

## Senior Chef

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

**Department:** Kitchen

### 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 and we are proud to be at the forefront of hospitality in Northern Ireland.

### About the Role...

This is a crucial role within a dynamic and fast paced environment. Within role you will be a key player in our hotel responsible for preparing and presenting food dishes to deliver excellent guest and member experience while consistently contributing to departmental targets

### 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

### Why work for us...

- Health Care Cash Plan
- Andras Hotels Staff Discount Scheme – travel, food, shopping
- Recruit a Friend Scheme
- Employee of the Month Award
- Payroll Giving in Action
- Staff meals while on duty
- Uniform
- Discounted rate at Crowne Plaza Gym
- Andras Academy – Training and Development Programmes and progression opportunities within the Andras Hotels Group
- Work for globally renowned Hotel Brands
- Reward Club Incentive Scheme
- Discounted Hotel Rates
- Hotel Incentive scheme

## 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 create daily “Specials”
- 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 Holiday Inn Express 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

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## Accountability

This job involves working in Kitchen and Food & Beverage areas  
Hours of work will include mornings, evenings and weekends

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## Qualifications and requirements

### Essential:

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

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### Desirable:

- Experience within the Hospitality Industry as a Chef

- NVQ Level 2 Food Preparation and Cooking
- Advanced Food Hygiene Certificate

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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