



Job Title:

Restaurant Head Chef

Location:

Crowne Plaza Hotel, 117 Milltown Road, Shaw's Bridge, Belfast, BT8 7XP

Responsible to:

Executive Head Chef / General Manager

Department:

Kitchen

Hours of Work:

40 hours per week

Rate of Pay:

Negotiable

Purpose of job:

Ensuring food preparation, food production and food service is carried out to the highest standard and in accordance with the food hygiene regulations. Take initiative and responsibility of developing and maintaining the Restaurant food product/service

Experience / Qualifications

Essential:

- Experience within a Head Chef role
- Experience of leading others within a kitchen environment
- Food Hygiene Certificate
- Understanding of COSHH
- NVQ Level 2 Food Preparation and Cooking
- Excellent communication and listening skills

Desirable:

- Experience within the hospitality industry
- NVQ Level 3 Food Preparation and Cooking



Main Duties:

- Managing the general day to day running of the restaurant kitchen with regards food standards, cleaning and hygiene standards and high quality food products
- Ensure that all dishes are prepared in a timely fashion and to the appropriate standard and presentation
- Good understanding and working knowledge of HACCP/COSHH
- General cost and quality control for both incoming and outgoing goods
- Stock rotation is carried out correctly and is controlled according to the established process by Executive Head Chef
- Ensure that temperature readings are taken on a daily basis and accurately recorded
- Ensure that all kitchen equipment, fixtures and fittings are in good working order and to ensure that no item of equipment is misused
- Ensure all cleaning schedules are adhered to and hygiene checked daily
- Ensure departmental compliance with personnel procedures and administration requirements
- To work closely with the Chefs and kitchen porters to ensure high cleanliness standards and adequate crockery is at hand at all times
- Ensure that all food served from their section is the highest standard
- Ensure that all food items served comply with the menu specifications
- Manage the fridges and freezers within the restaurant kitchen and ensure that they are in line with company's food storing policies and cleaned regularly
- Responsible for the ordering of all goods, ensuring that they meet the relevant specifications and hygiene standards for the Green Room kitchen
- Liaise with Executive Head Chef when ordering goods and using the company's standards purchase order system
- Maintain and update the restaurant menu together with the Executive Head Chef and the General Manager
- Carry out company's relations policy and to communicate hotel services to guests when applicable
- Wear clean, suitable uniform and safety shoes
- Ensure a high standard of personal hygiene and grooming at all times
- Upkeep of the equal opportunities policy to ensure that there is a neutral working environment
- Participate in any training and personnel exercises designed to improve standards and performance
- Work in accordance with standard procedures within each department
- Keep staff/work areas tidy, safe and report any hazard, accident, loss or damage to management and observe all requirements under Health & Safety at Work act (1989)

Note: The above is not intended to be an exhaustive list and you will be expected to comply with any reasonable requests or duties directed by Management