



IBIS City Centre – Chef de Partie – 24 Hours

Hotel:

IBIS City Centre
100 Castle Street
Belfast, BT1 1HF

Department:

Kitchen

Reports to:

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?

To assist the Head 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

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.



Your day to day

- 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)
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What we need from you

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
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How do I deliver this?

Heartist Transforming” - Offering guests a different experience, creating emotion, forging lasting relationships built on courtesies, moments and memories, also means allowing spontaneity, encouraging initiative and letting every employee express their personality.

AccorHotels sees a “**Heartist**” in each employee — a master of the art of hospitality who serves others from the heart, with curiosity and inventiveness and therefore always strive to:

- Make guests feel **welcome**
- Make guests feel **heart-warmed**
- Make guests feel **incredible**
- Make guests feel like they **belong**.

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 hrrassistant@andrashouse.co.uk

