

Sous Chef – 40 Hours

Hotel:

Crowne Plaza Belfast
117 Milltown Road
Belfast, BT8 7XP

Department:

Kitchen

Reports to:

Executive Head Chef

About us

Andras Hotels is Northern Ireland's largest hotel group and we are proud to have been at the forefront of hospitality for the past 30 years. We subscribe to the Hospitality Employers Charter, which means we are committed to provide training, development and support to all of our team members. We offer a range of staff benefits and opportunities to grow your career in our fast-growing company.

What is the job?

Primarily this role will involve working in the Kitchen helping the Executive Head Chef manage the kitchen to ensure that it runs smoothly. You will be part of the Kitchen team that will ensure that we provide the best quality food to our guests. You may assist in other departments to ensure an excellent service to our guests and ensure we are meeting the high standards of our international brands.

What we offer

- Discounted hotel rates at 6000 hotels worldwide
- Health Care Cash Plan
- Increased annual leave with service
- Recruit a Friend Scheme
- Employee of the Month Award
- Staff meals while on duty
- Discounted rate at BodyScape Health Club based at Crowne Plaza
- Andras Academy – Training & Development Programmes & progression opportunities within the Andras Hotels Group
- Hotel Incentive scheme
- Paid overtime

Your day to day

- Managing the day to day running of the River Bar, Green room Restaurant, Room service and bar sections of the kitchen.
- Manage and maintain HACCP.

- Manage the general cost and quality control for both incoming and outgoing goods.
 - Menu planning, design and pricing of the same.
 - 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
 - Ensure all kitchen equipment is well maintained
 - Ensure that food served from their section is of the required standard highlighted in the menu specification
 - Wear clean, suitable uniform at all times
 - Ensure a high standard of grooming with all staff in the department.
 - Deal with guest complaints in a friendly and efficient manner ensuring guests satisfaction at all times.
 - Participate in any training and personnel exercises designed to improve standards and performance
 - Upkeep of the equal opportunities policy to ensure that there is a neutral working environment
 - Work in accordance with standard procedures within each department.
 - Keep staff/work areas tidy and report any hazard, accident, loss, or damage to management and observe all requirements under health and safety legislation.
 - Prepare weekly rosters and timesheets in the absence of the Executive Head Chef.
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What we need from you

Essential:

- Proven experience of:
 - Cost Control
 - Budget awareness
 - Menu planning
 - Culinary skills
 - Staff training
- High level of HACCP knowledge
- Experience of leading others within a kitchen environment
- Food Hygiene Certificate
- NVQ Level 3 or above Food Preparation and Cooking

Desirable:

- Experience within the High volume Hotel
 - Advanced Food Hygiene Certificate
 - Experience within a Sous Chef role
 - Experience in managing a team of 5-10 chefs and same number of Kitchen porters
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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 Crowne Plaza hotels.

Crowne Plaza 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.

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 hassistant@andrashouse.co.uk

