Senior Chef

**Location:** Holiday Inn Express, 106A University Street, Belfast, BT7 1HP

**Department:** Kitchen

**Hours of Work:** 40 hours per week

**Rate of Pay:** £10.50 per hour

**About Us…**

We are always looking for talented and enthusiastic team members at all levels to join our company

We want to encourage our team members to develop new skills, embrace new challenges and be rewarded in our company

Andras Hotels is a leading property development and hospitality company based in Belfast, Northern Ireland. We’re the city’s largest hotel group. We are proud to be at the forefront of hospitality in Northern Ireland and our growth is based on a simple idea – that a hotel should be a home away from home

**About the Role…**

Our Senior Chef is responsible for preparing and presenting food dishes to deliver excellent guest and member experience while consistently contributing to departmental targets

Efficient operation of the Kitchen

**About You…**

You’ll have ambition, talent and key skills. You will deliver exceptional service to our hotel guests and demonstrate effective communication, strong attention to detail and ability to carry out instructions

At Holiday Inn Express, we look for people who are welcoming and can focus on the things that really matter to our guests – and get them right every time

**Why work for us…**

**Andras Hotels Employee Benefits:**

Induction and Training Programme

Andras Academy – progression opportunities within the Andras Hotels Group

Andras Hotels Staff Discount Scheme – travel, food, shopping

Recruit a Friend Scheme

Employee of the Month Award

Pension Scheme

Holiday Entitlement

Work for globally renowned Hotel Brands

Continuous Job Vacancies throughout the Group

Uniform

Staff meals while on duty

**IHG Employee Benefits:**

IHG Brand Training

IHG Staff Rates Worldwide

IHG Family and Friends Rate

IHG Reward Club Incentive Scheme

50% Discount on Food & Drink

**Duties and Responsibilities**

* The Senior Chef is responsible for ensuring consistent great food production, in line with the high quality standards expected by our Holiday Inn Express hotel
* Perform tasks within a timely manner
* Contribute to kitchen revenue through effective food cost control
* Prepare and present food dishes within company guidelines
* Keep all working areas clean and tidy and ensure no cross-contamination
* Manage and maintain HACCP
* Ensure all kitchen equipment is well maintained
* Responsible for the purchase of goods, ensuring that they meet the required standards
* Ensure that goods are stored at the correct conditions
* Ensure that stock rotation is carried out correctly and documented on a daily basis and taken accurately
* Ensure that stock levels are accurate at the end of every month
* Prepare all mis-en-place for all relevant menus
* Assist other departments wherever necessary and maintain good working relationships
* Staff training (induction, health and safety, security, technical and behavioural)
* Report maintenance, hygiene and hazard issues
* Comply with hotel security, fire regulations and all health and safety and food safety legislation
* Awareness of your departmental financial targets and achieve them
* Have full awareness of Hampton by Hilton brand standards and ensure they are followed on a daily basis
* Awareness of guest satisfaction scores and the measures put in place to meet department quality targets and objectives
* Meet all health and hygiene requirements
* Health and Safety management – comply with company procedures and Safety Risk Audits
* Keep staff / work areas tidy, safe and report any hazard, accident, loss or damage to management and observe all requirements under health and safety legislation

**Accountability**

This job involves working in Kitchen and Food & Beverage areas

Hours or work will include mornings, evenings and weekends

**Qualifications and requirements**

**Essential:**

* Experience within a Junior Chef role
* Experience of leading and developing others within a kitchen environment
* Food Hygiene Certificate

**Desirable:**

* Experience within the Hospitality Industry as a Chef
* Advanced Food Hygiene Certificate
* NVQ Level 2 Food Preparation and Cooking

**The statements in this job description are intended to represent the key duties and level of work being performed. They are not intended to be ALL responsibilities or qualifications of the job**