

# Chef

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

**Department:** Kitchen

**Hours of Work:** 24 hours per week

**Rate of Pay:** £8.81 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...

The overall job purpose is to ensure that all food is stored, prepared and cooked to a high standard and line with the Company's HACCP system. This involves continually learning about cooking methods, cleaning procedures and the hotels menus. This also entails serving food from the servery area during breakfast and functions. Attention to detail as is the attention to personal hygiene, are paramount. The role will also occasionally involve working long hours in a physically demanding environment.

## About You...

You will have good communication skills and be customer service focused. You will enjoy a challenge and able to work effectively with a team environment, contributing positively to it, but also have the ability to work on own initiative.

You will be organised and have a positive and friendly outlook. You will be a well presented, motivated team member.

## 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

### 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

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## Main Duties and Responsibilities

- To prepare and produce food for the section to which you are assigned and to the standards agreed, working in conjunction with other chefs
- Should understand HACCP/COSHH
- To be fully familiar with all the menu's – breakfast, lunch, table d'hotel and a la carte.
- You will be expected to work at any job requested by HOD or management- fully mobility in all areas of the kitchen will apply.
- To learn how to minimize wastage and apply principles learnt in practice.
- To ensure all necessary mis-en-place are ready, prior to service.
- To uphold hygiene standards and maintain and enhance existing high standards of preparing cooking and presentation.
- To report any faults in equipment, fixtures and fittings to chef or supervisor and to ensure that no item of equipment is mis-used.
- To carry out duties by the cleaning schedule
- To aid in stocktaking and assist in ordering of goods
- To carry out company's relation policy
- To wear clean, suitable uniform always
- To ensure a high standard of personal hygiene and grooming
- To actively participate in any training and personnel exercises designed to improve standards and performance levels
- Upkeep of the equal opportunities policy or ensure that there is a neutral working environment
- Work in accordance with standard procedures within each department
- To 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).

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## Accountability

- Works within the kitchen department
- Hours of work will involve weekends, with early starts and some late finishes

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## Qualifications and requirements

### Essential:

- Experience cooking in a commercial kitchen
- 5 GCSEs at grade C and above to include English & Maths or equivalent
- Food hygiene certificate
- Understanding of food hygiene and HACCP
- Strong work ethic
- Good communication and listening skills
- Ability to work in a fast-paced environment requiring flexible working and a genuine willingness to help guests and colleagues within the hotel

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### Desirable:

- Experience within the hospitality industry
- NVQ level 2

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**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**