



Head Chef Full time

Overall purpose of the Job

Chester Cathedral is seeking to recruit a **Head Chef** to ensure the smooth running of the Refectory Cafe. Reporting to the **F&B Manager**, you will ensure that all aspects of kitchen operations, ensuring the delivery of high-quality food, maintaining food safety standards, controlling costs, and leading the kitchen team to achieve excellent customer satisfaction.

This role will require regular weekend work and occasional evening work.

Key responsibilities will include:

Kitchen Operations:

- Lead & Supervise kitchen operations
- Plan, prepare and oversee the production of high-quality dishes.
- Ensure consistency in food presentation, taste and portion control.
- Develop and update menus in line with seasonal availability and business goals. Including daytime café menu and event menus.
- Manage kitchen workflow to ensure efficient service during busy periods including evening service of large-scale events.

Team Management

- Train, Mentor and develop kitchen staff
- Foster a positive, professional and collaborative working environment
- Conduct performance reviews and provide ongoing coaching
- Ensure effective communication between the kitchen and front of house team.

Health, Safety, and Compliance

- Ensure full compliance with food hygiene regulations and HACCP procedures
- Maintain high standards of cleanliness and kitchen organisation
- Monitor food storage, stock rotation and temperature controls
- Ensure compliance with health & safety regulations.
- Ensure equipment is maintained and report maintenance requirements promptly.

Stock and Cost Control

- Manage stock ordering, inventory levels, and supplier relationships.
- Minimise food wastage through effective planning and portion control.
- Monitor food costs and GP margins
- Work to an agreed set of KPIs

Capabilities and Skills

The ideal candidate will be able to demonstrate

- Proven experience as a Head Chef or Senior Sous Chef
- Passionate about food and culinary excellence
- Food preparation techniques are essential
- Strong management and decision-making skills
- Creative and innovative approach to menu development
- Understanding of food safety legislation

- Knowledge of kitchen sanitation practices to ensure compliance and prevent contamination
- Prioritising tasks efficiently to meet deadlines and maintain consistent service quality
- Planning and executing special events with precision and professionalism
- Experience in managing budgets, stock control, and food costs
- Calm and resilient under pressure
- Great attention to detail
- A good sense of humour

Learning and Safeguarding

You will be willing to:

- Participate in all relevant training offered by the Cathedral and remain up to date with best practice and new initiatives.
- Complete all required safeguarding training.
- Attend training courses and meetings as required, staying informed of legislative changes and opportunities for personal development.
- All employees and volunteers must complete basic safeguarding and Action Counter Terrorism training.

Culture

Chester Cathedral is a place for everyone. We aspire to welcome and reflect the diverse community we serve, building a culture rooted in **Love, Grace, and Welcome**. We aim to create an environment where staff are empowered, engaged, and able to contribute to the Cathedral's growth and evolution.

We are committed to **equality, diversity, and inclusion** for all staff and volunteers. We celebrate difference and encourage everyone to be themselves at work.

The safety and care of all who come into contact with the Cathedral is central to our values. The protection of young people and adults at risk is integral to everything we do and is a priority for all roles within the Cathedral.

We follow safer recruitment practices. All staff and volunteers must complete mandatory safeguarding training, with enhanced DBS checks required for those working with children and/or adults at risk.

Working Pattern

This is a **full time** role.

Hours: 37.5, including regular bank holidays and weekends. Evening work in line with event bookings.

Please note that this role will require some occasional heavy lifting e.g. movement of kitchen equipment

Remuneration

- **Salary:** £34,000
- **Contract:** Permanent subject to 3 months probationary period
- **Holidays:** 29 days including bank holidays (pro rata for part time)
- **Birthday leave:** Have your birthday off on us
- **Pension:** 5% matched contribution plus an additional 5% non-contributory

This job description suggests in general terms, the type and level of work performed as well as the typical responsibilities and tasks described are not all-inclusive and the company may, at its absolute discretion, vary, modify or change the duties of different positions and to make reasonable accommodations so that employees can perform the essential functions of the role to meet the needs

of the business. This job description does not change the employment terms and conditions existing between the company and its employees

