



JOB DESCRIPTION FOR FIFTY THE STREET LEAD CHEF

JULY 2026

A list of job duties associated with your job title is set out below. This job description is non-contractual, and the Company reserves the right to amend, withdraw or depart from its provisions at its discretion. Subject to the Company's business requirements you may be required from time to time to undertake other work within your capacity and the Company reserves the right to amend the job title and/or job description from time to time, on a temporary or permanent basis, to reflect your own development or the Company's business needs.

Job title	Fifty the Street Restaurant Lead Chef
Band	B5
Team	Operations
Purpose of role	The Fifty the Street Lead Chef leads the culinary operations of Fifty the Street restaurant, ensuring exceptional food quality, consistency, and guest satisfaction. The role is responsible for leading and developing their kitchen team, supporting menu creation, managing costs, maintaining health and safety compliance, and contributing to the commercial success of the restaurant.
Reports to	Head Chef
Manages	Kitchen team for Fifty the Street Restaurant
Main duties	Culinary Leadership & Food Quality • Support the Head Chef with menu development and design and regularly update menus for fifty the street. • Ensure consistency, quality, and presentation of all dishes to the highest standards. • Lead by example in food preparation, cooking techniques, and kitchen discipline. • Incorporate seasonal ingredients and current food trends into menus. • Cater for diverse dietary requirements, including allergens, vegetarian, vegan, and special diets. Kitchen Operations Management • Oversee daily kitchen operations, ensuring smooth service across fifty the street • Support planning and coordinate staffing levels according to business demands

	• Maintain efficient workflow and organisation within the kitchen. • Ensure all food preparation meets required timelines and service standards. • Implement and maintain standard operating procedures (SOPs). Team Leadership & Development • Train, and develop the kitchen team. • Conduct monthly 1:1's, performance reviews and provide coaching and mentoring to team members with the support of Head Chef. • Foster a positive, motivated, and high-performing team environment. • Schedule weekly rotas for fifty the street. • Promote a culture of teamwork, respect, and continuous improvement. Financial Management & Cost Control • Support in managing food cost percentages and kitchen budget for fifty the street. • Control portion sizes, waste, and stock levels to maximise profitability. • Source quality ingredients while negotiating with suppliers to achieve competitive pricing. • Monitor stock usage and conduct regular inventory checks. • Contribute to achieving overall food revenue targets. Health, Safety & Compliance • Ensure full compliance with food safety regulations (e.g., HACCP, Food Hygiene Standards). • Maintain cleanliness and organisation of kitchen areas. • Conduct regular safety checks and risk assessments. • Train team on hygiene, food handling, and safety procedures. • Ensure compliance with all legal and company standards. Guest Experience & Service Standards • Collaborate with front-of-house teams to ensure seamless service. • Respond to guest feedback and resolve issues promptly.
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	• Contribute to enhancing guest satisfaction and hotel reputation. • Support special events, functions, and guest experiences Strategic Contribution • Contribute to the hotel's food and beverage strategy. • Identify opportunities for innovation and revenue growth. • Support marketing initiatives, including promotions and menus. • Monitor competitor offerings and industry trends. Other duties and responsibilities appropriate to the level of this post
People Skills	• Strong leadership and team management skills • Excellent culinary expertise and creativity • Financial and commercial awareness • High attention to detail and quality standards • Ability to work under pressure in a fast-paced environment • Excellent communication and interpersonal skills • Strong organisational and time management abilities
Technical Skills	• Proven experience as a Lead Chef or Sous Chef, ideally within a hotel or independent restaurant environment • Experience in managing a kitchen team • Excellent understanding of food & beverage and front of house operations • Good understanding of cost control and kitchen financials
Qualifications & Experience	• Professional culinary qualification (e.g., NVQ Level 3, City & Guilds, or equivalent) • Food Hygiene Certificate (Level 2 or above) • HACCP Level 3 • Knowledge of Health & Safety in the workplace



I have given a copy of the above to (insert name) and have explained all aspects of it.

Signature of Manager

Date

I confirm that I have been taken through the above, understand it and have received a copy of it.

Employee name (please print)

Signature of employee

Date