

Breakfast Chef– 40 hours

Hotel:	Holiday Inn, 40 Hope Street Belfast BT12 5EE	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 fastgrowing company

What is the job?

Working in our restaurant this role you will preparation and produce the breakfast service to a consistent high standard ensuring food hygiene standards are maintained at all times. 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 brand.

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.

Your day to day

- The preparation and production of the breakfast service to a consistent high standard
- Should have understanding of HACCP/COSHH
- Be fully familiar with the breakfast menu
- Full mobility in all areas of the kitchen will apply.
- Learn how to minimize wastage and apply principles learnt in practice.
- Uphold hygiene standards and maintain and enhance existing high standards of preparing cooking and presentation.
- Report any faults in equipment, fixtures and fittings to chef or supervisor and to ensure that no item of equipment is mis-used.
- Aid in stocktaking and assist in ordering of goods.
- Wear clean, suitable uniform at all times
- Ensure a high standard of personal hygiene and grooming
- Actively participate in any training and personnel exercises designed to improve standards and performance levels
- Upkeep of the equal opportunities policy to ensure that there is a neutral working environment.
- Work in accordance with standard procedures within the 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).

What we need from you

Essential:

- Experience within a Breakfast Chef/Chef role
- Good communication and listening skills
- Food Hygiene Certificate
- Ability to work in a fast-paced environment requiring flexible working and a genuine willingness to help guests and colleagues within the hotel

Desirable:

- NVQ Level 2 Food Preparation and Cooking
- Experience within the hospitality industry

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 Holiday Inn hotels.

The Holiday Inn 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 hrrassistant@andrashouse.co.uk



