

ECLIPSE BREWERY NORTHAM

HEAD CHEF

We are seeking an experienced, hands-on **Head Chef** to lead the kitchen operations of our new brewery venue. This is a fantastic opportunity to be part of an exciting opening, helping to establish kitchen systems, shape team culture, and deliver high-quality, approachable food that complements our beer offering.

The Head Chef will take ownership of the day-to-day running of the brewery kitchen, leading by example to ensure consistent food quality, efficiency, cleanliness, and safety. Working closely with the Front of House Manager and supported remotely by an Executive Chef, you will deliver a food offering that enhances the overall brewery experience and encourages repeat visitation.

This role is ideal for a confident kitchen leader who enjoys autonomy, thrives in a casual-yet-fast-paced environment, and is excited by the opportunity to grow with a developing business.

KEY RESPONSIBILITIES

The Head Chef is responsible for the smooth and successful operation of the brewery kitchen, including:

Food Preparation & Quality Control

- Oversee all food preparation and service during trading hours
- Maintain consistent quality, portion control, and presentation
- Ensure food aligns with the brewery's brand, service style, and beer offerings
- Taste, check, and approve dishes before service

Menu Execution & Development

- Work with the Executive Chef (remote support) to implement and evolve menus
- Contribute ideas for practical, seasonal specials suited to a brewery setting
- Adapt menu items for dietary requirements and allergens
- Train the team thoroughly on menu items, procedures, and standards

Kitchen Leadership & Team Development

- Lead, train, roster, and motivate chefs and kitchen support staff

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- Build a positive, efficient, and safety-focused kitchen culture
- Set clear expectations and lead calmly during busy services

Cost Control & Stock Management

- Monitor food costs, portioning, waste, and kitchen efficiencies
- Order stock and manage inventory to maintain consistency and value
- Liaise with suppliers to ensure quality and price stability

Health, Safety & Compliance

- Maintain strict food safety, hygiene, and allergen management standards
- Ensure compliance with all local health and safety regulations
- Promote best practices in cleanliness and safe food handling

Equipment & Kitchen Operations

- Ensure correct use and ongoing care of kitchen equipment
- Identify maintenance needs and coordinate repairs or replacements

SKILLS & QUALIFICATIONS

- **Culinary Experience**
 - Strong understanding of casual dining / brewery-style food
 - Minimum **4 years' experience in a similar Head Chef or senior kitchen role**
- **Leadership & Autonomy**
 - Confident leading a kitchen with remote Executive Chef support
 - Proven ability to train, motivate, and retain a cohesive team
- **Organisation & Efficiency**
 - Capable of managing prep, service flow, staffing, and stock
 - Comfortable working in a high-volume, relaxed service environment

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- **Financial Awareness**
 - Understanding of food cost control, waste management, and profitability
 - **Adaptability & Communication**
 - Flexible and solutions-focused approach
 - Clear communicator with FOH, suppliers, and remote leadership
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WHY JOIN US?

- Be part of the **opening team of an exciting new brewery**
- Take ownership of a kitchen with real influence over systems and culture
- Supported by an experienced Executive Chef while enjoying day-to-day autonomy
- Opportunity to grow with a developing hospitality brand
- Casual, community-driven environment with a strong focus on quality and teamwork