1848 STANLEY DOCK

HEAD CHEF

HEAD CHEF
FULL TIME
LIVERPOOL
£COMPETITIVE

1848 AT STANLEY DOCK I LIVERPOOL

A brand-new Italian restaurant and pizzeria is coming to Stanley Dock — and we're looking for an exceptional and very talented Head Chef to help bring it to life.

The new restaurant is located within the refurbished Grade II* listed Victorian Hydraulic Pumphouse Station at Stanley Dock, originally built as a pumphouse to support the operation of Liverpool's historic dock system, the building formed part of the pioneering engineering and industrial infrastructure that helped make Stanley Dock one of the most important working docks in the city. Today, that heritage provides the backdrop for something entirely new!

Located on the same historic Stanley Dock site and connected to the iconic Titanic Hotel Liverpool, 1848 is a brand-new Italian dining destination, bringing together authentic flavours, quality ingredients, great drinks and outstanding hospitality in a stunning setting.

This is an exciting opportunity to join the team at the very beginning and play a key role in developing the concept and bringing 1848 to life.

As Head Chef, you'll help create the menu's and shape the culinary concept from the start. You will build a fantastic team, setting the highest of standards and creating an authentic culinary experience that guests will want to return to.

Who we are looking for:

We're looking for a passionate, confident and experienced hospitality leader to join the opening team at 1848 at Stanley Dock.

You'll be someone who genuinely loves hospitality — someone who understands that great food is only part of the experience and that exceptional service, atmosphere and attention to detail are what bring guests back.

You'll be a natural leader who enjoys being at the heart of the operation. You'll know how to motivate a team, create high standards and lead by example, particularly when service gets busy.

We're looking for someone who:

- Proven experience as a Head Chef within a quality restaurant, bar, hotel or hospitality environment
- Passionate about producing excellent food
- Has excellent knowledge on food safety
- Can remain calm and organised under pressure
- Has a natural ability to inspire, coach and develop a team
- Understands kitchen costs, stock control, gross profit management
- Has experience across kitchen operations
- Takes pride in maintaining high standards
- Is ambitious, energetic and excited by the challenge of a new opening

About the role:

As Head Chef, you'll play a key role in bringing 1848 to life.

HEAD CHEF

You'll be responsible for the development of the menu, working closely with 1848 Restaurant and Bar Manager and the wider Titanic Hotel Liverpool team to ensure we deliver a consistent and memorable experience for every guest.

From pre-opening recruitment and training through to opening night and beyond, you'll deliver an authentic and unique Italian menu to match the culture and personality of 1848.

Your role will include:

- Leading the day-to-day kitchen operation
- Recruiting, training, coaching and developing your team
- Setting and maintaining consistently high food standards
- Managing portion control, gross profit, food costs
- Driving food and beverage sales and commercial performance
- Working closely with both the kitchen team and restaurant service team to deliver a seamless service
- Supporting the full pre-opening process, including recruitment, training and service preparation
- Ensure the kitchen operates efficiently during busy service periods

Most importantly, you'll have the opportunity to help shape a brand-new restaurant from day one — building your team, establishing the culture and setting the standards that will define the 1848 experience.

What we offer?

A Competitive Salary & Pension. We offer staff (of all levels) a range of benefits. Once you have completed your 3 month probationary period, you will have access to 50% discount on food & beverage and competitive staff room rates to enjoy with your friends and family.

Free staff meals on duty and uniforms are provided. We also run an Employee of the Month, Employee of the Year, Manager of the Month, and Manager of the Year scheme, Long Service Awards, Refer a Friend scheme and all of our employees are enrolled into the Hospitality Action Employee Assistance Programme.

1848 at Stanley Dock aims to provide a working environment that is enjoyable and unique!

If you feel you have the skills and experience listed above, please apply by sending your CV and covering letter to hr@titanichotelliverpool.com. Please note: we can only accept applicants from those eligible to live and work in the United Kingdom.

Important note:
Please only apply if you have the required experience for this position.