

THE ACC LIVERPOOL GROUP

Job Description & Role Profile



Food and Beverage / Culinary Operations

Head Chef

REPORTS TO: Director of Events & Food and Beverage services

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

JOB PURPOSE

To lead the culinary strategy and execution across ACC Liverpool's Sports and Entertainment Culinary operations. Ensure innovation, consistency, and compliance in food production while delivering exceptional guest experiences. Provide leadership, vision, and operational excellence across all kitchen teams, embedding the "One Team" culture and aligning culinary delivery with commercial objectives.

MAIN DUTIES AND RESPONSIBILITIES

- Build systems, teams, menus, and workflows from the ground up while embedding them successfully within an established organisation.
- Design and implement operational frameworks.
- Developing cost efficient procurement and supplier relationships
- Lead menu development and culinary innovation across retail and hospitality services.
- Ensure food quality, presentation, and consistency meet ACC Liverpool brand standards.
- Manage and mentor Sous Chefs and wider kitchen teams, fostering a high-performance culture.
- Oversee stock control, menu costing, portion control, and wastage reduction.
- Ensure compliance with all relevant legislation including Health & Safety, Food Safety, Allergen management, COSHH, Environmental Health, and Fire Precautions.
- Collaborate with F&B leadership and support services to align culinary delivery with operational and commercial goals.
- Drive efficiency in kitchen operations, ensuring labour and food cost targets are achieved.
- Act on guest and client feedback to continuously improve culinary standards.

- Maintain strong supplier relationships and oversee procurement of food products.
- Support event planning and execution, 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 ACC Liverpool's 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 The ACC Liverpool Group's Health and Safety policies and procedures and to observe a duty of care to all visitors, team and contractors to ACC Liverpool.
- 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 4; Personal Licence	Essential	A
EXPERIENCE	Proven Head Chef or Senior Sous Chef experience in large-scale hospitality/events	Essential	A & I
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	I & T
KEY ATTRIBUTES	Passion for food, innovation, resilience, ability to inspire and lead teams	Essential	I

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