

## Job Description: Sodexo Live!

Function:	Sodexo Live!
Position:	Head Chef Hospitality Fulham Pier
Job holder:	Head Chef
Date (in job since):	
Immediate manager (N+1 Job title and name):	Head of Culinary
Additional reporting line to:	
Position location:	Fulham Pier

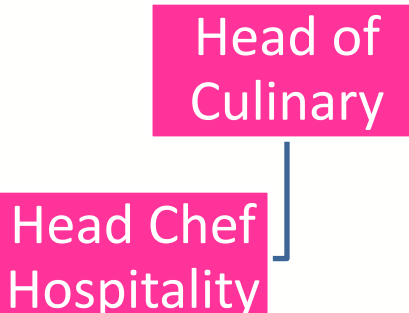
### 1. Purpose of the Job – State concisely the aim of the job.

- To support the Head of Culinary in covering all aspects of food delivery across hospitality and fine dining, cover for all senior chef roles including absences, annual leave, vacancies and new menu launches, cover to include both lunch and dinner services and weekends as required.
- The Head Chef will demonstrate knowledge of current food trends in hospitality and fine dining restaurants and a high skill set to enable full support of any and all areas as and when required, including Light House Social, Waters Edge, Match day hospitality, C&E and Brasserie Constance.
- They will ensure the timely, efficient preparation and service of all food offers to agreed high standards.
- Additionally, the Head Chef will focus on assisting head chefs on matchdays within hospitality kitchens.
- Support the development of chef teams across the pier

### 2. Dimensions – Point out the main figures / indicators to give some insight on the “volumes” managed by the position and/or the activity of the Department.

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### 3. Organization chart – Indicate schematically the position of the job within the organization. It is sufficient to indicate one hierarchical level above (including possible functional boss) and, if applicable, one below the position. In the horizontal direction, the other jobs reporting to the same superior should be indicated.



**4. Context and main issues** – Describe the most difficult types of problems the jobholder has to face (internal or external to Sodexo) and/or the regulations, guidelines, practices that are to be adhered to.

Fulham Piers hospitality food offering is delivered all year-round, achieving excellency and consistency is paramount, this role supports the head chefs across the Pier to fill in any vacancies, absences and annual leave to ensure this consistency, as well as supporting all menu launches and special events and requests, and additionally match day support to help reduce reliance on agency labour across hospitality.

• **5. Main assignments** – Indicate the main activities / duties to be conducted in the job.

- Ensure customer feedback consistently scores food as excellent.
- Develop and innovate menus using local and seasonal produce, catering to everyday and event attendees.
- Maintain compliance with all health, safety, and food hygiene regulations.
- Train and develop the team, with a focus on food safety and customer service.
- Ensure all hospitality food offerings are costed and assist head chefs with margins clearly delivered.
- Participate in match days, special events, pop-ups, and seasonal food promotions.
- Ensure even support and cover of both lunch and dinner services as well as weekends

**6. Accountabilities** – Give the 3 to 5 key outputs of the position vis-à-vis the organization; they should focus on end results, not duties or activities.

- Consistently deliver high-quality, innovative food offers across Light House Social, Waters Edge, C&E, Brasserie Constance when required, and any other event that is consider hospitality and or fine dining.
- Collaborate with the hospitality head chefs to enhance customer experiences.
- Support sustainable practices, including waste reduction and recycling initiatives.
- Liaise with Head of Culinary to ensure full support of all head chefs and matchday hospitality

**7. Person Specification** – Indicate the skills, knowledge and experience that the job holder should require to conduct the role effectively

- Fine dining and hospitality kitchen experience essential
- Impressive culinary credentials, qualifications and awards preferred
- Experience: Previous experience as a Head Chef in a fine dining, preferably Michelin rated, fast-paced high quality kitchen running a large team



- Skills: Strong culinary knowledge, fine dining food trend knowledge, industry knowledge and contacts, staff training, and management skills.
- Experience of working with clients
- Staff training experience or qualification
- Good people skills
- Good time management skilld

**8. Management Approval** – To be completed by document owner

Version	1	Date	
Document Owner			

**9. Employee Approval** – To be completed by employee

Employee Name		Date	
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