

# Holiday Inn - Chef De Partie (40Hrs)

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?

To assist the Head Chef and Sous 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?

**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.

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***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](mailto:hassistant@andrashouse.co.uk)**

