

Commis Chef with Kitchen Porter duties

Location: Hampton by Hilton, 15 Hope Street, Belfast

Hours: 32 hours per week

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...

The commis chef is instrumental in assisting the Head Chef in the day to day running of their section. This includes ensuring the preparation, food production and food service is carried out to the highest standard and in accordance with food hygiene regulations. When a kitchen is busy, equipment such as pots and pans will need to be cleaned quickly and be ready for chefs and cooks to use. Kitchen Porters work as part of a team, but also need the initiative to sort out anything as and when it comes up. A kitchen is a high-paced environment, so the ability to remain calm under pressure is vital.

About You...

You will have strong attention to detail. You will enjoy working with a team and contributing positively to it, but also have the ability to work on own initiative. Communication is key working in the kitchen.

Why Work for Us...

Andras Hotels Employee Benefits:

- Recruit a Friend Scheme
- Employee of the Month Award
- Payroll Giving in Action
- Staff meals while on duty
- Uniform
- Discounted rate at Bodyscape based 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

Main Duties and Responsibilities...

Commis chef main duties

- Assisting with the general day to day running of their section
- Good understanding of HACCP and COSHH
- Ensure that temperature readings are taken on a daily basis and taken accurately
- 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 that all food served from the kitchen is the required standard highlighted in the menu specification.
- Ensure a high standard of personal hygiene and grooming.
- 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).

Kitchen porter main duties

- Operate the plate wash and pot wash machines, and carry out daily maintenance
- Keep the kitchen clean at all times
- Ensure all aspects of cleaning within the unit are carried out to ensure a high level of hygiene, ie, sanitise surfaces, sweep the floor, keep refuse areas tidy and ensure the removal of all rubbish on time
- Ensure all goods are correctly stored and comply with health and safety
- Collect and distribute deliveries to the stores
- Adhere to Standard Operating Procedures and Checklists
- Be aware of hazardous substances and to ensure that relevant protective clothing is worn and that directions are followed
- Report to Senior Chef on duty any broken equipment or items not considered safe
- Participate in any training and personnel exercises designed to improve standards and performance
- Wear clean, suitable uniform and name badge at all times.

Behaviours...

- Team Work – work cooperatively and effectively with others
- Positive and “Can Do” attitude – positive, friendly manner with customers and colleagues
- Commitment – “I do what I say”, commitment to do the best in everything I do
- Diversity & Respect – welcome, include and demonstrate respect for all individuals from all groups
- Integrity – honest, respectful and accountable.

Accountability...

- Works within the Kitchen area
- Hours of work will involve mornings, evenings, weekends and bank holidays.

Qualifications and requirements...

Essential:

- Experience within a commis chef role or experience of working with food in a professional kitchen environment
- Experience in a Kitchen Porter role
- Good communication and listening skills
- Ability to work in a fast paced and pressurised environment
- Ability to work within a Team and also independently
- High standards of Attention to Detail
- Ability to communicate and follow instruction
- Understanding of COSHH.

Desirable:

- Experience of working in hospitality
- NVQ qualification up to and including level 2 in Food Preparation
- Hygiene Certificate.

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.

To apply, please submit your CV by email to michelle.trotter@andrashouse.co.uk