

Head Chef

Department:

Reports to:

What is the job?

As Head Chef you'll direct all kitchen activities and prepare our delicious food - helping create memorable experiences for guests - whenever and wherever they dine. You'll also ensure quality, kitchen maintenance, and inventory functions kept to our high standards - to make sure your kitchen is always running smoothly.

Your day to day

People

- Direct daily kitchen activities, plan and assign work ensuring you always have the right staffing numbers
- Develop your team and improve their performance through coaching and feedback, and create performance and development goals for colleagues - recognise good performance
- Recommend or initiate any HR related actions where needed
- Drive a great working environment for teams to thrive – connect departments to create sense of one team
- Promote teamwork and quality service through daily communication and coordination with other departments. Communicate with all hotel department heads to stay informed of kitchen needs and ensure timely responses to requests

Guest Experience

- Encourage guest feedback to improve guest satisfaction
- Answer guest questions about dishes and kitchen services
- Help the Food and Beverage Director with event planning

Responsible Business

- You'll make sure our dishes are always at their best - we have standards - but it's down to you to make that room special and memorable for guests
- Keep an eye on competitor activity / industry innovation to develop your own ideas in the kitchen
- Make sure food and drinks are secure and stored safely – always keep stock replenished to minimise waste
- Ensure that all kitchen equipment and environment are hygienic and working properly
- Always follow governmental regulations and company policies and procedures
- Ad-hoc duties – unexpected moments when we have to pull together to get a task done

Financial

- Complete forecasts, plans, and departmental production reports for management
- Help prepare the hotel's annual budget and the setting of departmental goals
- Maintain costing and documentation of all dishes prepared and sold from the kitchen

Accountabilities

Managing the kitchen team in a 4* hotel with capacity to cater to more than 300 breakfast and 80 dinner covers.

What we need from you

- 2 years' experience as a chef
 - At least one year in a supervisory capacity, or equivalent combination of education and culinary/kitchen operations experience
 - Must speak local language(s)
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How do I deliver this?

We genuinely care about people and we show this through living out our promise of True Hospitality each and every day. It's what connects every colleague in all IHG[®] hotels.

Each IHG[®] hotel brand delivers True Hospitality in their own way, and at the heart of it all are specific, core service skills.

- **True Attitude:** being caring, wanting to make a positive difference, and building genuine connections with guests
- **True Confidence:** having the knowledge and skills to perform your role, and giving guests the confidence that they can trust you, to help and support them during their stay
- **True Listening:** focusing on what your guest is saying, picking up on body language that is often overlooked, and understanding what the guest wants and needs
- **True Responsiveness:** is about providing guests with what they need, and doing so in a timely and caring manner

There's so much more to the job than we can capture here. It's simply about creating great experiences, doing the right thing and understanding people.

What we offer

- 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 & Development Programmes & progression opportunities within the Andras Hotels Group
- Work for globally renowned Hotel Brands
- Reward Club Incentive Scheme
- Discounted Hotel Rates
- Hotel Incentive scheme

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 hrofficer@andrashouse.co.uk

