

Chef de Partie

Location: Holiday Inn, 40 Hope Street, Belfast, BT12 5EE

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...

To assist the Head Chef and Sous Chef in ensuring that preparation, food production and food service are carried out to the highest standard and in accordance with the food hygiene regulations

About You...

You will be an approachable person, with a passion for food and cooking. You will have good communication skills with the ability to perform well as part of a team and be able to carry out instructions. You will have the ability to perform manual handling tasks.

Why Work for Us...

Andras Hotels Employee Benefits:

Recruit a Friend Scheme

Employee of the Month Award

Staff meals while on duty

Uniform

Discounted rate at Bodyscape based at Crowne Plaza

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...

- Managing the general day to day running of their section
- Good understanding of HACCP/COSHH
- General cost and quality control for both incoming and outgoing goods
- 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 their section is the required standard highlighted in the menu specification
- Carry out company's relations policy and to communicate hotel services to guests
- Wear clean, suitable uniform
- 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)

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 in the kitchen

Hours of work will include nights, weekends and bank holidays.

Qualifications and Requirements...

Essential:

- Experience within food cooking role

Desirable:

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