

Head Chef Vacancy

The ACC Liverpool Group operates the city's waterfront event campus – the interconnected M&S Bank Arena, ACC Liverpool and Exhibition Centre Liverpool - as well as ticketing agency Ticket Quarter and the Pullman Liverpool Hotel. Playing a leading role in shining a spotlight on Liverpool, we have successfully staged a wide array of national and international events, from shows and conventions, business gatherings to exhibitions, developing our offer over the last decade to that of a world-class provider of venue and event services.

We are currently looking for a **Head Chef** to join our team.

Company Benefits

We are an award-winning, world-class venue where our people are at the heart of everything that we do. Recognition and reward are of huge importance to us at the ACC Liverpool Group, and just some of the benefits staff can enjoy include:

- An enhanced holiday scheme which increases with length of service.
- An excellent pension scheme is available.
- Access to a premium health care policy, which includes an employee assistance line, contributions towards a wide range of medical costs, such as dental and optical and staff discounts.
- Enhanced maternity, paternity and adoption leave schemes.
- An excellent occupational sick pay scheme.
- Free onsite parking right in the heart of the city centre.
- Employee Reward Platform.
- A dedicated wellbeing strategy to support staff when at work.
- 25 Qualified Mental Health First Aiders on site.

The ACC Liverpool Group is a place where you can truly make a difference. Some of the wonderful things ACC Liverpool Group have achieved / continue to work towards:

- Disability Confident Employer
- Member of the Fair Employment Charter
- Real Living Wage employer
- Social value impact plan - last year we contributed over £6.4m
- Green Meeting's Gold Standard
- Sustainability Strategy
- Positively influencing biodiversity – in the grounds of our campus, we have 3 beehives
- Carbon Neutral Campus

- Accessibility Strategy
- AccessAble Guide

About the Role

The successful candidate will 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 of this role include:

- 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.

The ideal candidate will have experience of:

- Opening new hospitality operations in Arenas, Stadiums, or large venues.
- Understanding how to build systems, teams, menus, and workflows from the ground up while embedding them successfully within an established organisation.
- Transitioning from outsourced to in house catering models.
- Designing and implementing operational frameworks.
- Developing cost efficient procurement and supplier relationships.

- Specifying and commissioning equipment, planning kitchen layouts and ensuring compliance with regulatory requirements.

We highly value the behaviours, attitudes and skills which will help you to develop and excel in this role. In this case, we are looking for someone who:

- Leads kitchen team with professionalism, positivity, and accountability.
- Delivers high quality food consistently across large volume events.
- Stays calm, organised and solution focused under pressure.
- Champions a guest first mindset and adapts to diverse audience needs.
- Drives creativity and menu innovation while meeting commercial targets.
- Communicates clearly and collaborates effectively with all departments.
- Maintain rigorous food safety, HACCP, Allergen Management Hygiene, and compliance standards.
- Demonstrates strong cost control, planning and operational discipline.

If you are a hardworking and committed professional ready to contribute to our continued success, we'd love to hear from you.

Join us at The ACC Liverpool Group and be part of something extraordinary.

Please note, we may close this vacancy before the stated closing date if we receive sufficient applications for the position. Therefore, if you are interested in this position, please submit your application form as soon as possible.

Closing Date: 16 January 2026

Interview Date: TBC

For further information, assistance, or to obtain information, please contact the People via email recruitment@accliverpool.com

Equality, Diversity & Inclusion

The ACC Liverpool Group know the value of having a diverse and representative team across our organisation. We promote equal opportunities and are committed to having an inclusive work force where everybody feels respected, are treated fairly and diversity is celebrated. As such we strongly encourage and welcome applications from suitably qualified candidates from all members of the community regardless of age, disability, gender reassignment, marriage and civil partnership, race, religion, belief or sexual orientation.