

Commis 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 fast-growing company

What is the job?

The commis chef is instrumental in assisting the Head Chef in the day to day running of their section. This includes ensuring the preparation, food production and food service is carried out to the highest standard and in accordance with food hygiene regulations. When a kitchen is busy, equipment such as pots and pans will need to be cleaned quickly and be ready for chefs and cooks to use. Kitchen Porters work as part of a team, but also need the initiative to sort out anything as and when it come up. A kitchen is a high-paced environment, so the ability to remain calm under pressure is vital.

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

- Assisting with the general day to day running of their section
- Good understanding of HACCP and COSHH
- 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 the kitchen is the required standard highlighted in the menu specification.
 - 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 a commis chef role or experience of working with food in a professional kitchen environment
- Experience in a Kitchen Porter role
- Good communication and listening skills
- Ability to work in a fast paced and pressurised environment
- Ability to work within a Team and also independently
- High standards of Attention to Detail
- Ability to communicate and follow instruction
- Understanding of COSHH.

Desirable:

- Experience of working in hospitality
 - NVQ qualification up to and including level 2 in Food Preparation
 - Hygiene Certificate.
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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 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

