

Head Chef | The Top Hat Bar Restaurant (Monopoly Lifesized) |

A collage of posters

AI-generated content may be incorrect.

**Who we are:**

The Path Entertainment Group is a leading force in location-based and live entertainment, dedicated to crafting world-class, immersive experiences powered by some of the world’s most iconic brands.

Our debut attraction, Monopoly Lifesized, launched in London in 2021 and quickly became a global phenomenon, expanding to Riyadh, opening in a US Tour visiting Denver, Colorado in October 2024, and more recently Charlotte, North Carolina. In partnership with Lionsgate, SAW: The Escape Experience followed in 2022, bringing fans into the twisted world of Jigsaw. Most recently, The Paddington Bear™ Experience opened in May 2024, a landmark family attraction located in the heart of London, just steps from Big Ben.

With expertise spanning producing, content development, venue management, design, marketing, and communications, The Path Entertainment Group brings together best-in-class creative and commercial talent under one roof. We are united by a shared ambition: to disrupt the entertainment space with dynamic, IP-driven experiences that captivate audiences worldwide.

Our live stage production division, Showpath, continues to push the boundaries of theatrical storytelling. Current highlights include Monopoly Lifesized (US Tour), and Dungeons & Dragons*:* The Twenty-Sided Tavern, now playing Off-Broadway and set to transfer to the Sydney Opera House before embarking on a major U.S. tour in 2025.

UK made – internationally focused, with major rollout planned for the US and other markets. Our key ingredient is play. We fuse competitive socialising concepts with theatricality and globally recognised brands in major city markets across the globe.

Job Title: Head Chef- Top Hat Bar and Restaurant (Monopoly)

Reports to: Commercial Operations Director (or similar role of seniority)

Place of Work: Based at Monopoly Lifesized- Tottenham Court Road

Salary: Depending on experience

Hours of work: 40 hours a week, including some weekends – Full-time role

Additional Hours: To be agreed in advance including attending meetings, rehearsals,

conferences, seminars, overseas travel and show watches

Pension: Company Pension Scheme available

**Overview**

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| We are extremely excited to announce that Gamepath are looking for a talented and dynamic Head Chef. Reporting into the Group F&B Manager, Restaurant GM and Commercial Director, the Head Chef to take charge of the kitchen operations within Monopoly The Top Hat Bar & Restaurant based on Tottenham Court Road in Central London. A Food and Drink destination in its own right, The Top Hat will provide the perfect complement F&B experience to the Monopoly Lifesized Experience. We serve a premium cocktail/premium causal menu mixed between traditional restaurant and event trade. We are looking for someone who considers themselves to be driven and creative with natural leadership skills and a strong administrative and financial understanding and robust experience of F&B hygiene and food safety compliance. When faced with complex situations they must be able to offer optimistic, positive solutions doing their utmost to keep both guest and staff team happy at all times. |

**Key Responsibilities:**

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| **The Head Chef will be responsible for:**   * **Team Management & Leadership**by motivating and maintaining moral within the kitchen team through leading by example * **Quality Guest Experience**by ensuring that every single guest has a sensational and memorable experience at The Top Hat Bars & Restaurant * **Effective Operations** by overseeing the management of all daily operations within the kitchen department including, service standards, labor management, stock and orders, compliance, health and safety and hygiene. * **Development**by ensuring that the food offering is continually updated by working with your team to design weekly & seasonal specials that tie in with the London Monopoly theme. Assisting the General Manager and Director of F&B, in the creation of innovative new ways to operate in order to maximize the guest experience. * **Kitchen Administration,**Finance & Reporting by assisting the General Manager with delivery of end-of-week finances and future forecasts to the board of directors. You must assist the General Manager to drive revenue and growth of the F&B department within the Monopoly Lifesized experience * **Training** to ensure all kitchen staff are fully trained on product knowledge, especially allergen labelling and safety procedures. You will ensure that all staff are fully trainedon compliance, hygiene and health & safety along with ensuring that team training records are updated and maintained. You will invest time in staff training above and beyond the normal levels expected within the F&B sector through appraisals and task delegation. E.g teaching staff costings so they can confidently design their own dishes and trial them as specials. * **Developing a Culture of Collaboration**by contributing to the continuous improvement of processes and procedures. You will inject fun, positivity and confidence into the F&B department making it contagious throughout the team. * **Compliance and Safely**by ensuring that all data protection requirements are met in accordance with the Group’s policies and procedures and statutory requirements. You will ensure that health and safety requirements are met in accordance with the Group’s policies and procedures and statutory requirements. Working with a third party food compliance specialist you will ensure that food safety standards are maintained, updated and implemented. * **New Openings**by working with the General Manager and Director of F&B to ensure the successful launch of the Top Hat Bar & Restaurant in August 2021 and potentially, subsequent openings in the future. * **Recruitment**by working with the General Manager to build a slick hard-working team that you will be proud to manage. You will go above and beyond to develop and retain a fantastic team. * **Stock**by controlling stock levels and keeping stock systems up to date. |

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| **Knowledge, Skills and Experience**    Essential   * Proficient in following, leading and implementing strict allergen and dietary requirement procedures within kitchens in accordance with UK law. * A passion for food with a talent to convert business strategies into exceptional guest experiences. * Proven track record of managing successful kitchens in independent/chain restaurants * Experience of opening new restaurants and launching new food concepts * Experience of creating and maintaining kitchen operational procedures * Experience of liaising with food suppliers * Proficient with Microsoft Word and Excel * Experience of forecasting and maintaining labor margins * Confident, troubleshooting skills to solve the complex issues that can arise during service * Result focused with the ability to take ownership of tasks * Excellent team leader who can work flexibly to meet business requirements * Excellent attention to detail with the ability to work under pressure, deliver to strict deadlines and manage conflicting priorities * Customer focused with excellent verbal communication skills, with the ability to work at all levels within the business and communicate confidently with the wider Gamepath team. * Level 3 Food Safety Certification     Desirable:   * Fire Marshal Training * First aid trained (if not we will arrange this) * Experienced in both traditional restaurant and event kitchens |

**Health and Safety:**

* Proactively support the Company’s health and safety agenda.
* Ensure all team members are aware of their Health and Safety responsibilities as required by the company Health and Safety Policy, monitor compliance with procedural requirements.
* To be aware of and comply with safe working practices as laid down under the Health and Safety policy as applicable to your place of work, including awareness of any specific hazards in your Workplace.
* Ensuring the wearing of appropriate protective clothing provided by or recommended by the Company will be obligatory and ensure this is applied across all departments where applicable.
* Report any defects in the building, plant or equipment according to company procedures.
* Ensure that any accidents to team members, customers or visitors are reported immediately in accordance with correct procedures and ensure awareness of these procedures across the company.
* Attend Statutory Fire and any relevant Health and Safety training, be fully conversant with and abide by all rules concerning Fire and Health and Safety. Be vigilant in ensuring this is managed effectively across the operation.
* To be fully conversant with all Risk Assessments for your departments, COSHH Regulations, Fire and Bomb Procedures and ensure team are up to date and proactively manage their responsibilities in these areas.

Equal Opportunities

The Path Entertainment Group is an equal opportunities employer. We are committed to fostering a diverse and inclusive workplace where everyone is treated with respect and given equal opportunities, regardless of age, disability, gender identity, marital status, pregnancy, maternity, race, religion or belief, sex, or sexual orientation.

Confidentiality

Whilst working for the Company there will be access to a wide variety of confidential information

concerning the Company, Customers and Team members. It is vital that all such information remains

confidential and must not be disclosed to anyone outside the Company unless otherwise stated. Please refer to the Handbook for full policy details.

This job description is intended to illustrate the main duties and responsibilities of the job. It is not to

be regarded as exhaustive. Other tasks and responsibilities of a broadly comparable nature maybe added on a temporary or permanent basis, as appropriate for the expansion of the business.

I have read, understood and agreed this job description of: **xxxxxxxxxxxxxxxxx**:

Signed : \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Print Name : \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Date : \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_