulations relating to health and safety, safe working practices, hygiene, cleanliness, fire and COSHH. This will include your awareness of any specific hazards in your work place, and assist if required with the amending of risk assessments periodically. • Have a full knowledge of procedures for evacuation with regard to fire. • Identify and report maintenance requirements or hazards within the workplace and encourage any workforce to do the same to avoid injury. 			
Safeguarding			
<ul style="list-style-type: none"> • The company is committed to safeguarding the welfare of children and young people and expects all staff and volunteers to endorse this commitment. • The employee must act to protect all young people and vulnerable adults that are in their care or attending the company's premises. The employee must report any misconduct or suspected misconduct to the Head of Safeguarding. 			
General			
<ul style="list-style-type: none"> • Cooperate fully with colleagues and be flexible when assisting them in response to business needs of the company. • Ensure a positive commitment towards equality and diversity by treating others fairly and not committing any form of direct or indirect discrimination, victimisation or harassment of any description and to promote positive working relations amongst employees and customers. • The above job description is not intended to be exhaustive; the duties and responsibilities may therefore vary over time according to the changing needs of the company. 			



DBS check required	BASIC
Qualifications - Essential	
<ul style="list-style-type: none">Valid Driving License	
Skills/Knowledge/Qualifications	
<ul style="list-style-type: none">2 years' experience - providing for 100+ covers using fresh ingredients together with a strong background in food led establishments. (ideally minimum qualifications NVQ level 2 professional cookery or 7062.Planning rotas - ability to plan rotas .Leadership & Team Management - Ability to motivate, train, and oversee kitchen staff.Time Management - Able to prioritise tasks and deliver dishes efficiently during busy service periods.Attention to Detail - Ensures consistent quality, presentation, and portion control.Organisation & Planning - Manages stock, ordering, and kitchen prep to maintain smooth operations.Health & Safety Knowledge - Strong understanding of food hygiene regulations and safe kitchen practices.Budgeting & Cost Control - Monitors food costs, reduces waste, and maximises profitability.Communication Skills - Clear communication with kitchen and front-of-house teams.Problem-Solving - Handles issues quickly and calmly, especially under pressure.	