

HEAD CHEF COPPER BOX ARENA

Five Star Catering is looking for an experienced Head Chef with strong kitchen management experience to lead the kitchen operation at the Copper Box Arena.

This is a major venue with a capacity of 7,500, delivering food across nine permanent kiosks, seven pop-up areas and premium hospitality throughout a busy calendar of sporting, entertainment and corporate events.

This is a leadership role for someone who combines culinary excellence with commercial awareness, operational discipline and the ability to lead a high-performing kitchen in a fast-paced events environment. You'll play a key role in shaping the venue's food offer while ensuring every service is delivered safely, efficiently and to the highest possible standard.

The Role

You will take overall responsibility for the venue's catering operation, including:

- Leading and developing the kitchen team across retail and hospitality operations.
- Creating seasonal hospitality menus and event catering packages that enhance the guest experience while achieving commercial targets.
- Managing menu costing, recipe development and food margins to maximise profitability without compromising quality.
- Planning menus alongside the General Manager to continually evolve the venue's food offer.
- Managing departmental budgets, food costs, gross profit and kitchen P&L.
- Maintaining exceptional food quality, consistency and presentation across every outlet and event.
- Managing stock control, ordering and supplier relationships to minimise waste and maximise efficiency.
- Driving kitchen performance, productivity and continuous operational improvement.
- Ensuring full compliance with food safety, allergen and health & safety legislation.
- Working closely with the General Manager and wider operations team to deliver successful event days from planning through to service.
- Recruiting, training and developing kitchen staff while creating a positive, high-performing culture.
- Maintaining exceptional standards of cleanliness, organisation and operational excellence at all times.

You will need:

- Previous experience as a Head Chef within a high-volume hospitality or events environment.
- Strong kitchen management experience leading large teams.
- Proven experience developing hospitality menus and accurately costing dishes to deliver both quality and profitability.
- A strong understanding of food costs, GP, stock control and departmental P&L.
- Experience leading, developing and motivating kitchen teams.
- The ability to remain calm and make decisions under pressure during busy event days.
- Excellent knowledge of food safety, allergen management and health & safety legislation.
- Strong organisational, communication and leadership skills.
- A hands-on approach with an exceptional eye for detail and the ambition to help create one of the UK's leading food and hospitality destinations.

How to apply

Please send your CV and a short introduction outlining your relevant experience to Anthony@fivestarcaterers.co.uk

Applicants must have the legal right to work in the UK.